

## CFISD Practicum in Culinary Arts

### Scope and Sequence

**Course Description:** This advanced culinary course allows 3rd year culinary students the opportunity to gain additional real-world experience in a commercial kitchen. Instruction will be delivered through school-based laboratory training and through work-based arrangements such as practicum education, mentoring, and job shadowing.

- Grades 12
- Required prerequisite: Advanced Culinary Arts
- An application may be required if demand exceeds the number of available slots.
- Lab supplies/uniform fee may be required.

[TEKS](#)

Program of Study: *Culinary Arts*

Cluster: *Hospitality and Tourism*

Endorsement: Business & Industry

- Meets advanced course requirement (Y/N): Y
- Meets foundation requirement for math, science, fine arts, English, LOTE (Y/N-area): N

Industry Certification/Credentials: *Always Food Safe-Food Manager Certification (If not previously attained.)*

Instructional Units	Pacing
1 <sup>st</sup> Semester Review from Culinary Arts Employability Skills History of the Food Service Industry and entry to the job	1 <sup>st</sup> Grading Per
Market Prepare and facilitate catering events Management Structure and Restaurant Operations	2 <sup>nd</sup> Grading Per
2 <sup>nd</sup> Semester Production, presentation and Dining Room Standards Nutrition, Marketing and Menu Planning	3 <sup>rd</sup> Grading Per
Portfolio Development and Interview Techniques Spring TEKS Test	4 <sup>th</sup> Grading Per

Primary Instructional Materials: *The Culinary Professional- GW*