

Practicum in Culinary Arts

Instructor: Alyce Monroe

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		9:35 – 11:05	11:20– 12:50	1:45 – 3:15	3:15 – 4:45
A-Day	1st	2nd	3rd	4th	5th
		Richard Greene Scholars A110	Richard Greene Scholars A110		
B-Day	7th	8th	9th	10th	11th
		Co-Teach Education & Training B208	Practicum in Culinary & Hospitality C111	Practicum in Culinary & Hospitality C111	Workforce Pathway Chair

Course Description: This capstone course is designed to give students supervised practical application of previously studied knowledge and skills in an unpaid arrangement appropriate to the nature and level of experience. Students will demonstrate proper job search procedures, interview techniques, professional dress and appearance, interpersonal skills, and technical skills in their practicum placement locations. Students who wish to take this course must have their own transportation in order to be able to travel to their practicum site(s). Uniform purchase is required based on placement.

Classroom Expectations:

1. ID on at all times
2. Maintain appropriate dress code (uniform required)
3. Be prepared for class line up in dress code with class supplies available at assigned time
4. Electronic devices will of on silent or off AND stowed away from sight at ALL times in the classroom or lab
5. Show respect for others by utilizing names or titles for all persons in the building, refraining from horseplay and physical contact, and showing professional mannerisms in actions and speech.

Grading Policy: Labs/Tests count three times; Classwork counts twice; Leadership counts one time

Make-Up Policy: See teacher or Canvas for make-up work, one-day extension given for each day missed.

Academic Dishonesty: Academic dishonesty is defined by Arlington ISD as engaging alone or collaborating with others to take part in dishonest or deceitful activities such as lying, cheating, plagiarism, or stealing to gain an academic advantage in assignments, tasks or other school related activities. A zero may be given for academic dishonesty on class assignments in addition to a parent/teacher conference. Please refer to the AISD Student Code of Conduct for other possible corrective actions.

Required Supplies: writing utensil, folder/binder, wide-ruled notebook paper.

Uniforms will depend on placement. Students placed at CTC will wear that same uniform as the Advanced Culinary Arts class, see our website for details.

Evening Events:

Each student is encouraged to attend evening catering events to support fellow students. Students attending multiple events will earn extra credit and on-the-job training, evening events also take place of grades missed when absent.

Dates will be published once a month. For your planning, these dates have already been added for various events, they are in addition to Evening Bistro.

Evening Bistro Nights:

Students will be able to invite family and friends to dine at the CTC. Students will create the menu, cook, serve, and clean up for the events. Any student bringing family is required to work the event.

Course Overview:

Certification opportunity: Southwest Airlines Customer Service

1st Six Weeks - Pre-Practicum and Work Plan

2nd Six Weeks - Workplace Ethics, Safety, and Sanitation

3rd Six Weeks - Critical Thinking

4th Six Weeks - Leadership and Time Management

5th Six Weeks - Career Skills

6th Six Weeks - Employment skills, Customer Service