

**Culinary Arts Technical Standards**

**Note: This table will be posted on Reynolds.edu, and a link to it is provided on the catalog page under the heading, Technical Standards. It will not be included on the program plan page in the catalog.**

It is understood that any student who is otherwise qualified may be able to use reasonable accommodations to meet program standards that are necessary for employment in the culinary industry. Students with an identified disability should contact the Office of Student Accommodations to receive available reasonable accommodations. Students in the Culinary Arts program must have the ability to sufficiently perform kitchen, internship, externship, dining room, market cafe, laboratory, and classroom activities and procedures. Following is a list of essential functions, educational and industry standards, and related examples.

Essential Function	Educational and Industry Standards	Related Examples
<b>Sensory</b>	The student must be able to	
	Identify and respond accordingly to equipment displays, alarms, meters, gauges, thermostats and thermometers	Read temperature and pressure gauges; perceive equipment alarms
	Identify, review, and act accordingly to printed and written instructions on labels and other materials	Read ingredient and packaged products labels
	Identify and assess product stages throughout cooking and baking Possess the visual acuity to correctly read handwritten documents, invoices, requisitions	Distinguish between various smells, tastes, and color spectrum; adjust flavor appropriately Taste and feel product to determine quality and doneness throughout cooking and baking process
<b>Communication</b>	Communicate effectively and professionally when interacting with peers, teammates, faculty, staff, employers, and guests using the English language verbally and in written form	Follow directions, describe decisions, demonstrate listening skills, write reports, and describe product qualities and outcomes.
	Receive voice instructions in a noisy environment	Hear instructor's and classmates' voices in a noisy environment, such as kitchens and laboratories
	Perform mathematical computations with and without a calculator in situational circumstances	Complete mathematical problems as the need arises or assigned in various environments
	Effectively use short-term and long-term memory as part of learning and retention	Recall conversations, demonstrations, evaluations and assessments, including study materials and lecture, and apply the information as part of learning and improving
	Follow verbal, non-verbal, and written instructions in traditional and non-traditional classroom and laboratory environments	Speak clearly and distinctly; use non-verbal and/or written cues appropriately
<b>Physical Strength and Stamina</b>	Lift and move without assistance cookware typically found in a commercial kitchen/business, often containing food products throughout production	Lift and safely move pots, pans, stock pots, and small equipment, including those items in use and/or containing hot food being prepared, while following instructions and safety procedures
	Lift and move stock and supplies up to 50 pounds individually	Lift and move bags and boxes of supplies weighing up to 50 pounds at varying heights to varying heights; floor to standard heights above head
	Stand and move about kitchen/laboratory for up to ten hours with few breaks	Stand and move about in kitchen and dining areas during food preparation and clean up
	Complete cleaning responsibilities requiring stooping, bending, and climbing	Lift and transport trays with plated foods, china, and small wares Serve and clear tables where guests are seated
	Participate actively and attend all classroom and laboratory activities, including completion of assigned outside classroom and laboratory work	Engage actively in lecture, laboratory, demonstrations, and activities used to facilitate learning and retention of required skill set through individual and group activities and assignments
	Work in various temperature zones while completing tasks	Work in above and below average temperatures while achieving assignments
	Conduct and complete internship(s)	Complete internship(s) requiring varying hours of 120 through 400 hours in a given period

<b>Mobility and Motor Skills</b>	Move freely, quickly, and safely in a close environment	Move from work station to work station near other students and equipment without causing safety concerns
	Work in coordination with other students	Assist equitably in group and individual assignments
	Manipulate safely small wares, equipment, and equipment controls	Lift supplies from floor, pallet, or table and place on storage racks; remove supplies from storage racks above head at standard height
	Handle safely hot foods; pour liquids, including hot liquids, and beverages	Hold containers, such as pots and bowls, while mixing and blending ingredients in those containers
	Take notes in a non-traditional environment through written or spoken communication, while employing chef/kitchen shorthand	Write recipes on notecards using chef shorthand and be able to read and understand other students' shorthand
	Produce accurately products based on provided or researched recipes and formulas	Take handwritten notes in lecture and/or laboratory and employ chef shorthand, including handwritten food order tickets, invoices, and other materials related to the curriculum and industry
	Multi-task; work with a sense of urgency to meet standard class and industry production times	Use proper ingredients, in proper ratios or measurements, and preparation techniques to produce industry-accepted quality standards
	Perform repetitive and non-repetitive tasks required in a commercial kitchen	Operate machinery and equipment safely and efficiently based on visual demonstrations
<b>Interpersonal and Emotional</b>	Handle safely products, equipment, and other tools at various temperatures	Fill, carry, and move items that are hot or cold  Efficiently use knives, whisking, dicing, and piping skills
	Work cooperatively with other students and instructors	Participate equally in team projects with other students
	Complete an equitable share of kitchen duties	Provide assistance to fellow students and instructors when asked
	Follow directions of instructors and fellow students	Maintain a cooperative spirit while working in a hot, crowded, controlled chaotic environment
	Remain calm and professional in a stressful environment and emergencies	Complete duties as assigned
	Display characteristics of emotional stability	Maintain a positive attitude
	Self-manage medical and emotional conditions	Manage one's medical and emotional conditions in order to permit self, others, and the program to meet educational goals
<b>Kitchen Safety and Sanitation</b>	Adhere to the college's Code of Conduct and Learning Environment Principles	Learn and apply the acceptable standards of the college's Code of Conduct and Learning Environment Principles
	Employ methods to identify and prevent cross-contamination in real-life settings	Ensure temperatures are accurate through the flow of goods
	Employ correct methods to ensure food safety through the flow of goods/foods	Ensure that foods are cooked and held at proper temperatures
	Use sight, touch, and smell to identify products that are beyond their quality and/or use dates	Identify products that are spoiled or not fit for consumption
	React effectively in emergency events and use safety materials	Read SDS documents in a laboratory setting and during emergency events
Follow and maintain the National ServSafe sanitation and safety standards	Employ at least the minimum standard requirement for safety and sanitation in regards to safe food handling	