



Business and Hospitality Education Division Technical Standards

Culinary Arts

Purpose Statement

All students in the Culinary Arts Program are expected to meet certain technical standards which are essential for successful completion of all phases of the program, and which 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. Ability to meet the program's technical standards does not guarantee a student's eligibility for any certification exams, or successful completion of the program.

Technical Standard	Definition of Standards	Examples
Critical Thinking/Problem Solving Skills	Ability sufficient for classroom, lab and work in industry situations	<ul style="list-style-type: none">• 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• Practice National Restaurant Association ServSafe sanitation standards
Interpersonal Skills	Abilities sufficient to interact with individuals and groups from a variety of social, emotional, cultural and intellectual backgrounds	<ul style="list-style-type: none">• 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• Respect and care for clients whose appearance, condition, beliefs, and values may conflict with your own.• Demonstrate sufficient emotional health to perform under stress, exercise good judgment and promptly complete all academic and work based learning responsibilities

Technical Standard	Definition of Standards	Examples
Communication Skills	Abilities sufficient for interaction with others in verbal and written form.	<ul style="list-style-type: none"> • Speak and write clearly and distinctly • Give verbal directions or follow verbal directions from other members of the class or instructors • Demonstrate listening skills
Coping Skills	Ability to maintain a state of harmony.	<ul style="list-style-type: none"> • Solves personal and interpersonal problems • Minimizes stress and conflict • Balances internal needs and external demands
Mobility/Motor Skills	Physical abilities sufficient to move in one's environment with ease and without restriction. Gross and fine motor abilities sufficient to provide safe and effective culinary procedures	<ul style="list-style-type: none"> • Move safely between workstations near other students and equipment • Lift containers (bulk and prep) individually and in coordination with other students • Lift supplies from floor, pallet or table and place on storage racks • Remove supplies from storage racks above head at standard height • Hold containers such as pots and bowls while mixing and blending ingredients in those containers • Operate machinery and equipment safely and efficiently • Safely use knives and other commercial cooking equipment • Hand / eye coordination • Efficiently use whisking, dicing, and piping skills
Auditory Skills	Auditory abilities sufficient to work effectively and safely	<ul style="list-style-type: none"> • Hear instructor's voice in a noisy kitchen/lab environment • Hear food preparation and equipment alarms
Visual Skills	Visual ability sufficient for observation and assessment necessary in classroom, lab and industry situations	<ul style="list-style-type: none"> • Read temperature and pressure gauges • Read ingredient labels • Read safety labels and warnings such as specific Safety Data Sheets (SDS)
Tactile Skills	Tactile ability sufficient for assessment of food product	<ul style="list-style-type: none"> • Taste, smell, and feel product to determine quality and doneness

Technical Standard	Definition of Standards	Examples
Environmental/Physical Strength and Stamina	Possess the ability to tolerate environmental stressors and function safely	<ul style="list-style-type: none"> • Lift and safely move pots, pans, stock pots, and small equipment • Lift and move bags and boxes of supplies weighing up to 50 pounds • Stand and move safely in kitchen and dining areas during food preparation and service for up to six hours • Lift and transport trays with plated foods, china and small wares • Serve and clear tables where guests are seated • Complete cleaning responsibilities requiring stooping, bending, and climbing
Emotional/Behavioral	Possess emotional stability sufficient to maintain composure in stressful situations and assume responsibility / accountability for actions.	<ul style="list-style-type: none"> • Adapt rapidly to changing environment and/or stress • Calmly receive feedback • Demonstrate honesty and integrity beyond reproach

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

Asheville-Buncombe Technical Community College is invested in full compliance with the Americans with Disabilities Act (ADA). Support Services is part of Student Services and is located in the K. Ray Bailey Student Services Center. For detailed information or to request accommodations visit www.abtech.edu/supportservices. An appointment is recommended prior to enrollment in order to discuss any special concerns.