

Business and Hospitality Education Division Technical Standards Brewing, Distillation, and Fermentation

Purpose Statement

All students in the Brewing, Distillation, and Fermentation 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 and objectively analyze information, directions, and instructions.	 Apply mathematical, verbal, written, and reading skills to interpret and solve problems Troubleshoot/fix problems in equipment by using the scientific method Synthesize meaning and make cognitive connections, predications, and interpolations about various parts of labs Utilize the internet to locate information and learning management systems
Interpersonal Skills	Abilities sufficient to interact with instructors, individuals and groups 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, wet, crowded environment Respect and care for fellow students and guests 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 workbased learning responsibilities

Technical Standard	Definition of Standards	Examples
Communication Skills	Communicate effectively and professionally when interacting with faculty, staff, and peers using English both written and verbal. Follow instructions both written and verbal.	 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.	 Solve personal and interpersonal problems Minimize stress and conflict Balance internal needs and external demands
Mobility/Motor Skills	Without assistance, lift and move equipment typically found in a brewing, distillation, and fermentation facility. Lift and move brewing, distillation, and fermentation raw materials. Safely handle and pour hot and cold materials and chemicals. Safely manipulate small wares, equipment, and appliances. Move freely, quickly, and safely in a close environment. Complete cleaning duties requiring stooping, bending, and climbing.	 Move from workstation to workstation near other students, instructor, and equipment Lift bulk items weighing up to 55 lbs. individually and in coordination with others Lift items from floor, pallet, dock, or table and place on storage racks Remove supplies from storage racks above head
Auditory Skills	Auditory abilities sufficient to work effectively and safely in a noisy environment. Effectively hear sounds that indicate potential issues and problems in the machining environment.	 Hear instructor's voice in a noisy production floor and lab environment Respond to alarms, bell, and whistles
Visual Skills	Visual ability sufficient for observation and assessment necessary in classroom, lab and industry situations. See meters and gauges. Use a microscope and other visual instruments for identification.	 Read temperature and pressure gauges Read ingredient labels Read safety labels and warnings such as specific Safety Data Sheets (SDS) Read measurements

Technical Standard	Definition of Standards	Examples
Tactile Skills	Tactile ability sufficient for assessment of food product. Feel product texture. Press buttons and safely operate equipment.	 Taste, smell, and feel product to determine quality Operate equipment safely by turning on and off proper switches, buttons, and/or valves
Environmental/Physical Strength and Stamina	Possess the ability to tolerate environmental stressors and function safely.	 Lift equipment and product weighing up to 55 lbs. at least once per week for less than 1 hour per week Safely maneuver equipment that weighs up to 170 lbs. with assistance Stand in hot, wet work area for extended lengths of time 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.	 Adapt rapidly to changing environment and/or stress Calmly receive feedback Demonstrate honesty and integrity beyond reproach Wear appropriate PPE and approved clothing Attentiveness to the task at hand for dangerous situations Not be easily distracted or distract others Respect instructors, students, and equipment

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.