

Practicum in Culinary Arts (CHEF 1365)

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

Instructor:	Adam Loucks
Email:	ALoucks@conroeisd.net
Office Phone:	936-709-5700
Office Location:	Conroe High School Bistro
Office Hours:	Before and After School by Appointment;

REQUIRED TEXTBOOK AND MATERIALS

1. iCEV, Culinary Arts
2. Conroe ISD, Culinary Arts Curriculum Resources

ATTENDANCE POLICY

- Compulsory Attendance Law: Texas law requires students between the ages of 6 and 19 to attend school. Parents and guardians are responsible for ensuring their children comply with this law. Chronic absenteeism can lead to legal

Approved: AJL 9/24/2026



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consequences, including fines and court involvement for the parents or guardians.

- **90% Rule:** Texas schools require students to attend at least 90% of the school days in a year to receive credit for their classes. Excessive absences can lead to repeating a grade or failing to earn course credit.

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



2026-2027

School Calendar

APPROVED 1/20/26

August 2026							September 2026							October 2026							November 2026							
S	M	TU	W	TH	F	S	S	M	TU	W	TH	F	S	S	M	TU	W	TH	F	S	S	M	TU	W	TH	F	S	
						1				1	2	3	4	5					1	2	3	1	2	3	4	5	6	7
2	3	4	5	6	7	8	6	7	8	9	10	11	12	4	5	6	7	8	9	10	8	9	10	11	12	13	14	
9	10	11	12	13	14	15	13	14	15	16	17	18	19	11	12	13	14	15	16	17	15	16	17	18	19	20	21	
16	17	18	19	20	21	22	20	21	22	23	24	25	26	18	19	20	21	22	23	24	22	23	24	25	26	27	28	
23	24	25	26	27	28	29	27	28	29	30	25	26	27	28	29	30	31	29	30									
30	31																											

December 2026							January 2027							February 2027							March 2027							
S	M	TU	W	TH	F	S	S	M	TU	W	TH	F	S	S	M	TU	W	TH	F	S	S	M	TU	W	TH	F	S	
						1						1	2							1	2	3	4	5	6			
6	7	8	9	10	11	12	3	4	5	6	7	8	9	7	8	9	10	11	12	13	7	8	9	10	11	12	13	
13	14	15	16	17	18	19	10	11	12	13	14	15	16	14	15	16	17	18	19	20	14	15	16	17	18	19	20	
20	21	22	23	24	25	26	17	18	19	20	21	22	23	21	22	23	24	25	26	27	21	22	23	24	25	26	27	
27	28	29	30	31			24	25	26	27	28	29	30	31	28							28	29	30	31			

April 2027							May 2027							June 2027							July 2027								
S	M	TU	W	TH	F	S	S	M	TU	W	TH	F	S	S	M	TU	W	TH	F	S	S	M	TU	W	TH	F	S		
						1						1								1	2	3					1	2	3
4	5	6	7	8	9	10	2	3	4	5	6	7	8	6	7	8	9	10	11	12	4	5	6	7	8	9	10		
11	12	13	14	15	16	17	9	10	11	12	13	14	15	13	14	15	16	17	18	19	11	12	13	14	15	16	17		
18	19	20	21	22	23	24	16	17	18	19	20	21	22	20	21	22	23	24	25	26	18	19	20	21	22	23	24		
25	26	27	28	29	30	23	24	25	26	27	28	29	27	28	29	30	25	26	27	28	29	30	31						
							30	31																					

Holiday

[Beginning of Grading Period

] Ending of Grading Period

▲ Early release (Students)

□ Professional Day (No students)

○ Teacher professional learning (No students)

⊗ Teacher exchange day (No students)

⊗ Inclement Weather Day (Students and Staff)

Report Cards

Individual campuses will report distribution date for report cards after each grading period.

Days of Instruction

	Students	Teachers
1st Semester	82.5	92
2nd Semester	90.5	95
Total Days	173	187

Grading Periods

1st Semester	
Grading period	Ends
1st	October 8
2nd	December 18

2nd Semester	
Grading period	Ends
1st	March 12
2nd	May 27

Students

Starting date: August 12

Ending date: May 27

Staff

Starting date: August 3

Ending date: May 28

Student Holidays

Labor Day: September 7

Holiday: October 9 - 12

Holiday: November 2 - 3

Thanksgiving: November 23 - 27

Christmas Break: Dec. 21 - Jan. 5

Martin Luther King, Jr. Day: Jan. 18

Holiday: February 12

Presidents' Day: February 15

Spring Break: March 15 - 19

Holiday: March 26

Holiday: March 29*

Holiday: April 30

Memorial Day: May 31

Student Early Release

December 18 May 27

Teacher Professional Days

August 4 - 11

January 4 May 28

Teacher Professional Learning Days

November 3 January 5

Teacher Exchange Days

(3 days exchanged for professional learning)

August 3 October 9

February 12

***Inclement Weather Day**

(Student and staff make-up day, if needed)

March 29

UNITS	TOPIC	READINGS (Due on this Unit)	ASSIGNMENTS (Due on this Unit)
Unit 1	Employability Skills & Work Ethics in Culinary Arts Objectives: • Apply the theory, concepts, and skills outlined in the student learning plan within the culinary arts occupation and foodservice industry. • Demonstrate legal and ethical behavior appropriate to the occupation and industry. • Demonstrate effective interpersonal and teamwork skills. • Use appropriate written and verbal communication skills and terminology of the culinary and foodservice industry.	Assigned Employability Skills & Work Ethics Materials	Employability Skills Activities Work Ethics Applications Professional Communication Activities Learning Plan Activities
Unit 2	Workplace Safety & Sanitation Objectives: • Apply occupational procedures, regulations, and laws associated with culinary arts and the foodservice industry. • Demonstrate legal and ethical behavior and appropriate workplace safety practices. • Safely use specialized materials, tools, and equipment according to industry expectations and procedures.	Assigned Workplace Safety & Sanitation Materials	Safety & Sanitation Applications Workplace Safety Activities ServSafe Preparation/Review

Unit 3	Business Success Through Marketing & Planning Objectives: • Apply theory and concepts involving the political, economic, environmental, social, and legal systems associated with the foodservice industry. • Apply industry concepts and procedures to business planning and marketing. • Demonstrate appropriate written and verbal communication using terminology of the occupation and industry. • Demonstrate legal and ethical behavior in business and industry decision-making.	Assigned Business, Marketing & Planning Materials	Marketing Activities Business Planning Activities Industry Research/Application
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Unit 4	Culinary Applications & Internships Objectives: • As outlined in the learning plan, apply theory, concepts, and occupational skills in an authentic culinary or foodservice setting. • Apply specialized materials, tools, equipment, and procedures appropriately within the occupation. • Follow applicable regulations, laws, safety practices, and workplace procedures. • Demonstrate legal and ethical behavior in the workplace. • Demonstrate effective interpersonal and teamwork skills with supervisors, coworkers, customers, and others. • Use appropriate written and verbal communication skills and terminology of the culinary and foodservice industry. • Apply understanding of the political, economic, environmental, social, and legal systems that influence the occupation and business/industry.	Assigned Culinary Application & Internship Materials Student Learning Plan	Internship/Work-Based Learning Experiences Learning Plan Documentation Workplace Applications Employer/Supervisor Feedback Reflection & Skill Documentation
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Unit 5	Career Development, Portfolio & Capstone – Iron Chef Objectives: • Integrate and demonstrate the theory, concepts, and occupational skills developed through the practicum learning plan. • Apply specialized materials, tools, equipment, and procedures safely and appropriately. • Demonstrate legal and ethical behavior, safety practices, interpersonal skills, and teamwork. • Communicate professionally using appropriate written, verbal, and industry-specific terminology. • Demonstrate readiness to apply culinary and foodservice knowledge and skills in future education and employment.	Assigned Career Development, Portfolio & Capstone Materials	Career Portfolio Career Development Activities Capstone Planning & Preparation Iron Chef Capstone Final Reflection/Portfolio
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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

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.

COURSE POLICIES

Things you need to know:

- Culinary Arts is a lab class, during all cooking and prepping you must wear proper chef attire. (chef coat, chef hat, gloves, long cotton pants and close toed skid proof shoes)
- You can leave my room for one reason: to go to the restroom in the CTE hall.
 - If you go to the restroom you have to be back in 5 minutes or less or I will assume you got lost. Along with this: only one person can leave my classroom at a time.
 - You may not use the restroom during the **first** and **last** 10 minutes of class.
- Tardies are unacceptable. When you are tardy you miss out on valuable instruction or directions. Every minute is precious in this class. We need to be here, ready and dressed out to cook.
- In this course we will cook for teachers, students and the community.

Cell Phones:

No cell phones allowed in class or lab at any time for any reason, they must remain in a backpack and turned off from 7:15am-2:35pm this is state law and there are no exceptions.

Backpacks: All bags (Backpack, purse, tote bag, etc..) are to be placed on the hooks in the front of the classroom and remain there until the end of class each day. You will not be able to access your bag for any reason during the class period. No bags are allowed in the restrooms or cafeteria for any reason.