

WDT Institutional Learning Outcome	Program Learning Outcomes
<i>Critical Thinking</i>	Students will be able to: <ul style="list-style-type: none"> • Demonstrate critical thinking skills in meat processing by demonstrating an understanding of animal biology, describing/demonstrating/modeling proper sanitation of work equipment techniques, and explaining proper meat cutting techniques.
<i>Technical Knowledge and Skills</i>	Students will be able to: <ul style="list-style-type: none"> • Demonstrate technical knowledge and skills by operating processing equipment effectively, maintaining processing equipment, and demonstrating proper meat cutting techniques.
<i>Communication</i>	Students will be able to: <ul style="list-style-type: none"> • Engage in professional dialogue with others to accurately convey and receive technical information using visual, written, and verbal methods.
<i>Professionalism</i>	Students will be able to: <ul style="list-style-type: none"> • Demonstrate professionalism in Meat Processing by employing USDA guidelines for food safety, producing quality work that complies with industry expectations, and demonstrating personal responsibility.

