



## Culinary Arts Technical Standards

### Purpose Statement:

Technical Standards are nonacademic abilities and characteristics established to meet the essential functions of the selected program of study. This resource is provided to all potential applicants to facilitate the making of an informed decision about a program of study and future career. To better understand the nonacademic expectations of this program of study, the specific technical standards are provided below.

In the case of a qualified individual with a documented disability, appropriate and reasonable accommodations will be made unless to do so would fundamentally alter the essential instructional and training elements, cause undue hardship, or compromise safety in the classroom, lab, clinical, and/or field environment.

Standard	Definition of Standard	Example(s) of Technical Standard as applied in Program
<b>Critical Thinking / Problem-Solving Skills</b>	Ability to measure, calculate, reason, analyze, integrate, and synthesize information sufficient for judgment.	<ul style="list-style-type: none"><li>• Time management and logistical skills.</li><li>• Ability to develop ideas into reality using available resources.</li></ul>
<b>Interpersonal Skills</b>	Appropriate interpersonal interaction sufficient to work collaboratively with a work-team, clients, and colleagues.	<ul style="list-style-type: none"><li>• Willingness to accept criticism and learn from it.</li><li>• Respect the dignity and rights of all individuals during all interactions.</li></ul>

Standard	Definition of Standard	Example(s) of Technical Standard as applied in Program
<b>Communication Skills</b>	Ability to effectively communicate using English verbal and non-verbal formats with faculty and other students.	<ul style="list-style-type: none"> <li>• Communicate effectively in noisy environments.</li> <li>• Explain a concept in a clear and concise manner.</li> <li>• Relay information via text-based/written communication.</li> </ul>
<b>Mobility/Motor Skills</b>	Physical abilities are sufficient to move in one's environment; sufficient motor function to execute movements required to perform duties with the ability to engage in skills requiring the use of gross and fine motor manipulation of arms, hands and fingers	<ul style="list-style-type: none"> <li>• Use both arms simultaneously to perform activities such as slicing, chopping, and operating equipment.</li> <li>• Safely use knives for food preparation as well as other commercial cooking, baking, or serving utensils</li> </ul>
<b>Physical Strength and Stamina</b>	Sufficient physical endurance to participate fully in the clinical/lab and academic settings at an appropriate level.	<ul style="list-style-type: none"> <li>• Stand for 8 hours (breaks are permitted)</li> <li>• Lift up to 50 pounds</li> <li>• Perform repetitive tasks while standing for extended periods of time</li> </ul>
<b>Sensory</b> <ul style="list-style-type: none"> <li>• Sight</li> <li>• Sound</li> <li>• Taste</li> <li>• Touch</li> <li>• Smell</li> </ul>	Sufficient auditory, visual, and tactile ability to monitor and assess equipment.	<ul style="list-style-type: none"> <li>• Identify ingredients and their quality by taste, smell, touch, and taste</li> </ul>

Standard	Definition of Standard	Example(s) of Technical Standard as applied in Program
<b>Behavioral/ Emotional</b>	Present self in a professional manner in lab and academic settings, demonstrating integrity, accountability and reliability; function effectively and adapt to circumstances including highly stressful or rapidly changing situations.	<ul style="list-style-type: none"> <li>• Attend class with a clean uniform, adhering to all local health department policies pertaining to attire and personal hygiene.</li> <li>• Ability to understand ingredients to better understand substitutions.</li> <li>• Flexibility to adapt recipes or procedures to meet certain needs, account for alternate equipment, or account for ingredient substitutions.</li> </ul>
<b>Environmental / Occupational Exposure</b>		<ul style="list-style-type: none"> <li>• Work in environments with extreme cold and extreme heat</li> <li>• Safely work in environments with open flames</li> <li>• Use chemicals and materials safely</li> </ul>
<b>Field or Industry Professional Standards</b>		<ul style="list-style-type: none"> <li>• Practice National Restaurant Association ServSafe sanitation standards.</li> </ul>

### **Accessibility & Accommodations:**

It is SCC's goal to create a learning environment that is accessible and inclusive. **If a student has a question as to their ability to meet the minimal technical standards listed above, they should contact the Student Accessibility Coordinator to determine if the standard can be met with accommodations.** To learn more about resources available to you, schedule a consultation or appointment, and/or establish

accommodations that may be needed based on impact of a disability, please contact the Student Accessibility Coordinator at [accessibility@southwesterncc.edu](mailto:accessibility@southwesterncc.edu) or 828.339.4326 (Balsam Center, Room 129A).

**Signature of Understanding:**

I have received a personal copy of the program specific technical standards. I was provided the opportunity to address any questions or concerns. I understand that these are enforceable, nonacademic standards required for the program of study and I certify that I have the ability to meet the technical standards of the program of study.

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Student name (printed)

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Student Signature

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Date