

# Practicum Culinary Arts

**MidlandHigh School: Academic Year: 2025–2026 | Length of Course: [1 Year] [Semester]**

**Semester: [S1/S2] Number of Credit Hours 2: Prerequisite: Culinary Arts**

**Instructor: Patsy Wallis • Email: patsy.wallis@midlandisd.net] • Conference Period: 1st period  
8:40 -9:15**

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## Course Description

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 culinary art based workplace.

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## Course Objectives

By the end of this course, students will be able to:

Objective 1	Present a career portfolio of professional documents
Objective 2	Apply and interview for and obtain a position for the school year.
Objective 3	Display customer service and professionalism in the workplace.
Objective 4	Be employed in a food related job for the duration of the course.

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## Instructional Materials & Supplies

- The Career Professional
- Google Classroom; Cavana

## Course Outline

UNIT	TOPIC	APPROXIMATE TIME
Unit 1	Getting a Job - resumes, interviews	2 weeks
Unit 2	Documenting work time and income	2 weeks
Unit 3	Professional ethics, Business letters & communications	6weeks
Unit 4	Portfolio essay,and online applications	6weeks

(Adjust number of units and time frames as needed.)

## Grading Breakdown

Major assignments are those that allow you to demonstrate mastery of the course objectives. Minor assignments include skill checks, quizzes, homework, and other short assessments that contribute to your overall understanding of the course material.

Category	Percentage
Major Assignments(Tests, Projects)	60%
Minor Assignments (Quizzes / Skills Checks)	40%
Semester Exam / Project	15%

Grade Scale: A = 90–100 | B = 80–89 | C = 70–79 | F = < 70

Semester grades include a grade for each of the three six-week periods and an exam or project that is weighted 15% of the overall semester grade.

## **Classroom Expectations**

- Be on time, prepared, and respectful
  - Follow safety protocols (PPE, tools, etc.)
  - Use tech when instructed
  - Ask questions and engage actively
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## **Attendance & Participation**

Attendance is mandatory. You must:

- Attend scheduled classes and labs
  - Make up missed work with 1 school day allowed for each excused absence
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## **Late Work & Make-Up Policy**

- Students are allowed one day of make-up time for each day of absence
  - Late assignment penalties:
    - 1 School Day Late- Maximum Grade of 90
    - 2 School Days Late- Maximum grade of 80
    - 3-5 School Days Late- Maximum grade of 70
  - Missed assessments must be rescheduled
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## **Academic Integrity**

Cheating or plagiarism is not tolerated. First offense may result in a zero and parent contact. Further violations follow district policy.

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## **Industry-Based Certifications**

This course aligns with—and prepares students for—the following credentials:

- **ServSafe Manager**
  - Offered: Fall /Sept. Spring April
  - Required/Optional: Food Handlers certificate is required to work with food service jobs, ServSafe Manager is desired by Food service operations and will garner a higher rate of pay.
  - Cost: No charge to student
  - Preparation: in-class instruction, online guides

Earning credentials enhances employability and may qualify for dual credit or advanced placement.

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## **Career & Technical Student Organization (CTSO) Involvement**

Students are encouraged to participate in:

- **SkillsUSA**
  - *SkillsUSA provides skills training , leadership training and professional development. Students that that participate in district, State and National*

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*conferences gain a network of students and possible employers from their chosen career fields. They are also eligible for several scholarships*

- *SkillsUSA follow the State Standards, each contest is a summation of all the TEKS in our courses.*
  
- *Activities: Class meetings, Leadership Lab, District Conference, State Conference and National Conference. Community Service Project.*
  
- *Requirements: [e.g., “Attend & participate in two events per semester”]*

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## **Safety & Equipment Use**

- Always follow safety instructions and wear required PPE
- Report damaged tools/equipment immediately
- Violation of safety protocols may result in removal from lab and disciplinary action

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## **Parent/Guardian Communication**

- Progress reports sent every 3 weeks if grade is below 70.
- Grades available in Skyward
- Please email or call with questions or concerns

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## **Acknowledgment of Understanding**

Please return this signed page by [Date].

**Student Name:** \_\_\_\_\_ **Signature:** \_\_\_\_\_

**Guardian Name:** \_\_\_\_\_ **Signature:** \_\_\_\_\_



**COURSE SYLLABUS  
CAREER & TECHNICAL EDUCATION**

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**Preferred Contact (Email/Phone):** \_\_\_\_\_