Texas CTE: Hospitality and Tourism

Practicum in Culinary Arts (2015)

General requirements. This course is recommended for students in Grades 11 and 12. Prerequisite: Culinary Arts. Students shall be awarded two credits for successful completion of this course. A student may repeat this course once for credit provided that the student is experiencing different aspects of the industry and demonstrating proficiency in additional and more advanced knowledge and skills. A

a General requirements. This course is recommended for students in Grades 11 and 12. Prerequisite: Culinary Arts. Students shall be awarded two credits for successful completion of this course. A student may repeat this course once for credit provided that the student is experiencing different aspects of the industry and demonstrating proficiency in additional and more advanced knowledge and skills. A

Introduction. B

1 Career and technical education instruction provides content aligned with challenging academic standards and relevant technical knowledge and skills for students to further their education and succeed in current or emerging professions. B.1

2 The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services. B.2

3 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 workplace. B.3

Skip to main content

4 **Students are taught employability skills to prepare for college and career success, which include job-specific skills applicable to their training plan, job interview techniques, communication skills, financial and budget activities, human relations, and portfolio development.** B.4

5 **Instructions may be delivered through school-based laboratory training or through work-based delivery arrangement such as cooperative education, mentoring, and job shadowing.** B.5

6 **Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.** B.6

7 **Statements that contain the word "including" reference content that must be mastered, while those containing the phrase "such as" are intended as possible illustrative examples.** B.7

Knowledge and skills. C

1 **The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to:** C.1

- A model effective oral and written communication; C.1.A
- B practice professional grooming and hygiene standards; C.1.B
- C exercise punctuality and time-management skills; C.1.C
- D demonstrate self-respect and respect for others; C.1.D
- E demonstrate effective teamwork and leadership; and C.1.E
- F employ initiative, adaptability, and problem-solving techniques in practical applications. C.1.F

2 **The student uses employability skills to gain an entry-level job in a high-skill, high-wage, or high-demand field. The student is expected to:** C.2

- A identify employment opportunities; C.2.A
- B demonstrate the application of essential workplace skills in the career acquisition process; C.2.B
- C complete employment-related documents such as job applications, I-9 and W-4 forms, and job descriptions; and C.2.C
- D demonstrate proper interview techniques in various situations. C.2.D

3 **The student develops skills for success in the workplace. The student is expected to:** C.3

- A comprehend and model appropriate grooming and appearance for the workplace; C.3.A
- B demonstrate dependability, punctuality, and initiative; C.3.B
- C develop positive interpersonal skills, including respect for diversity; C.3.C
- D demonstrate appropriate business and personal etiquette in the workplace; C.3.D

Skip to main content

E exhibit productive work habits, ethical practices, and a positive attitude; C.3.E

F demonstrate knowledge of personal and occupational health and safety practices in the workplace; C.3.F

G demonstrate the ability to work with the other employees to support the organization and complete assigned tasks; C.3.G

H prioritize work to fulfill responsibilities and meet deadlines; C.3.H

I evaluate the relationship of good physical and mental health to job success and personal achievement; C.3.I

J demonstrate effective verbal, non-verbal, written, and electronic communication skills; and C.3.J

K apply effective listening skills used in the workplace. C.3.K

4 The student demonstrates work ethics, employer expectations, interaction with diverse populations, and communication skills in the workplace. The student is expected to: C.4

A relate how personal integrity affects human relations on the job; C.4.A

B demonstrate characteristics of successful working relationships such as teamwork, conflict resolution, self-control, and the ability to accept criticism; C.4.B

C implement employer expectations; C.4.C

D demonstrate respect for the rights of others; C.4.D

E demonstrate ethical standards; and C.4.E

F comply with organizational policies. C.4.F

5 The student applies academics and job-readiness skills. The student is expected to: C.5

A apply mathematical skills to business transactions; C.5.A

B develop a personal budget based on career choice; C.5.B

C interpret data from documents such as tables, charts, and graphs to estimate and find solutions to problems; and C.5.C

D organize and compose workplace documents. C.5.D

6 The student applies ethical behavior standards and legal responsibilities within the workplace. The student is expected to: C.6

A compare workplace policies reflecting various business establishments; C.6.A

B apply responsible and ethical behavior; C.6.B

C summarize provisions of the Fair Labor Standards Act; C.6.C

D describe the consequences of breach of confidentiality; and C.6.D

E research and model laws related to culinary arts professions. C.6.E

Skip to main content

The student applies the use of interpersonal skills to accomplish objectives. The student is expected to: C.7

A identify and practice effective interpersonal and team-building skills involving situations with coworkers, managers, and customers; and C.7.A

B apply leadership and career development skills through participation in activities such as career and technical student organizations. C.7.B

8 The student uses concepts and skills related to safety in the workplace. The student is expected to: C.8

A identify and apply safe working practices; C.8.A

B solve problems related to unsafe work practices and attitudes; C.8.B

C explain Occupational Safety and Health Administration regulations in the workplace; C.8.C

D analyze health and wellness practices that influence job performance; and C.8.D

E prepare for a state or national food sanitation certification or other appropriate certification. C.8.E

9 The student evaluates personal attitudes and work habits that support career retention and advancement. The student is expected to: C.9

A analyze the future employment outlook in the occupational area; C.9.A

B describe entrepreneurial opportunities in the area of culinary arts; C.9.B

C evaluate nontraditional food service careers such as food photographer, food stylist, corporate research and development chef, food writer, and independent consultant; C.9.C

D identify all of the aspects of a specific career path, including salary, skills level, and advancement opportunities; C.9.D

E evaluate strategies for career retention and advancement in response to the changing hospitality industry; C.9.E

F compare and contrast the rights and responsibilities of employers and employees; and C.9.F

G determine effective money management and financial planning techniques. C.9.G

10 The student identifies skills and attributes necessary for professional advancement. The student is expected to: C.10

A evaluate employment options, including salaries and benefits; C.10.A

B determine factors that affect career choices such as personal interests, abilities, priorities, and family responsibilities; C.10.B

C determine continuing education opportunities that enhance career advancement and promote lifelong learning; and C.10.C

D demonstrate effective methods to secure, maintain, and terminate employment. C.10.D

Skip to main content

The student demonstrates proper culinary techniques and knowledge of the professional kitchen. The student is expected to: C.11

A use large and small equipment in a commercial kitchen; C.11.A

B develop food production and presentation techniques; C.11.B

C demonstrate moist, dry, and combination cookery methods; C.11.C

D demonstrate food preparation skills used in commercial food service preparations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry cookery, meat cookery, pastas and grains, and fruits and vegetables; C.11.D

E demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts; C.11.E

F demonstrate proper receiving and storage techniques; C.11.F

G demonstrate proper cleaning of equipment and maintenance of the commercial kitchen; and C.11.G

H compare and contrast the pairing of cuisine and service styles in food service operations. C.11.H

---

12 The student determines how successful marketing impacts a food service operation. The student is expected to: C.12

A explain marketing, product, service, presentation, and communication mixes; C.12.A

B generate a marketing plan for multiple food service operations; C.12.B

C evaluate the marketing plans based on various demographics; C.12.C

D conduct market analysis and predict impact on current economy; C.12.D

E identity marketing communication formats across multiple platforms; and C.12.E

F design the menu as a marketing tool. C.12.F

---

13 The student documents technical knowledge and skills. The student is expected to: C.13

A 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; and C.13.A

B present the portfolio to interested stakeholders. C.13.B