

CFISD Practicum in Culinary Arts

Scope and Sequence

Endorsement: Business & Industry

Cluster: Hospitality & Tourism

Meets advanced course requirement? YES ▾

Program of Study: Hospitality & Tourism

Meets foundation requirement for math, science, fine arts, English, LOTE? NO ▾

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.

[TEKS link](#)

- 2 credits
 - Grade 12
 - Lab supplies or fee may be required
- Required prerequisites: Culinary Arts AND Food Handler or Food Protection Manager Certification
 - Recommended prerequisites: Advanced Culinary Arts

Industry Certification/Credential: n/a

Instructional Units	Grading Period
Employability Skills History of the Food Service Industry	N1 (fall)
Market, Prepare, and Facilitate Catering Events Management Structure and Restaurant Operations	N2 (fall)
Production, Presentation and Dining Room Standards Nutrition, Marketing, and Menu Planning	N3 (spring)
Portfolio Development and Interview Techniques	N4 (spring)

Primary Instructional Materials: