

Practicum in Culinary Arts

Local Course #: 0

State Course ID: 13022700/13022710

Course Description:

This course 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.

Link to TEKS:

https://texas-sos.appianportalsgov.com/rules-and-meetings?locale=en_US&interface=VIEW_TAC_SUMMARY&queryAsDate=08%2F05%2F2025&recordId=225595

First 9 Weeks Major Topics:

Career Readiness

Menu Design

Skill for the Workplace

Work ethics, employer expectations, interaction with diverse populations, and communication skills in the workplace

Second 9 Weeks Major Topics:

Restaurant Layout and Flow

Customer Service

Culinary techniques and knowledge of the professional kitchen

Marketing impacts a food service operation

Third 9 Weeks Major Topics:

Front of the House

Marketing Plans

Legal responsibilities within the workplace

Fourth 9 Weeks Major Topics:

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