

<p align="center">Practicum in Culinary Arts I Student Objectives Two Credits</p>	<p align="center">Suggested Time Ranges</p>
<p>First Six Weeks</p>	
<p>PCA 8(A) The student will analyze the future employment outlook in the occupational area. PCA 8(B) The student will describe entrepreneurial opportunities in the area of culinary arts. PCA 8(C) The student will compare rewards and demands for various levels of employment in the area of culinary arts. PCA 8(D) The student will evaluate strategies for career retention and advancement in response to the changing global workplace.</p>	<p align="center">3 Days</p>
<p>PCA 6(A) The student will identify and practice effective interpersonal and team-building skills involving situations with coworkers, managers, and customers. PCA 6(B) The student will apply leadership and career development skills through participation in activities such as career and technical student organizations. PCA 2(J) The student will demonstrate effective verbal, non-verbal, written, and electronic communication skills.</p>	<p align="center">3 Days</p>
<p>PCA 7(A) The student will identify and apply safe working practices. PCA 7(B) The student will solve problems related to unsafe work practices and attitude. PCA 7(C) The student will explain Occupational Safety and Health Administration regulations in the workplace. PCA 7(D) The student will analyze health and wellness practices that influence job performance. PCA 2(F) The student will demonstrate knowledge of personal and occupational health and safety practices in the workplace.</p>	<p align="center">4 Days</p>
<p>PCA 1(B) The student will demonstrate the application of essential workplace skills in the career acquisition process. PCA 2(A) The student will comprehend and model appropriate grooming and appearance for the workplace. PCA 2(B) The student will demonstrate dependability, punctuality, and initiative. PCA 2(D) The student will demonstrate appropriate business and personal etiquette in the workplace. PCA 2(E) The student will exhibit productive work habits, ethical practices, and a positive attitude. PCA 2(K) The student will apply effective listening skills used in the workplace.</p>	<p align="center">3 Days</p>
<p>PCA 10(L) The student will demonstrate types of table setting, dining, and service skills.</p>	<p align="center">5 Days</p>

<p style="text-align: center;">Practicum in Culinary Arts I Student Objectives Two Credits</p>	<p style="text-align: center;">Suggested Time Ranges</p>
<p>PCA 2(H) The student will prioritize work to fulfill responsibilities and meet deadlines.</p> <p>PCA 10(E) The student will use large and small equipment in a commercial kitchen.</p> <p>PCA 10(F) The student will develop food production and presentation techniques.</p> <p>PCA 10(G) The student will demonstrate moist and dry cookery methods.</p> <p>PCA 10(H) The student will demonstrate food preparation skills used in commercial food service preparations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry cookery, meat cookery, pastas and grains, and fruits and vegetables.</p> <p>PCA 10(I) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts.</p> <p>PCA 10(J) The student will demonstrate proper receiving and storage techniques.</p> <p>PCA 10(K) The student will demonstrate proper cleaning of equipment and maintenance of the commercial kitchen.</p>	<p style="text-align: center;">12 Days ongoing</p>
<p>Second Six Weeks</p>	
<p>PCA 4(A) The student will apply mathematical skills to business transactions.</p> <p>PCA 4(C) The student will interpret data from documents such as tables, charts, and graphs to estimate and find solutions to problems.</p> <p>PCA 4(D) The student will organize and compose workplace documents.</p> <p>PCA 8(F) The student will determine effective money management and financial planning techniques.</p>	<p style="text-align: center;">10 Days</p>
<p>PCA 2(H) The student will prioritize work to fulfill responsibilities and meet deadlines.</p> <p>PCA 10(E) The student will use large and small equipment in a commercial kitchen.</p> <p>PCA 10(F) The student will develop food production and presentation techniques.</p> <p>PCA 10(G) The student will demonstrate moist and dry cookery methods.</p> <p>PCA 10(H) The student will demonstrate food preparation skills used in commercial food service preparations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry cookery, meat cookery, pastas and grains, and fruits and vegetables.</p>	<p style="text-align: center;">20 Days Ongoing</p>

<p align="center">Practicum in Culinary Arts I Student Objectives Two Credits</p>	<p align="center">Suggested Time Ranges</p>
<p>PCA 10(I) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts. PCA 10(J) The student will demonstrate proper receiving and storage techniques. PCA 10(K) The student will demonstrate proper cleaning of equipment and maintenance of the commercial kitchen.</p>	
<p>Third Six Weeks</p>	
<p>PCA 5(A) The student will research and compare published workplace policies. PCA 5(B) The student will apply responsible and ethical behavior. PCA 5(C) The student will summarize provisions of the Fair Labor Standards Act. PCA 5(D) The student will describe the consequences of breach of confidentiality. PCA 5(E) The student will research laws related to culinary arts professions. PCA 2(G) The student will demonstrate the ability to work with the other employees to support the organization and complete assigned tasks. PCA 8(E) The student will summarize the rights and responsibilities of employers and employees. PCA 3(F) The student will comply with organizational policies.</p>	<p align="center">10 Days</p>
<p>PCA 2(H) The student will prioritize work to fulfill responsibilities and meet deadlines. PCA 10(E) The student will use large and small equipment in a commercial kitchen. PCA 10(F) The student will develop food production and presentation techniques. PCA 10(G) The student will demonstrate moist and dry cookery methods. PCA 10(H) The student will demonstrate food preparation skills used in commercial food service preparations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry cookery, meat cookery, pastas and grains, and fruits and vegetables. PCA 10(I) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts. PCA 10(J) The student will demonstrate proper receiving and storage techniques. PCA 10(K) The student will demonstrate proper cleaning of equipment and maintenance of the commercial kitchen.</p>	<p align="center">20 Days ongoing</p>

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<p>Fourth Six Weeks</p>	
<p>PCA 3(A) The student will illustrate how personal integrity affects human relations on the job. PCA 3(B) The student will demonstrate characteristics of successful working relationships such as teamwork, conflict resolution, self-control, and the ability to accept criticism. PCA 3(C) The student will analyze employer expectations. PCA 3(D) The student will demonstrate respect for the rights of others. PCA 3(E) The student will demonstrate ethical standards. PCA 2(C) The student will develop positive interpersonal skills, including respect for diversity.</p>	<p style="text-align: center;">10 Days</p>
<p>PCA 2(H) The student will prioritize work to fulfill responsibilities and meet deadlines. PCA 10(E) The student will use large and small equipment in a commercial kitchen. PCA 10(F) The student will develop food production and presentation techniques. PCA 10(G) The student will demonstrate moist and dry cookery methods. PCA 10(H) The student will demonstrate food preparation skills used in commercial food service preparations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry cookery, meat cookery, pastas and grains, and fruits and vegetables. PCA 10(I) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts. PCA 10(J) The student will demonstrate proper receiving and storage techniques. PCA 10(K) The student will demonstrate proper cleaning of equipment and maintenance of the commercial kitchen.</p>	<p style="text-align: center;">20 Days ongoing</p>
<p>Fifth Six Weeks</p>	
<p>PCA 10(A) The student will research famous chefs in history and note their major accomplishments. PCA 10(B) The student will identify global cultures and traditions related to food. PCA 10(C) The student will summarize historical entrepreneurs who influenced food service in the United States. PCA 10(D) The student will analyze how current trends in society affect the food service industry.</p>	<p style="text-align: center;">10 Days</p>

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<p>Sixth Six Weeks</p>	
<p>PCA 2(H) The student will prioritize work to fulfill responsibilities and meet deadlines. PCA 10(E) The student will use large and small equipment in a commercial kitchen. PCA 10(F) The student will develop food production and presentation techniques. PCA 10(G) The student will demonstrate moist and dry cookery methods. PCA 10(H) The student will demonstrate food preparation skills used in commercial food service preparations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry cookery, meat cookery, pastas and grains, and fruits and vegetables. PCA 10(I) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts. PCA 10(J) The student will demonstrate proper receiving and storage techniques. PCA 10(K) The student will demonstrate proper cleaning of equipment and maintenance of the commercial kitchen.</p>	<p align="center">10 Days ongoing</p>

<p style="text-align: center;">Practicum in Culinary Arts I Student Objectives Two Credits</p>	<p style="text-align: center;">Suggested Time Ranges</p>
<p>PCA 9(A) The student will evaluate employment options, including salaries and benefits.</p> <p>PCA 9(B) The student will determine factors that affect career choices such as personal interests, abilities, priorities, and family responsibilities.</p> <p>PCA 9(C) The student will determine continuing education opportunities that enhance career advancement and promote lifelong learning.</p> <p>PCA 9(D) The student will demonstrate effective methods to secure, maintain, and terminate employment.</p> <p>PCA 2(I) The student will evaluate the relationship of good physical and mental health to job success and personal achievement.</p> <p>PCA 4(B) The student will develop a personal budget based on career choice.</p>	<p style="text-align: center;">5 Days</p>
<p>PCA 1(A) The student will identify employment opportunities.</p> <p>PCA 1(C) The student will complete employment-related documents such as job applications and I-9 and W-4 forms.</p> <p>PCA 1(D) The student will demonstrate proper interview techniques in various situations.</p>	<p style="text-align: center;">2 Days</p>
<p>PCA 11(A) The student will complete a professional career portfolio to include:</p> <ul style="list-style-type: none"> (i) an updated resume (ii) official documentation of attainment of technical skill competencies (iii) licensures or certifications (iv) recognitions, awards, and scholarships (v) community service hours (vi) participation in student and professional organizations (vii) abstract of key points of the practicum; and (viii) practicum supervisor evaluations 	<p style="text-align: center;">10 Days</p>
<p>PCA 11(B) The student will present the professional career portfolio to interested stakeholders.</p>	<p style="text-align: center;">3 Days</p>