

# Practicum in Culinary Arts

## At-A-Glance - Lamar CISD

<b>Ongoing Skills Imbedded All Year</b>	<b>Course Description</b>		
	<p>Practicum in Culinary Arts is a unique practicum that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Culinary Arts integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing workplace.</p> <p><b>NOTE 1:</b> The practicum course is a <b>paid or unpaid capstone experience</b> (on/off campus – café, catering, and/or fund-raising events) for students participating in a coherent sequence of career and technical education courses in the Hospitality &amp; Tourism Career Cluster. This is a suggested scope and sequence for the course content. This content will work with any textbook, instructional materials or practicum experience. If locally adapted, make sure all TEKS are covered.</p> <p><b>NOTE 2:</b> Completion of skill sets may be demonstrated throughout the practicum. Therefore, content based on the TEKS does not have to be delivered sequentially. The major reason students take a practicum is to provide additional time on task for learning specialized skills. In most cases where the Extended Practicum is added to the Practicum, it is because the student is spending more than 15 hours per week at his/her training station (place of employment or internship).</p> <p><b>NOTE 3:</b> The information in this scope and sequence document does not describe detailed activities, because the activities will vary from student to student and training station to training station. The intent is that students incorporate and use previously learned knowledge and skills related to the career cluster.</p>		
	<b>Professional Standards/Employability Skills/Technical Skills</b>		
	<p>PCA 1(C) The student will exercise punctuality and time-management skills.            PCA 1(E) The student will demonstrate effective teamwork and leadership.            PCA 3(D) The student will demonstrate appropriate business and personal etiquette in the workplace.            PCA 3(F) The student will demonstrate knowledge of personal and occupational health and safety practices in the workplace.            PCA 3(J) The student will demonstrate effective verbal, non-verbal, written, and electronic communication skills.            PCA 4(B) The student will demonstrate characteristics of successful working relationships such as teamwork, conflict resolution, self-control, and the ability to accept criticism.            PCA 4(C) The student will implement employer expectations.            PCA 5(A) The student will apply mathematical skills to business transactions.            PCA 6(E) The student will research, and model laws related to culinary arts professions.            PCA 7(A) The student will identify and practice effective interpersonal and team-building skills involving situations with coworkers, managers, and customers.            PCA 8(E) The student will prepare for a state or national food sanitation certification or other appropriate certification.            PCA 11(G) The student will demonstrate proper cleaning of equipment and maintenance of the commercial kitchen.</p>		
<b>Grading Period</b>	<b>Employment/Careers</b>		
	<p>PCA 2(A) The student will identify employment opportunities.            PCA 2(B) The student will demonstrate the application of essential workplace skills in the career acquisition process.            PCA 2(C) The student will complete employment-related documents such as job applications, I-9 and W-4 forms, and job descriptions.            PCA 2(D) The student will demonstrate proper interview techniques in various situations.            PCA 5(B) The student will develop a personal budget based on career choice.            PCA 10(C) The student will determine continuing education opportunities that enhance career advancement and promote lifelong learning.            PCA 10(D) The student will demonstrate effective methods to secure, maintain, and terminate employment.            PCA 10(A) The student will evaluate employment options, including salaries and benefits.            PCA 10(B) The student will determine factors that affect career choices such as personal interests, abilities, priorities, and family responsibilities.</p>		
	<b>Unit Name</b>	<b>Estimated Time Frame</b>	<b>TEKS</b>
<b>Grading Period 1 28 Days</b>	<b>Professional Standards/Employability</b>	<b>3 Days</b>	1A, 1B, 1C, 1D, 1E, 1F
	<p>PCA 1(A) The student will model effective oral and written communication.            PCA 1(B) The student will practice professional grooming and hygiene standards.            PCA 1(C) The student will exercise punctuality and time-management skills.            PCA 1(D) The student will demonstrate self-respect and respect for others.            PCA 1(E) The student will demonstrate effective teamwork and leadership.            PCA 1(F) The student will employ initiative, adaptability, and problem-solving techniques in practical applications.</p>		
	<b>Skills for Success</b>	<b>1 Day</b>	3A, 3B, 3I
<p>PCA 3(A) The student will comprehend and model appropriate grooming and appearance for the workplace.            PCA 3(B) The student will demonstrate dependability, punctuality, and initiative.            PCA 3(I) The student will evaluate the relationship of good physical and mental health to job success and personal achievement.</p>			

	<b>Skills for Success - Communications</b>	<b>1 Day</b>	3J, 3K
	PCA 3(J) The student will demonstrate effective verbal, non-verbal, written, and electronic communication skills. PCA 3(K) The student will apply effective listening skills used in the workplace		
	<b>Teamwork</b>	<b>2 Days</b>	3C, 3D, 3G, 4B, 4D
	PCA 3(C) The student will develop positive interpersonal skills, including respect for diversity. PCA 3(D) The student will demonstrate appropriate business and personal etiquette in the workplace. PCA 3(G) The student will demonstrate the ability to work with the other employees to support the organization and complete assigned tasks. PCA 4(B) The student will demonstrate characteristics of successful working relationships such as teamwork, conflict resolution, self-control, and the ability to accept criticism. PCA 4(D) The student will demonstrate respect for the rights of others.		
	<b>Leadership</b>	<b>3 Days ongoing</b>	3E, 4A, 4E, 6B, 7A, 7B
	PCA 3(E) The student will exhibit productive work habits, ethical practices, and a positive attitude. PCA 4(A) The student will relate how personal integrity affects human relations on the job. PCA 4(E) The student will demonstrate ethical standards. PCA 6(B) The student will apply responsible and ethical behavior. PCA 7(A) The student will identify and practice effective interpersonal and team-building skills involving situations with coworkers, managers, and customers. PCA 7(B) The student will apply leadership and career development skills through participation in activities such as career and technical student organizations.		
	<b>Behavior Standards &amp; Legal</b>	<b>3 Days</b>	3H, 4C, 4F, 6A, 6C, 6D, 6E, 9F
	PCA 3(H) The student will prioritize work to fulfill responsibilities and meet deadlines. PCA 4(C) The student will implement employer expectations. PCA 4(F) The student will comply with organizational policies. PCA 6(A) The student will compare workplace policies reflecting various business establishments. PCA 6(C) The student will summarize provisions of the Fair Labor Standards Act. PCA 6(D) The student will describe the consequences of breach of confidentiality. PCA 6(E) The student will research, and model laws related to culinary arts professions. PCA 9(F) The student will compare and contrast the rights and responsibilities of employers and employees.		
	<b>Sanitation</b>	<b>8 Days ongoing</b>	11F, 11G, 11H
	PCA 11(F) The student will demonstrate proper receiving and storage techniques. PCA 11(G) The student will demonstrate proper cleaning of equipment and maintenance of the commercial kitchen. PCA 11(H) The student will compare and contrast the pairing of cuisine and service styles in food service operations.		
	<b>Safety in the Workplace</b>	<b>2 Days</b>	3F, 8A, 8B, 8C
	PCA 3(F) The student will demonstrate knowledge of personal and occupational health and safety practices in the workplace. PCA 8(A) The student will identify and apply safe working practices. PCA 8(B) The student will solve problems related to unsafe work practices and attitudes. PCA 8(C) The student will explain Occupational Safety and Health Administration regulations in the workplace.		
	<b>Costing, Menu &amp; Purchase</b>	<b>5 Days ongoing</b>	5A, 5C, 5D
	PCA 5(A) The student will apply mathematical skills to business transactions. PCA 5(C) The student will interpret data from documents such as tables, charts, and graphs to estimate and find solutions to problems. PCA 5(D) The student will organize and compose workplace documents.		
<b>Grading Period 2</b> <b>25 Days</b> <b>(Café Days)</b>	<b>Marketing</b>	<b>5 Days</b>	12A, 12B, 12C, 12D, 12E, 12F
	PCA 12(A) The student will explain marketing, product, service, presentation, and communication mixes. PCA 12(B) The student will generate a marketing plan for multiple food service operations. PCA 12(C) The student will evaluate the marketing plans based on various demographics. PCA 12(D) The student will conduct market analysis and predict impact on current economy. PCA 12(E) The student will identify marketing communication formats across multiple platforms. PCA 12(F) The student will design the menu as a marketing tool. (Project – Start)		

	<b>Practical Applications</b>	<b>20 Days</b>	3H, 11A, 11B, 11C, 11D, 11E
	<p>PCA 3(H) The student is expected to prioritize work to fulfill responsibilities and meet deadlines.  PCA 11(A) The student will use large and small equipment in a commercial kitchen.  PCA 11(B) The student will develop food production and presentation techniques.  PCA 11(C) The student will demonstrate moist and dry cookery methods.  PCA 11(D) 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 11(E) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts.</p>		
<b>Grading Period 3</b> <b>25 Days</b> <b>(Café Days)</b>	<b>Marketing</b>	<b>5 Day</b>	12F
	PCA 12(F) The student will design the menu as a marketing tool. (Project – continuation from Period 2)		
	<b>Practical Applications</b>	<b>20 Days ongoing</b>	3H, 11A, 11B, 11C, 11D, 11E
	<p>PCA 3(H) The student is expected to prioritize work to fulfill responsibilities and meet deadlines.  PCA 11(A) The student will use large and small equipment in a commercial kitchen.  PCA 11(B) The student will develop food production and presentation techniques.  PCA 11(C) The student will demonstrate moist and dry cookery methods.  PCA 11(D) 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 11(E) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts.</p>		
<b>Grading Period 4</b> <b>33 Days</b> <b>(Café Days)</b>	<b>Marketing</b>	<b>7 Days</b>	12A, 12B, 12C, 12D, 12E, 12F
	<p>PCA 12(A) The student will explain marketing, product, service, presentation, and communication mixes.  PCA 12(B) The student will generate a marketing plan for multiple food service operations.  PCA 12(C) The student will evaluate the marketing plans based on various demographics.  PCA 12(D) The student will conduct market analysis and predict impact on current economy.  PCA 12(E) The student will identify marketing communication formats across multiple platforms.  PCA 12(F) The student will design the menu as a marketing tool. (Project – continuation from Period 3)</p>		
	<b>Practical Applications</b>	<b>26 Days</b>	3H, 11A, 11B, 11C, 11D, 11E
	<p>PCA 3(H) The student is expected to prioritize work to fulfill responsibilities and meet deadlines.  PCA 11(A) The student will use large and small equipment in a commercial kitchen.  PCA 11(B) The student will develop food production and presentation techniques.  PCA 11(C) The student will demonstrate moist and dry cookery methods.  PCA 11(D) 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 11(E) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts.</p>		
<b>Grading Period 5</b> <b>34 Days</b> <b>(Café Days)</b>	<b>Marketing</b>	<b>9 Days</b>	12A, 12B, 12C, 12D, 12E, 12F
	<p>PCA 12(A) The student will explain marketing, product, service, presentation, and communication mixes.  PCA 12(B) The student will generate a marketing plan for multiple food service operations.  PCA 12(C) The student will evaluate the marketing plans based on various demographics.  PCA 12(D) The student will conduct market analysis and predict impact on current economy.  PCA 12(E) The student will identify marketing communication formats across multiple platforms.  PCA 12(F) The student will design the menu as a marketing tool. (Project – Finalize from Period 4)</p>		
	<b>Practical Applications</b>	<b>25 Days</b>	3H, 11A, 11B, 11C, 11D, 11E
	<p>PCA 3(H) The student is expected to prioritize work to fulfill responsibilities and meet deadlines.  PCA 11(A) The student will use large and small equipment in a commercial kitchen.  PCA 11(B) The student will develop food production and presentation techniques.  PCA 11(C) The student will demonstrate moist and dry cookery methods.  PCA 11(D) 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 11(E) The student will demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts.</p>		

<b>Grading Period 6 29 Days</b>	<b>Careers</b>	<b>10 Days</b>	2A, 5B, 10A, 10B
	PCA 2(A) The student will identify employment opportunities. PCA 5(B) The student will develop a personal budget based on career choice. PCA 10(A) The student will evaluate employment options, including salaries and benefits. PCA 10(B) The student will determine factors that affect career choices such as personal interests, abilities, priorities, and family responsibilities.		
	<b>Portfolio</b>	<b>4 Days ongoing</b>	13A, 13B
	PCA 13(A) The student will complete a professional career portfolio to include items such as an updated resume, documentation of technical skill competencies, licensures or certifications, recognitions, awards and scholarships, community service hours, participation in student and professional organizations, abstract of key points of the practicum, and practicum supervisor evaluations. PCA 13(B) The student will present the portfolio to interested stakeholders.		
	<b>Finding Employment</b>	<b>6 Days</b>	2B, 2C, 2D, 10C, 10D
	PCA 2(B) The student will demonstrate the application of essential workplace skills in the career acquisition process. PCA 2(C) The student will complete employment-related documents such as job applications, I-9 and W-4 forms, and job descriptions. PCA 2(D) The student will demonstrate proper interview techniques in various situations. PCA 10(C) The student will determine continuing education opportunities that enhance career advancement and promote lifelong learning. PCA 10(D) The student will demonstrate effective methods to secure, maintain, and terminate employment.		
	<b>Job Performance</b>	<b>4 Days</b>	8D, 8E, 9E
	PCA 8(D) The student will analyze health and wellness practices that influence job performance. PCA 8(E) The student will prepare for a state or national food sanitation certification or other appropriate certification. PCA 9(E) The student will evaluate strategies for career retention and advancement in response to the changing hospitality industry.		
	<b>Career Advancement – Work Habits</b>	<b>5 Days</b>	9A, 9B, 9C, 9D, 9E, 9F, 9G
	PCA 9(A) The student will analyze the future employment outlook in the occupational area. PCA 9(B) The student will describe entrepreneurial opportunities in the area of culinary arts. PCA 9(C) The student will evaluate nontraditional food service careers such as food photographer, food stylist, corporate research and development chef, food writer, and independent consultant. PCA 9(D) The student will identify all of the aspects of a specific career path, including salary, skills level, and advancement opportunities. PCA 9(E) The student will evaluate strategies for career retention and advancement in response to the changing hospitality industry. PCA 9(F) The student will compare and contrast the rights and responsibilities of employers and employees. PCA 9(G) The student will determine effective money management and financial planning techniques.		