



## Technical Standards Culinary Arts

These technical standards have been established to inform students of the skills and standards necessary for completion of the Culinary Arts program.

ABILITY	STANDARD	EXAMPLES of necessary activities (not all inclusive)
Physical Demands/Motor Skills	<ul style="list-style-type: none"> <li>• Students must have the ability to perform physical activities that require considerable use of their hands, arms and legs, and moving the whole body. This includes Extent Flexibility, Finger Dexterity, Manual Dexterity, Arm-hand Steadiness, Trunk Strength, and Control Precision</li> </ul>	<ul style="list-style-type: none"> <li>• Have the ability to bend, stretch, twist, or reach with body, arms, and/or legs and doing such movements as climbing, lifting, balancing, walking, stooping, and handling of material.</li> <li>• The ability to make precisely coordinated movements of the fingers of one or both hands to grasp, manipulate, or place small objects.</li> <li>• Have the ability to quickly adjust the controls of machines to exact positions.</li> <li>• Must have the ability to lift 50lbs of weight such as sacks of flour and other supplies and equipment.</li> <li>• Have the ability to use abdominal and lower back muscles to support part of the body repeatedly or continuously over time without “giving out” or fatiguing.</li> </ul>
Critical Thinking/Observation/Sensory/Reasoning Skills	<ul style="list-style-type: none"> <li>• Students must be able to use logic and reasoning to identify the strengths and weaknesses of alternative solutions, conclusions or approaches to problems.</li> <li>• Must be attentive in the classroom, observe demonstrations and participate in lab classes.</li> <li>• Must have visual perception</li> <li>• Must be able to problem solve and diagnose including obtaining, interpreting and documenting data.</li> <li>• Must be able to recognize when there is a problem or possible problem.</li> <li>• Must have an awareness of surrounding through use of senses.</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstrate problem solving skills.</li> <li>• Understand written sentences and paragraphs in work related documents.</li> <li>• Determining causes of preparation errors and deciding how to correct them</li> <li>• These observations require the functional use of vision, hearing, and other sensory modalities</li> <li>• Combine pieces of information to form general rules or conclusions and to apply general rules to specific problems</li> <li>• Read, understand and manipulate recipes using math fractions, percentages, decimals, metric to reduce, increase, etc</li> <li>• Recognize abnormal mechanical sounds and abnormal conditions occurring in machinery operation.</li> <li>• Notice and respond appropriately to unusual smells such as foods burning.</li> </ul>
Behavioral/Social Skills and Professionalism	<ul style="list-style-type: none"> <li>• Students must have sufficient personal skills for successful interactions with customers, colleagues, supervisors, and from a variety of social, emotional, cultural, and intellectual backgrounds.</li> </ul>	<ul style="list-style-type: none"> <li>• Have face-to-face discussions with individuals in work areas. Have good personal hygiene, professional conduct and appearance.</li> <li>• Be willing to work with others to be build team skills.</li> <li>• Demonstrate attributes of empathy, integrity, interest and motivation</li> <li>• Maintain client confidentiality</li> </ul>

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References: These Technical Standards are adapted with permission from Washburn Institute of Technology Technical Standards. Modifications have been made to meet SPCC specific program needs.

ABILITY	STANDARD	EXAMPLES of necessary activities (not all inclusive)
	<ul style="list-style-type: none"> <li>• Must possess the emotional wellbeing required for use of their intellectual abilities, the exercise of sound judgment, the prompt completion of all responsibilities in the classroom and for lab projects.</li> <li>• Must be able to adapt to ever changing environments, display flexibility, and learn to function in the face of uncertainties and stresses which are inherent in the educational process, as well as when dealing with clients, coworkers, and industry situations.</li> <li>• Must have the ability to develop organizational skills necessary to meet deadlines and manage time.</li> <li>• Student will be expected to learn and apply workplace responsibilities.</li> </ul>	<ul style="list-style-type: none"> <li>• Be an honest and ethical worker. Be pleasant with others and display a good-natured, cooperative attitude.</li> <li>• Be careful about detail and thoroughness in completing work tasks</li> <li>• Maintain composure, keep emotions in check, control anger, and avoid aggressive behavior, even in difficult situations.</li> </ul>
Communication Skills	<ul style="list-style-type: none"> <li>• Student must be able to communicate not only in speech, but reading and writing in English</li> <li>• Must be sensitive to multicultural and multilingual needs</li> </ul>	<ul style="list-style-type: none"> <li>• Write legibly, a thought on paper on how an operation of training equipment occurred.</li> <li>• Read chapters in text and manuals and answer questions on the topics at hand</li> <li>• English communication skills for necessary interaction with faculty, peers, customers, and others orally and in writing.</li> </ul>
Working Conditions	<ul style="list-style-type: none"> <li>• Must have the ability to work in various environments.</li> <li>• Must meet work environment criteria at time of employment</li> </ul>	<ul style="list-style-type: none"> <li>• The student will handle potentially dangerous equipment such as knives, slicers and mixers</li> <li>• Control live flame and handle hot equipment.</li> <li>• Handle raw and cooked animal and vegetable products, and taste foods used and produced</li> <li>• Participate in sanitation and cleanup in hot and cold environments including sweeping, mopping, dishwashing, and heavy trash removal</li> <li>• Work with Natural Gas and Electric Cooking equipment.</li> <li>• Must be willing to perform at work stations with Safety in mind and will build on safety habits.</li> </ul>

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