

Culinary Arts

Technical Standards: The technical standards as stated here reflect performance abilities that are necessary for a student to successfully complete the requirements of the Culinary Arts curriculum. It should be noted that under the Americans with Disabilities Act “A qualified person with a disability is one who can perform the essential function of a job with or without reasonable accommodation.” Please read the standards carefully and seek clarification if necessary.

Essential Function	Standard	Examples
Communication	<ul style="list-style-type: none"> •Communicate effectively and professionally when interacting with peers, faculty, staff, and guests using the English language verbally and in written form. •Follow verbal and written instructions. 	<ul style="list-style-type: none"> •Explain procedures, give directions, describe decisions, demonstrate listening skills, write reports, and follow directions. •Speak clearly and distinctly.
Physical Strength & Stamina	<ul style="list-style-type: none"> •Lift and move without assistance cookware typically found in a commercial kitchen and independently lift and move cookware containing product. •Lift and move stock and supplies up to 50 pounds. •Stand and move about kitchen/laboratory for up to eight hours. •Complete cleaning responsibilities requiring stooping, bending, and climbing. •Use a hand-held fire extinguisher. 	<ul style="list-style-type: none"> •Lift and safely move pots, pans, stock pots, and small equipment. •Lift and safely move pots, pans, stock pots containing hot food being prepared according to instructions. •Lift and move bags and boxes of supplies weighing up to 50 pounds. •Stand and move about in kitchen and dining areas during food preparation. •Lift and transport trays with plated foods, china, and small wares. •Serve and clear tables where guests are seated. •Apply the PASS method of using a fire extinguisher.
Mobility & Motor Skills	<ul style="list-style-type: none"> •Move freely, quickly, and safely in a close environment. •Work in coordination with other students. •Move supplies between floor and standard height above head. •Safely manipulate small wares, equipment, and equipment controls. •Safely pour liquids including hot liquids. •Safely handle hot foods. •Perform repetitive tasks required in a commercial kitchen. 	<ul style="list-style-type: none"> • Move from workstation to workstation near other students and equipment. •Lift containers (bulk and prep) individually and in coordination with other students. •Lift supplies from floor, pallet or table and place on storage racks. •Remove supplies from storage racks above head at standard height. •Hold containers such as pots and bowls while mixing and blending ingredients in those containers. •Operate machinery and equipment safely and efficiently. •Safely use knives and other commercial cooking equipment. •Efficiently use whisking, dicing, and piping skills.
Sensory	<ul style="list-style-type: none"> •Hear voice instructions in a noisy environment. •Hear equipment alarms. •Read meters and gauges. •Read printed and written instructions and labels. •Feel product texture. •Distinguish smells and tastes. •Handle a variety of foods including meat, seafood, and poultry and work in an environment that can contain food allergens such as peanuts, gluten, and shellfish. 	<ul style="list-style-type: none"> •Hear instructor’s voice in a noisy kitchen/lab environment. •Hear food preparation equipment alarms. •Read temperature and pressure gauges. •Read ingredients labels. •Taste and feel product to determine quality and doneness. •Adjust flavor appropriately. •Read MSDS documents.
Interpersonal & Emotional	<ul style="list-style-type: none"> •Work cooperatively with other students and instructors. •Complete an equitable share of kitchen duties. •Follow directions of instructors and fellow students. •Remain calm in a stressful environment. •Display characteristics of emotional stability. •Self-manage medical and emotional conditions. 	<ul style="list-style-type: none"> •Participate in team projects with other students. •Provide assistance to fellow students and instructors when asked. •Maintain a cooperative spirit while working in a hot, crowded environment. •Complete duties as assigned. •Maintain a positive attitude. •Manage one’s medical and emotional conditions in order to permit self, others, and the program to meet educational goals.