

The **Culinary Arts** program technical standards have been developed to inform students of the nonacademic essential functions of the program and profession. Examples are not all inclusive.

Standard	Essential Function	Examples
Communication Oral / Written	<ul style="list-style-type: none"> • Skills sufficient to communicate information and ideas so others will understand 	<ul style="list-style-type: none"> • Communicate with coworkers and customers • Explain procedures • Give and take directions
Mobility / Motor Skills	<ul style="list-style-type: none"> • Motor skills sufficient to move the hands and use hands to grasp or manipulate objects • Mobility sufficient to perform physical activities that require considerable use of arms and legs and moving the whole body • Ability to safely operate in and around kitchen equipment 	<ul style="list-style-type: none"> • Use mixing, whisking, dicing, and piping skills • Move freely, quickly, and safely in a close environment • Move supplies between floor and standard height above head • Move from workstation to workstation • Lift supplies from floor or remove supplies from overhead storage racks • Lift and transport trays with plated foods, china, and small wares • Complete cleaning responsibilities that require stooping, bending, and climbing • Safely manipulate small wares, equipment and equipment controls • Safely use knives and other commercial cooking equipment • Safely pour liquids including hot liquids

Standard	Essential Function	Examples
Physical Strength and Stamina	<ul style="list-style-type: none"> • Ability sufficient to lift food and equipment • Ability to stand for extended periods of time 	<ul style="list-style-type: none"> • Lift and safely move heavy pots, pans, stock pots, and small equipment • Stand and move about kitchen and dining areas
Sensory <ul style="list-style-type: none"> • Sight • Sound • Taste • Touch • Smell 	<ul style="list-style-type: none"> • Visual skills sufficient to see details at close range • Listening skills sufficient to communicate with others • Identify various sounds in the kitchen • Ability to analyze flavors, textures, and scents for all products produced • Ability to tolerate various odors and textures 	<ul style="list-style-type: none"> • View food for presentation • Read meters and gauges • Read printed and written instructions and labels • Hear voice instructions in a noisy environment • Detect equipment alarms • Taste and feel all products produced and be able to determine quality and doneness • Adjust flavor appropriately • Touch raw meat • Smell various foods
Environmental / Occupational Exposure	<ul style="list-style-type: none"> • Possible exposure to foods that cause life-threatening food allergies • Possible exposure to chemicals 	<ul style="list-style-type: none"> • Wheat or nut allergies • Cleaning chemicals
Field or Industry Professional Standards	<ul style="list-style-type: none"> • Operate machinery and equipment safely and efficiently • Read MSDS documents 	<ul style="list-style-type: none"> • Use a hand-held fire extinguisher