**Culinary, Cooking Classes Technical Standards**

**Purpose Statement**

All students in the Culinary, Cooking Classes are expected to meet certain essential technical standards for successfully completing all program phases and reflect industry requirements and standards. To verify the student’s ability to perform these essential functions, students may be required to demonstrate the technical standards below.

Meeting these technical standards does not guarantee employment in this field upon graduation. The ability to meet the program’s technical standards does not guarantee a student’s eligibility for any certification exams or successful program completion.

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| Technical Standard | Definition of Standards | Examples |
| Critical Thinking/Problem-Solving Skills | Ability is sufficient to follow directions and complete assigned projects. | * Adjust recipe amounts and cooking times for quantity changes. * Respond to kitchen emergencies based on training and critical thinking. * Produce food products according to time parameters indicated. |
| Interpersonal Skills | Abilities are sufficient to interact with individuals from a variety of social, emotional, cultural, and intellectual backgrounds. | * Participate in team projects with other students. * Provide assistance to fellow students and instructors when requested. * Maintain a cooperative spirit while working in a hot, crowded environment. * Demonstrate sufficient emotional health to perform under stress, exercise good judgment, and promptly complete all tasks. * Provide feedback to the instructor to ensure a clear understanding of the instructions and demonstrations provided. |
| Communication Skills | Abilities are sufficient for interaction with others in verbal form. | * Ability to comprehend instructor’s directives. * Ability to respond with answers and/or questions about classroom needs. * Provide and follow directions from other members of the class. * Demonstrate active listening skills. |
| Coping Skills | Ability to maintain a state of harmony. | * Solves personal and interpersonal problems. * Minimizes stress and conflict. * Balances internal needs and external demands. |
| Mobility/Motor Skills | Physical abilities are sufficient to move in one’s environment with ease and without restriction. | * Move safely between workstations near other students and equipment. * Lift containers individually and in coordination with other students. * Hold containers, such as pots and bowls, while mixing and blending ingredients. * Operate machinery and equipment safely and efficiently. * Safely use knives and other commercial cooking equipment. * Efficiently use whisking, dicing, and chopping skills. |
| Auditory Skills | Auditory abilities are sufficient to follow the instructor’s instructions and work effectively and safely. | * Discern the instructor’s voice in a noisy kitchen/lab environment. * Detect food preparation and equipment alarms. * Ability to discern, understand and follow instructions given by the instructor. |
| Visual Skills | Visual ability is sufficient for observation and assessment necessary to complete assigned projects. | * Read temperature, pressure gauges, and oven dials. * Read ingredient labels. |
| Tactile Skills | Tactile ability is sufficient for project assessment. | * Taste, smell, and feel products to determine quality and doneness. |
| Environmental | Ability to tolerate environmental stressors. | * Practice standard safety precautions. * Lift and safely move pots, pans/stock pots, and small equipment. * Ability to stand while preparing recipes, with or without breaks. * Clean surfaces and floors after preparing recipes. |
| Emotional/Behavioral | Emotional stability is sufficient to maintain composure in stressful situations and assume responsibility/accountability for actions. | * Adapt rapidly to changing environments and/or stress. * Calmly receive feedback. * Demonstrate honesty and integrity beyond reproach. * Ability to exercise calm and restraint in classroom situations while following through with classroom assignments. |

In the case of an otherwise qualified individual with a documented disability, appropriate and reasonable accommodations will be made unless doing so would fundamentally alter the essential training elements, cause undue hardship, o produce a direct threat to the safety of the patient or student.

Beaufort County Community College is dedicated to providing equal opportunities to all individuals regardless of race, color, religion, sex, national origin, age, disability, veteran status, sexual orientation, gender identity or other legally protected category. The College will provide all qualified individuals reasonable accommodations in the work and educational environment and ensure equal access to all College programs, activities and facilities. The College does not discriminate in admissions, educational programs, or employment on the basis of any factor outlined above or prohibited under applicable law. The College is committed to creating and maintaining an environment free of discrimination that is unlawful or prohibited by College policy. For detailed information or to request accommodations visit Support Services at <https://www.beaufortccc.edu/student-life/accessibility-services>. An appointment is recommended prior to enrollment in order to discuss any special concerns.

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