

Practicum in Culinary Arts YAG

\$127.600 | Two Credits | Full Year | 36 Weeks | Grades 11–12 | Prerequisite: Culinary Arts

Course Information: Practicum in Culinary Arts is an occupationally specific capstone that combines classroom instruction with authentic business and industry career experiences. Instruction may be delivered through school-based laboratory training or work-based arrangements such as cooperative education, mentoring, and job shadowing. Students apply advanced culinary production, employability, communication, safety, legal/ethical, marketing, financial, leadership, and career-development skills while building a professional portfolio. §127.15(d)(2) CTE Employability Skills are integrated throughout. ACCESS supports career, credential, postsecondary, entrepreneurship, and employment planning.

GP	Wks	Unit & Focus	Major Learning Tasks & Assessments	Integrated TEKS	Extension Activities
1	1–2	Unit 1 - Practicum Launch, Training Plan & Professional Standards	- Establish practicum expectations, individual training goals, workplace policies and supervisor/teacher responsibilities - Model grooming, hygiene, punctuality, communication, respect, teamwork, initiative and adaptability - Review safe work practices, health/wellness and food-sanitation certification expectations - Launch professional portfolio and document prior technical competencies/certifications - Complete baseline technical and employability self-assessment	- PCA1(A–F) - PCA3(A–K) - PCA4(A–F) - PCA8(A–E) - PCA13(A) §127.15(d)(2)	- ACCESS: career/credential planning - Supervisor goal conference - Portfolio launch
1	3–4	Unit 2 - Career Acquisition, Workplace Documents & Interviewing	- Identify culinary employment opportunities and analyze job descriptions - Complete employment documents including applications and employment forms - Practice workplace communication and essential job-acquisition skills - Demonstrate interview techniques in multiple scenarios - Organize workplace documents and update résumé/career materials	- PCA2(A–D) - PCA3(J–K) - PCA5(D) - PCA10(D) - PCA13(A)	- ACCESS: job search/résumé - Mock interviews - Industry guest feedback
1	5–7	Unit 3 - Advanced Kitchen Production I: Breakfast, Soups, Stocks, Sauces & Sandwiches	- Use commercial equipment safely and efficiently - Plan mise en place and prioritize production tasks to meet deadlines - Produce breakfast items, soups, stocks, sauces, salads, dressings and sandwiches at increasing independence - Apply moist-, dry- and combination-cookery methods as appropriate - Evaluate presentation, flavor, consistency, sanitation and production efficiency	- PCA1(A–F) - PCA3(B,F–H) - PCA8(A–B) - PCA11(A–D,F–G)	- Production portfolio evidence - Kitchen leadership rotation - Supervisor evaluation
1	8–9	Unit 4 - Advanced Kitchen Production II: Proteins, Seafood, Grains, Produce & Service Styles	- Produce seafood, poultry, meat, pasta/grain, fruit and vegetable preparations - Pair cuisine with appropriate service styles and explain operational implications - Apply receiving, storage, cleaning and equipment-maintenance procedures - Use teamwork, conflict resolution and customer-focused communication during service - Document technical growth and corrective actions	- PCA1(A–F) - PCA3(A–K) - PCA4(A–F) - PCA7(A) - PCA11(A–H)	- Service simulation - Technical skill evidence - Industry standards review
2	10–12	Unit 5 - Baking, Pastry & Advanced Presentation	- Produce yeast breads/rolls, quick breads and desserts using commercial-kitchen procedures - Apply advanced food-production and presentation techniques - Use time management, math and data to plan quantities and production - Evaluate product quality and solve production problems - Maintain sanitation, equipment and storage standards throughout production	- PCA1(C,F) - PCA3(F–H) - PCA5(A,C) - PCA8(A–B,E) - PCA11(A–G)	- Baking/pastry portfolio - Production costing extension - Peer quality review
2	13–14	Unit 6 - Culinary Leadership, Human Relations & Workplace Culture	- Practice interpersonal/team-building skills with coworkers, managers and customers - Apply leadership, conflict-management, self-control and feedback skills - Analyze integrity, diversity, etiquette, employer expectations and organizational policies - Participate in leadership/career-development activities - Evaluate personal work habits and create improvement goals	- PCA1(D–F) - PCA3(C–K) - PCA4(A–F) - PCA7(A–B) - PCA9(E–F)	- CTSO/leadership activity - Team lead rotation - Workplace culture case study
2	15–16	Unit 7 - Ethics, Employment Law & Workplace Responsibilities	- Compare workplace policies across food-service establishments - Apply ethical decision making and confidentiality expectations - Summarize Fair Labor Standards Act concepts relevant to employment - Research laws/regulations related to culinary professions - Compare rights and responsibilities of employers and employees	- PCA4(A–F) - PCA6(A–E) - PCA9(F) §127.15(d)(2)	- Policy comparison - Ethics/legal scenarios - Employee-rights research
2	17	Unit 8 - Business Math, Budgeting & Financial Readiness	- Apply mathematics to culinary business transactions - Interpret tables, charts and graphs to solve workplace problems - Develop a personal budget based on a culinary career choice - Analyze salary, benefits and money-management considerations - Compose workplace financial/documentation products	- PCA5(A–D) - PCA9(G) - PCA10(A–B)	- ACCESS: financial/career planning - Personal budget - Compensation comparison
2	18	Semester 1 Exam - Practicum in Culinary Arts	- Cumulative written/performance assessment of professional standards, employability, culinary production, leadership, safety, ethics/legal responsibilities and financial readiness - Semester technical performance task - Portfolio and supervisor-evaluation review	- Cumulative PCA1–13 as introduced §127.15(d)(2)	Targeted review/remediation
3	19–21	Unit 9 - Restaurant Operations, Production Systems & Customer Experience	- Plan and execute increasingly complex production/service cycles - Coordinate front-/back-of-house communication and workflow - Apply receiving, storage, production, service, cleaning and maintenance procedures - Analyze customer/client needs and adapt service/production decisions - Use feedback and data to improve quality, efficiency and guest satisfaction	- PCA1(A–F) - PCA3(A–K) - PCA4(B–F) - PCA7(A) - PCA11(A–H)	- Restaurant simulation - Supervisor feedback - Operations reflection

GP	Wks	Unit & Focus	Major Learning Tasks & Assessments	Integrated TEKS	Extension Activities
3	22–24	Unit 10 - Culinary Marketing, Market Analysis & Menu as a Marketing Tool	• Explain marketing, product, service, presentation and communication mixes • Generate marketing plans for multiple food-service concepts • Evaluate marketing approaches for different demographics • Conduct market analysis and examine economic impact • Identify communication formats across platforms and design a menu as a marketing tool	• PCA5(C–D) • PCA12(A–F) • PCA9(B–D)	• Marketing plan • Menu redesign • Local market research
3	25–27	Unit 11 - Entrepreneurship & Nontraditional Culinary Careers	• Analyze future employment outlook in culinary occupations • Describe entrepreneurship opportunities and business ownership considerations • Evaluate nontraditional careers such as food stylist, photographer, writer, R&D chef and consultant • Analyze salary, skill level and advancement for a selected career path • Evaluate career-retention strategies in a changing hospitality industry	• PCA9(A–G) • PCA10(A–D) • PCA2(A) • §127.15(d)(2)	• ACCESS: entrepreneurship/pathways • Career profile • Industry trend research
4	28–30	Unit 12 - Professional Advancement, Continuing Education & Employment Decisions	• Evaluate employment options including salaries and benefits • Analyze interests, abilities, priorities and family responsibilities affecting career choices • Research continuing education and credential opportunities • Demonstrate methods to secure, maintain and appropriately terminate employment • Refine financial planning and career-transition decisions	• PCA9(D–G) • PCA10(A–D) • PCA2(A–D) • PCA5(B)	• ACCESS: postsecondary/credentials • Employment comparison • Career transition plan
4	31–33	Unit 13 - Independent Culinary Capstone: Plan, Produce & Lead	• Plan an approved multi-component culinary/baking production or service project • Lead production using professional communication, teamwork, time management and problem solving • Apply commercial equipment, cookery, baking, receiving/storage and sanitation skills • Integrate marketing/menu decisions and customer-service expectations • Collect technical evidence and supervisor feedback for portfolio	• PCA1(A–F) • PCA3(A–K) • PCA4(A–F) • PCA7(A) • PCA8(A–E) • PCA11(A–H) • PCA12(A–F) • PCA13(A)	• Independent capstone • Industry-standard quality review • Supervisor evaluation
4	34–35	Unit 14 - Professional Portfolio & Practicum Presentation	• Finalize résumé, technical competency documentation, credentials, recognitions, service/organization participation and work samples • Write an abstract summarizing key practicum learning and technical growth • Include supervisor evaluations and relevant career documents • Present the professional portfolio to interested stakeholders • Reflect on career readiness, leadership, safety, ethics and technical proficiency	• PCA1(A–F) • PCA2(A–D) • PCA9(A–G) • PCA10(A–D) • PCA13(A–B) • §127.15(d)(2)	• ACCESS: final transition plan • Portfolio rehearsal • Stakeholder presentation
4	36	Semester 2 Exam & Practicum Culinary Showcase	• Cumulative written/performance assessment across all Practicum in Culinary Arts TEKS • Final advanced culinary performance and professional-practice evaluation • Portfolio presentation/capstone showcase and final supervisor review	• Cumulative PCA1–13 • §127.15(d)(2)	• Culinary showcase • Final career conference

Practicum in Culinary Arts TEKS Coverage Checklist

Coverage verification: All 13 Practicum in Culinary Arts knowledge and skills strands and all 70 student expectations in §127.600(d), plus §127.15(d)(2) CTE Employability Skills, are intentionally addressed in the 36-week sequence.

Strand	SEs	Knowledge & Skills Focus	YAG Placement	Coverage
PCA1	A-F	Professional standards: communication, grooming/hygiene, punctuality/time management, respect, teamwork/leadership, initiative/adaptability/problem solving	Units 1, 3-6, 9, 13-14	100%
PCA2	A-D	Career acquisition: employment opportunities, workplace skills, employment documents, interviewing	Units 2, 11-12, 14	100%
PCA3	A-K	Workplace success: appearance, dependability, diversity, etiquette, work habits, safety, teamwork, priorities, wellness, communication, listening	Units 1, 3-6, 9, 13	100%
PCA4	A-F	Integrity/human relations, working relationships, employer expectations, rights of others, ethics, organizational policies	Units 1, 4, 6-7, 9, 13	100%
PCA5	A-D	Business math, personal budget, data interpretation, workplace documents	Units 2, 5, 8, 10, 12	100%
PCA6	A-E	Workplace policies, ethical behavior, Fair Labor Standards Act, confidentiality, culinary laws	Unit 7	100%
PCA7	A-B	Interpersonal/team-building skills and leadership/career development	Units 4, 6, 9, 13	100%
PCA8	A-E	Safe practices, unsafe-work problem solving, OSHA, wellness/job performance, sanitation certification preparation	Units 1, 3, 5, 13	100%
PCA9	A-G	Employment outlook, entrepreneurship, nontraditional careers, career paths/advancement, retention, rights/responsibilities, financial planning	Units 6, 10-12, 14	100%
PCA10	A-D	Employment options, career-choice factors, continuing education, securing/maintaining/terminating employment	Units 2, 8, 11-12, 14	100%
PCA11	A-H	Commercial equipment, production/presentation, cookery methods, food preparation, baking, receiving/storage, cleaning/maintenance, cuisine/service pairing	Units 3-5, 9, 13	100%
PCA12	A-F	Marketing mix, marketing plans, demographics, market analysis/economy, communication platforms, menu as marketing tool	Units 10, 13	100%
PCA13	A-B	Professional career portfolio and stakeholder presentation	Units 1-2, 13-14, Week 36	100%
§127.15(d)(2)	Integrated	Required Level 3/4 CTE employability skills	All units	100%

Implementation Notes

- Practicum in Culinary Arts is a two-credit course recommended for Grades 11-12. Culinary Arts is the prerequisite. Students may repeat the course once for credit when they experience different aspects of the industry and demonstrate additional and more advanced knowledge and skills.
- The practicum should function as a capstone rather than a repetition of introductory culinary coursework. Students should demonstrate increasing independence in production, service, leadership, problem solving, safety, sanitation, business operations, marketing, and professional decision making.
- Instruction may be delivered through school-based laboratory training or authentic work-based arrangements such as cooperative education, mentoring, and job shadowing. Available experiences may vary by campus, industry partner, equipment, event schedule, and student career goals.
- Food safety and sanitation remain continuous expectations throughout the practicum. Students should maintain or extend preparation for an appropriate state or national food sanitation certification and consistently apply safe workplace practices.
- The professional portfolio should be developed throughout the year and include an updated résumé, documentation of technical competencies and credentials, recognitions, community service, student/professional organization participation, practicum abstract, supervisor evaluations, and representative work samples.
- ACCESS should support employment searches, résumé/interview preparation, credential and continuing-education research, entrepreneurship, compensation/benefits comparisons, financial planning, and the final career-transition plan.
- Weeks 18 and 36 are reserved for cumulative semester exams. No instructional unit crosses the semester boundary.