# Practicum in Culinary Arts (CHEF 1365 9C1)

**CREDIT**
3  Semester Credit Hours (0 hours lecture, 0 hours lab)

**MODE OF INSTRUCTION**
Face to Face

**PREREQUISITE/CO-REQUISITE**:
None

**COURSE DESCRIPTION**
Practical, general workplace training supported by an individualized learning plan developed by the employer, college, and student.

**COURSE OBJECTIVES**
As outlined in the learning plan, apply the theory, concepts, and skills involving specialized materials, tools, equipment, procedures, regulations, laws, and interactions within and among political, economic, environmental, social, and legal systems associated with the occupation and the business/industry; and will demonstrate legal and ethical behavior, safety practices, interpersonal and teamwork skills, and appropriate written and verbal communication skills using the terminology of the occupation and the business/industry.

**INSTRUCTOR CONTACT INFORMATION**

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|---|---|
| Instructor: | Chef Ashley Williams |
| Email: | ataylor@bmtisd.com |
| Office Phone: | (409) 617-5740 |
| Office Location: | Career and Technical Education Center |
| Office Hours: | 7:00 am – 3:00 pm |

**REQUIRED TEXTBOOK AND MATERIALS**
1. Black pants and non-skid Shoes
2. 1inch black binder, 1-2inch colored binder, 1 package college ruled notebook paper, 3 package dividers, 1 large glue stick, 1 package black ink pens only, 1 package No. 2 pencils, 2 packages clear page protectors.

**ATTENDANCE POLICY**
State law (TEC 25.092 and 11.158) contains a provision of law commonly referred to as the "90 percent rule," which applies to any student in grade level K through grade 12. Generally, to receive credit for the award of a final grade for a class, a student must be in attendance for at

Approved: AW/1/13/25

least 90 percent of the days the class is offered, even if some or all of the absences are deemed excused. A student who is in attendance for at least 75 percent, but less than 90 percent, of the days offered may be given credit or a final grade if the student completes a plan approved by the principal that provides for the student to meet the instructional requirements of the class. Students whose attendance falls below 75 percent are required Beaumont ISD Student Attendance Procedures Manual 9 | P a g e to petition for the award of credit or a final grade from the campus attendance review committee. There are some exceptions to the 90% Rule based on provisions of law and documented extenuating circumstances.

**DROP POLICY**
If you wish to drop a course, you are responsible for initiating and completing the drop process. If you stop coming to class and fail to drop the course, you will earn an "F" in the course.

**COURSE CALENDAR**

| DATE | TOPIC | READINGS (Due on this Date) | ASSIGNMENTS (Due on this Date) |
|---|---|---|---|
| 1/20/2026 | Part 2 of ServSafe Manager | 1/22/2026 | 1/23/2026 |
| 1/26/2026 | Vegetables, Potatoes, Grains, and Pasta | 1/29/2026 | 1/30/2026 |
| 2/2/2026 | Healthy Cooking and Special Diets | 2/5/2026 | 2/6/2026 |
| 2/9/2026 | Cont. ServSafe Manager | 2/12/2026 | 2/13/2026 |
| 2/16/2026 | Salads and Salad Dressings | 2/19/2026 | 2/20/2026 |
| 2/23/2026 | Fruits | 2/26/2026 | 2/27/2026 |
| 3/2/2026 | Sandwiches | 3/5/2026 | 3/6/2026 |
| 3/16/2026 | Cont. ServSafe Manager | 3/19/2026 | 3/20/2026 |
| 3/23/2026 | Hors d'Oeuvre and Charcuterie | 3/26/2026 | 3/27/2026 |
| 3/30/2026 | Principles of the Bakeshop | 4/2/2026 | 4/3/2026 |
| 4/6/2026 | Quick Breads  and Yeast Breads | 4/9/2026 | 4/10/2026 |
| 4/13/2026 | Cakes and Frosting part 1 | 4/16/2026 | 4/17/2026 |
| 4/20/2026 | Cakes and Frosting Part 2 | 4/23/2026 | 4/24/2026 |
| 4/27/2026 | Custards, Creams, Frozen Desserts | 4/30/2026 | 5/1/2026 |
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**COURSE EVALUATION**
Final grades will be calculated according to the following criteria:

- Test                60%
- Daily/Lab           40%

Lab attendance as well as participation is mandatory. It will be given in accordance to the performance level of assignment, as well as the professionalism of the student.

## GRADE SCALE

- 90-100    A
- 80-89    B
- 70-79    C
- 60-69    D
- 0-59    F

## TECHNICAL REQUIREMENTS

The latest technical requirements, including hardware, compatible browsers, operating systems, etc. can be online at https://lit.edu/online-learning/online-learning-minimum-computer-requirements.  A functional broadband internet connection, such as DSL, cable, or WiFi is necessary to maximize the use of online technology and resources.

## DISABILITIES STATEMENT

The Americans with Disabilities Act of 1990 and Section 504 of the Rehabilitation Act of 1973 are federal anti-discrimination statutes that provide comprehensive civil rights for persons with disabilities. LIT provides reasonable accommodations as defined in the Rehabilitation Act of 1973, Section 504 and the Americans with Disabilities Act of 1990, to students with a diagnosed disability. The Special Populations Office is located in the Eagles' Nest Room 129 and helps foster a supportive and inclusive educational environment by maintaining partnerships with faculty and staff, as well as promoting awareness among all members of the Lamar Institute of Technology community. If you believe you have a disability requiring an accommodation, please contact the Special Populations Coordinator at (409)-951-5708 or email specialpopulations@lit.edu. You may also visit the online resource at Special Populations - Lamar Institute of Technology (lit.edu).

## STUDENT CODE OF CONDUCT STATEMENT

It is the responsibility of all registered Lamar Institute of Technology students to access, read, understand and abide by all published policies, regulations, and procedures listed in the *LIT Catalog and Student Handbook*. The *LIT Catalog and Student Handbook* may be accessed at www.lit.edu. Please note that the online version of the *LIT Catalog and Student Handbook* supersedes all other versions of the same document.

## ARTIFICIAL INTELLIGENCE STATEMENT

Lamar Institute of Technology (LIT) recognizes the recent advances in Artificial Intelligence (AI), such as ChatGPT, have changed the landscape of many career disciplines and will impact many students in and out of the classroom. To prepare students for their selected careers, LIT desires to guide students in the ethical use of these technologies and incorporate AI into classroom instruction and assignments appropriately. Appropriate use of these technologies is at the discretion of the instructor. Students are reminded that all submitted work must be their own

original work unless otherwise specified. Students should contact their instructor with any questions as to the acceptable use of AI/ChatGPT in their courses

**STARFISH**
LIT utilizes an early alert system called Starfish. Throughout the semester, you may receive emails from Starfish regarding your course grades, attendance, or academic performance. Faculty members record student attendance, raise flags and kudos to express concern or give praise, and you can make an appointment with faculty and staff all through the Starfish home page. You can also login to Blackboard or MyLIT and click on the Starfish link to view academic alerts and detailed information. It is the responsibility of the student to pay attention to these emails and information in Starfish and consider taking the recommended actions. Starfish is used to help you be a successful student at LIT.

**ADDITIONAL COURSE POLICIES/INFORMATION**

**COURSE REQUIREMENTS**

1. Be able demonstrate skills in knife, tool and equipment handling, and operate equipment safely and correctly.
2. Be able to demonstrate proficiency in dry and moist heat cooking methods; produce a variety of food products applying principles of food handling and preparation.
3. Be able discuss Occupational Safety and Health Administration (OSHA) requirements and effective workplace safety programs.
4. Be able to describe food storage and refrigeration techniques; explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse disposal.
5. Be able to implement professional standards in food production.

**COURSE POLICIES**

1. No food or drinks in the classroom.
2. Students have three days to make up missing assignments.
3. Students are required to take a missed test the day upon returning to class.
4. See BISD attendance policy.
5. As the instructor, I maintain the right to maintain and govern my class
6. The lab classes are mandatory. If you are absent the day of a lab, you are responsible for making up the lab at home, recording the lab and submitting it in the Google Classroom folder.
7. If you are more than 20 minutes late for class you will be counted absent.
8. Turn off phones before entering class. You will receive a warning on the first disruption, then your phone will be collected and turned in.
9. Assignments are due on the date specified. Five points will be deducted per day for up to three days then a zero will be the final grade.