

Professional Knowledge & Foundational Theory

- Establishes research-based theories on diverse learners within social and developmental contexts
- Examines federal laws and strategies ensuring all students have access to and receive high-quality learning

RIPTS 1, 3, 4

- EDUC 5130
- SPED 5110

Content, Instruction, and Curriculum Design

- Equips teacher candidates with deep content knowledge in culinary arts and an awareness in Science of Reading and structured literacy
- Facilitates design and implementation of interdisciplinary, literacy-rich instruction that builds higher-order, critical thinking, adapting to diverse needs of exceptional and multilingual learners

RIPTS 2, 4, 5, 9, 11

- EDUC 5070
- EDUC 5240
- EDUC 5180
- EDUC 5270
- EDUC 6610

Assessment & Inclusive Support

- Employs data-driven practices with formal and informal assessment data to monitor progress and improve instruction in culinary arts
- Utilizes tools to adapt teaching to meet IEP goals or accommodation plans while upholding legal and ethical responsibilities

RIPTS 4, 9, 11

- EDUC 5400
- EDUC 5180
- EDUC 6610

Collaborative Learning Environments

- Teaches the importance of fostering relationships with students, families, and community agencies, emphasizing collaboration with all stakeholders to support student success
- Prepares candidates for the social and contextual demands of real classrooms

RIPTS 6, 7, 8, 10, 11

- EDUC 6570
- EDUC 6610

Conceptual Framework: Culinary Arts Education

Bridging Theory to Practice: Practicum I to Residency

Field experiences provide the environment where coursework, knowledge, and theory converge into practice, affording candidates the opportunity to witness and eventually implement evidence-based best practices in current, K-12 and university classrooms.

Practicum I

First-year field experiences allow candidates to apply, test, and adapt the knowledge and theory from their coursework in authentic settings. Students reflect upon these experiences, beginning to build their toolkit of classroom management, differentiated instruction, and adaptive assessment techniques.

SPED 5110
EDUC 5070, 5240

Residency Phase I

Equipped with a toolkit of evidence-based instructional techniques, second-year candidates begin to transfer theory into practice through active engagement in the school community. Under the mentorship of their clinical educators, candidates foster student engagement, create safe and nurturing environments, and gain a deep conceptual understanding across the culinary arts curriculum.

EDUC 6570, 6610

Residency Phase II

Intensive residency experiences provide candidates with opportunities to demonstrate professional growth across all areas, including dispositional skills. Teacher candidates reflect on their practice within a professional learning community to support their pedagogical growth and school-wide achievement. Through this final phase of residency, candidates demonstrate their proficiency in all Rhode Island Professional Teaching Standards (RIPTS), leading to successful program completion.

EDUC 6950, 6960 or
EDUC 6970, 6980