



Hospitality Practicum

Course Syllabus 2021-2022

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Course Description

This course prepares students for employment and advancement in the field of hospitality, food and beverage management, or culinary/pastry arts. Emphasis is placed on applying academic, technical, and workplace skills during industry-mentored work-based learning experiences. Students who have passed the ProStart I and II exams and have completed the 400-hour work-based learning experience requirement will earn the NRAEF ProStart Certificate of Achievement.

This is the fourth required course in the four-credit Food Production, Management, and Services career completer program. This program is in the Hospitality, Tourism and Recreation pathway of the Health and Human Services career cluster.

Goals for Student Learning

The Food and Hospitality Practicum is taught through reading, lecture, demonstration, authentic laboratory experiences, research projects, and work-based learning experiences to further strengthen their skills and knowledge necessary for employment in the food service industry. Students will work independently and cooperatively to practice their skills and knowledge in food and kitchen safety and the use of tools and techniques specific to commercial and institutional kitchens. Students will be assessed through class participation in structured activities, laboratory experiences and individual participation in projects, tests, and work-based experiences.

Textbook and Materials

The ProStart Foundations of Restaurant Management and Culinary Arts, (Level I and Level II) textbooks will be provided for use in the classroom. The Culinary Essentials textbook, as well as other print materials, will be provided for use in the classroom. Students are also encouraged to practice their culinary skills at home.

Students should bring the following supplies to every class; once class has started students will not be able to go to their locker to collect the supplies needed for class.

- Notebook with Paper
- Writing Utensils
- Hair Restraint or Hat (for lab classes only)
- Apron or Chef Jacket
- Appropriate Shoes (closed-toe, low heel shoes are mandatory, non-slip if possible)

Course Outline

By the conclusion of this course, each student will be able to:

1. Demonstrate an understanding of food safety and the sanitation practices used in the foodservice and hospitality industry.
2. Describe and demonstrate proper workplace safety techniques.
3. Demonstrate a variety of traditional and innovative culinary preparation techniques.
4. Demonstrate an understanding of nutrition and its importance when preparing balanced meals for healthy living.
5. Demonstrate knowledge of basic business operations and marketing techniques.
6. Demonstrate knowledge of event planning and menu modification.
7. Demonstrate effective teamwork, communication, problem-solving, and decision-making skills.

- Earn hours towards the required 400 hours of in-class service learning experiences and work-based learning experiences.

HCPS Grading Policy

| PRODUCT (50%) <i>Culminating Demonstration of Knowledge</i> | PROCESS (30%) <i>Addressing Specific Short-Term Learning Outcomes</i> | PRACTICE (20%) <i>Building Attitudes, Habits, and Skills</i> |
|--|---|--|
| <ul style="list-style-type: none"> • Chapter quizzes • Chapter or unit tests • Labs • Projects (summative) | <ul style="list-style-type: none"> • Classwork • Projects (formative) • Pre-lab planning | <ul style="list-style-type: none"> • Classwork • Homework • Class participation |

Extra credit will not be given for non-academic purposes

Late and Missing Assignment Policy

All assignments should be submitted on time in order to earn full credit. Any assignment, (*product, process, or practice*) will be allowed to be turned in late for one letter grade deduction from the grade a student earns on the assignment. In order to earn credit for late assignments, students must submit assignments by the end of the day on Wednesday (except for the last week of the quarter) following the designated HAC update. Students are only able to submit assignments that have an established due date within the grading window before the designated HAC update. Assignment that are turned in for late credit will be identified by a footnote in HAC to include a statement about the deduction of a letter grade due to the lateness of the assignment.

| Grading Window | Designated HAC Update | Late Work Due Date |
|---------------------------|-----------------------|---------------------|
| September 8- September 24 | September 24 | September 29 |
| September 27- October 13 | October 13 | October 20 |
| October 14- October 29 | October 29 | November 5 (Friday) |
| November 8- November 19 | November 19 | November 24 |
| November 22- December 10 | December 10 | December 15 |
| December 13- January 13 | January 13 | January 21 (Friday) |
| January 24- February 11 | February 11 | February 16 |
| February 14- February 25 | February 25 | March 2 |
| February 28- March 11 | March 11 | March 16 |
| March 14- March 25 | March 25 | March 31 (Thursday) |
| April 1- April 22 | April 22 | April 27 |
| April 25- May 6 | May 6 | May 11 |
| May 11- May 20 | May 20 | May 25 |

Academic Integrity

Academic integrity is taking responsibility for the quality and completion of one's own work. Academic dishonesty is taking someone else's work and claiming it as one's own. Students at Bel Air High School are responsible for knowing what is considered to be Academic Dishonesty and the subsequent consequences. More information can be found in the BAHS Student Planner.

Classroom Rules and Procedures

Poor classroom behavior and work habits will not be tolerated. Students who are disrespectful to the teacher or to other students, who are destructive with the lab space, supplies, or ingredients will be removed from the class

IMMEDIATELY and sent to their grade level administrator. In some cases, a parent-teacher-student-administrator conference will be held BEFORE the student will be permitted to return to class. More information about lab safety and behavior can be found on the Lab Safety & Behavior Contract.

Outside food is not allowed in the kitchen for the sanitation reasons; any outside food will be thrown away or must be taken to the student's locker.

It is imperative that students are prepared to participate in kitchen lab activities and that they follow Maryland Department of Health guidelines, in particular wearing appropriate kitchen attire when working in the professional foods lab. Students who are non-compliant with these guidelines will not be allowed to utilize the professional foods lab resulting in a zero grade for the lab.

Cell Phone Policy

Students will place their electronic devices (including, but not limited to, cell phones, listening devices, smart watches, laptops, and iPads), either on silent or off, in a teacher designated area as they enter each classroom. Teachers will review with students the specific location for each room. The devices will remain in the teacher designated areas unless teachers explicitly tell students to use them as a part of classroom instruction.

- Devices will remain in the teacher designated area during bathroom visits.
- Devices will be retrieved from the teacher designated area at the end of the class at the direction of the teacher.
- School-appropriate cellphone use is permitted during class changes and lunch. Students are not permitted to make phone calls during school hours.
- Students will NOT be permitted to carry their electronic devices in a book bag throughout the school day.

If the electronic device policy is violated, the student shall then be subject to disciplinary action up to, and including, confiscation of the device as well as an office referral.

By clicking the “yes” box on your ItsLearning page, you acknowledge that you have received and read the course syllabus.