## Practicum in Culinary Arts Year-At-A-Glance

	n in Culinary Arts Year-At		Pagdinass TEVS	Supporting TEVS
Week	Unit Title	Overview	Readiness TEKS	Supporting TEKS
Week 1	Pre-Practicum Preparation and Review	Review and discuss professional standards, employers expectations, personal and workplace safety, effective problem solving, positive interpersonal skills, group participation, teamwork, professional communications, and effective working relationships. The ability to understand and use appropriate terminology along with other skills are taught in prerequisite classes and are applied in the practicum class. Employers may have other requirements depending on the type and difficulty of the practicum assigned.	1.A, 1.B, 1.C, 1.D, 1.E, 1.F, 3.A, 3.B, 3.C, 3.D, 3.E, 3.F, 3.G, 3.H, 3.I, 3.J, 3.K, 4.A, 4.B, 4.C, 4.D, 4.E, 4.F, 5.A, 5.B, 5.C, 5.D, 6.A, 6.B, 6.C, 6.D, 6.E, 7.A, 8.A, 8.B, 8.C, 8.D, 8.E, 9.F, 9.G, 13.A	
Week 2	Practicum Documentation 1 week	Students, supervising teachers and work site supervisors will read, review and sign all Work-Based learning documents which must be on file before students leave campus for training. Students will review and understand all rubric and practicum criteria before beginning their practicum experience.	1.A, 1.B, 1.C, 1.D, 1.E, 1.F,3.A, 3.B, 3.C, 3.D, 3.E, 3.F, 3.G, 3.H, 3.I, 3.J, 3.K, 4.A, 4.B, 4.C, 4.D, 4.E, 4.F,5.A, 5.D, 6.B, 7.A, 8.A 8.B, 8.C, 8.D, 8.E, 11.A, 11.B, 11.C, 11.D, 11.E, 11.F, 11.G, 11.H	
Week 3		The practicum is a paid or unpaid capstone experience that may take place on or off campus. Students will discuss and demonstrate critical thinking and problem-solving skills as they participate in check-ins with supervisors throughout their practicum experiences. As a part of the practicum experience, students will pursue relevant opportunities for licensure or	1.A, 1.C, 3.H, 4.A, 4.B, 5.A, 5.B, 5.C, 6.A, 6.B, 6.C, 6.D, 6.E, 8.E, 9.F, 9.G 7.A, 7.B, 8.E, 12.A 12.B, 12.C, 12,E, 12.F	
Week 4				
Week 5				
Week 6				
Week 7				
Week 8				
Week 9				
Week 10				
Week 11				
Week 12				
Week 13				
Week 14	Critical Thinking, Problem Solving and Industry Based Certification			
Week 15 Week 16				
Week 17				
Week 18		certification. Students will analyze and		
Week 19		evaluate their practicum experiences as they describe how they have applied critical thinking and problem solving skills, and provide alternate solutions to problems they have encountered or may still encounter.		
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Week 30				
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Week 36				
Week 37	Portfolios and Culminating Activities	Students will discuss and present their reflections, evaluative findings, practicum documentation, and representative work samples to their supervising instructor.	1.A, 2.A, 2.B, 2.C, 2.D, 3.I, 3.J, 8.D, 8.E, 9.A, 9.B, 9.C, 9.D, 9.E, 10.A, 10.B, 10.C, 10.D, 13.A, 13.B	