

**Culinary Program
Clifton Career Development School
Course Syllabus 2025-2026**

**Culinary Arts Practicum I 8417.HA00.Y & II 8427.HA00.Y
Hospitality and Tourism Cluster**

Teacher: Ms .Stacey Pomerantz

Classroom Number: 105

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Student Support M,W,Th,F 8:30-9:15 am M,T,W,Th 3:45-4:15 pm

Course Summary

Welcome to **Practicum in Culinary Arts I & II!** These courses are designed to provide you with the foundational knowledge and practical skills necessary for a successful career in the Culinary field. Throughout the semester, we will explore theoretical concepts and apply them through hands-on projects, simulations, and real-world scenarios. The goal is to build a strong understanding of industry standards, safety protocols, and professional work habits.

Prerequisite: Intro to Culinary Arts, Culinary Arts

Student Learning Objectives

- To demonstrate professional standards/employability skills as required by business and industry.
- Use employability skills to gain an entry-level job in a high-skill, high-wage, or high-demand field.
- To develop skills for success in the workplace.
- Demonstrate work ethics, employer expectations, interaction with diverse populations, and communication skills in the workplace.
- To apply academics and job-readiness skills.
- To apply ethical behavior standards and legal responsibilities within the workplace.
- To apply interpersonal skills to accomplish objectives.
- The student uses concepts and skills related to safety in the workplace.
- To evaluate personal attitudes and work habits that support career retention and advancement.
- To identify skills and attributes necessary for professional advancement.
- To demonstrate proper culinary techniques and knowledge of the professional kitchen.

- To determine how successful marketing impacts a food service operation.
- To document individual technical knowledge and skills.

Course Overview

<u>1st Nine Weeks</u>	Safety & Sanitation Communication Culinary Techniques Self-Advocacy
<u>2nd Nine Weeks</u>	Industry Certification Professional Advancement Workplace Success
<u>3rd Nine Weeks</u>	Technology in Food Service Food Service Management/Marketing Leadership Development
<u>4th Nine Weeks</u>	Job Skill Development Readiness Workplace Ethics Legal Responsibilities

Course Requirements

The student will be expected to meet the similar physical demands and be exposed to similar working conditions typical of a foodservice business such as:

- Standing and walking on hard floors for extended periods of time.
- Working with hot surfaces, steam and wet floors.
- Heavy lifting.
- Productively working around hot room temperatures and loud noises.
- Handling sharp knives and potentially dangerous equipment.
- Cleaning of floors, work-surfaces, tools and equipment.

Course Expectation

I. Respectful conduct

- Treat others with dignity and respect: This includes peers, teachers, and school staff.
- Use appropriate language: Refrain from profanity, vulgarity, and bullying.
- Respect individual differences: Embrace diversity and treat everyone fairly.
- Engage in active listening: Pay attention when others are speaking and avoid interrupting.
- Maintain a positive and supportive classroom environment: Encourage peers and contribute to a collaborative atmosphere.

II. Academic integrity

- Honesty in all work: Do your own work and be accountable for its authenticity.
- Proper citation of sources: Avoid plagiarism and acknowledge the work of others.
- No cheating: Refrain from seeking unauthorized help or assisting others during assessments.
- Timely submission of assignments: Meet deadlines and communicate any challenges in advance.

III. Classroom conduct

- Punctuality: Arrive on time to class, ready to begin the lesson.
- Preparedness: Bring necessary materials, including assignments, notebooks, and writing utensils.
- Follow instructions: Listen attentively and adhere to teacher directions.
- Responsible use of technology: Following state and district guidelines
- Appropriate use of classroom time: Remain on task and engaged in learning activities.
- Cleanliness and care of materials: Maintain a tidy workspace & respect school & personal property.

IV. Communication and participation

- Active participation: Contribute to class discussions and activities.
- Seeking help when needed: Ask questions and seek clarification from the teacher or peers.
- Communicating respectfully: Express ideas and opinions appropriately, even when disagreeing

V. Professionalism (where applicable)

- Appropriate demeanor and attire: Adhere to dress codes and conduct oneself professionally.
- Accountability for actions: Take responsibility for choices and their impact on others.
- Confidentiality: Maintain the privacy of personal and sensitive information.

Course Uniform

Chef coats, hats and aprons will be available to the student. The student is expected to provide the following items of clothing that are clean and in good repair:

- Closed-toed work-shoes or sneakers with non-skid soles Every Day
- Pants or jeans are recommended (Clifton will provide if needed)
- Hair tie for long hair

Grading

50% Major Grades:

Employability standard

Projects , CTE Strand Standards, Skills Test

25% Quizzes;

Group work, Skills check, Formative Assessments,

25% Daily Grade:

Internships , In class participation, Starter Activities, Daily Assignments,
Technique Checks

Final exams are worth 20% of the semester average.

Clifton Grading Guidelines (Click here, also located in Google Classroom)

Students are responsible for communicating via email any absences in advance and meeting with the teacher upon return to complete any missed assignments.

Grade changes after the close of the grading period will only be made if it changes the student's letter grade or credit for the course.

The expectation is that all students will participate in hands-on labs in the kitchen and dining area. Circumstances that would prevent a student from participating need to be communicated with the teacher and an alternative assignment may be given.

***The syllabus serves as a guide for both the teacher and student; however, during the term, it may become necessary to make additions, deletions, or substitutions. Adequate notice will be provided to students of any necessary changes.**

Electronic material continuous nondiscrimination statement:

Austin ISD does not discriminate on the basis of race, color, national origin, sex, or disability in its programs or activities and provides equal access to the Boy Scouts and other designated youth groups. The following person has been designated to handle inquiries regarding the nondiscrimination policies: the Title IX Coordinator at julianne.gula@austinisd.org or (512) 414-1700, and/or the Section 504 Coordinator at kelly.spahn@austinisd.org or (512) 414-1700.

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