



## Culinary Arts Program Technical Standards

Students enrolled in the Culinary Arts program should be able to meet the established technical standards identified below. The technical standards for the Culinary Arts Program are representative of those found in the Culinary Arts profession.

Ability	Standard	Examples (not inclusive)
<b>Physical</b>	<p><b>Student must have sufficient:</b></p> <ul style="list-style-type: none"> <li>• Endurance, strength, mobility, balance, flexibility and coordination to perform duties in a commercial kitchen</li> <li>• Gross and fine motor skills to perform administrative and laboratory skills in a timely, safe and effective manner</li> </ul>	<ul style="list-style-type: none"> <li>• Sit, stand, walk and maintain balance at varying intervals</li> <li>• Bend, stretch, squat, twist, kneel and reach</li> <li>• Good hand-eye coordination</li> <li>• Arm-hand steadiness</li> <li>• Finger and manual dexterity (squeeze, grasp, twist, pinch, and manipulate small objects)</li> <li>• Move in confined spaces</li> <li>• Transport supplies and equipment weighing up to 50 pounds</li> </ul>
<b>Sensory</b>	<p><b>Student must have sufficient:</b></p> <ul style="list-style-type: none"> <li>• Auditory ability</li> <li>• Visual ability</li> <li>• Sense of Smell</li> <li>• Tactile ability</li> </ul>	<ul style="list-style-type: none"> <li>• Detect audible sounds for function and warning of equipment</li> <li>• Ability to visually detect equipment displays</li> <li>• Ability to visually detect environmental hazards</li> <li>• Detect objects, symbols and numbers both near and far</li> <li>• Detect and identify different colors</li> <li>• Detect odors (spoilage, alcohol, gases, fire)</li> </ul>
<b>Communication</b>	<p><b>Student must have effective:</b></p> <ul style="list-style-type: none"> <li>• Verbal communication</li> <li>• Nonverbal communication</li> <li>• Written communication</li> <li>• Electronic communication</li> </ul> <p><b>Student must be able to:</b></p> <ul style="list-style-type: none"> <li>• Interact appropriately with customers, peers and leadership</li> </ul>	<ul style="list-style-type: none"> <li>• Ability to discuss and ask questions regarding timing and quantity of food needed</li> <li>• Ability to convey information in a clear, professional and timely manner</li> <li>• Listen and respond to others in an accepting and respectful manner</li> <li>• Discuss details and ask questions regarding daily production needs</li> <li>• Listen and respond to others in a nonjudgmental, respectful manner</li> <li>• Awareness of non-verbal communication</li> <li>• Observe, interpret and respond appropriately to surroundings, nonverbal cues, verbal and written information</li> </ul>



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	<ul style="list-style-type: none"> <li>• Interpret and convey information</li> <li>• Speak, read, write, comprehend, interpret, and document information</li> <li>• Recognize nonverbal behavior</li> </ul>	
<b>Safety</b>	<p><b>Student must be able to:</b></p> <ul style="list-style-type: none"> <li>• Apply knowledge, skills and experience to provide a safe work environment</li> </ul>	<ul style="list-style-type: none"> <li>• Work in an environment with potentially dangerous equipment</li> <li>• Demonstrate adherence to safety guidelines and regulations</li> <li>• Recognize potentially hazardous conditions and take appropriate actions</li> <li>• Utilize personal protective equipment (gloves and hair covering)</li> <li>• Operate equipment, adhering to safety standards</li> <li>• Identify and resolve unsafe situations</li> <li>• Be familiar with and follow emergency procedures</li> </ul>
<b>Critical Thinking</b>	<p><b>Student must have sufficient critical thinking and problem solving skills to:</b></p> <ul style="list-style-type: none"> <li>• Calculate, reason, analyze and synthesize data in a timely manner</li> <li>• Problem solve and make decisions in a timely manner</li> <li>• Apply knowledge, skills and experience to determine best/safe practice</li> </ul>	<ul style="list-style-type: none"> <li>• Apply broad concepts to menu production</li> <li>• Concentrate to perform recipes</li> <li>• Recognize the need to consult with leadership and peers on substitutions in recipes</li> <li>• Demonstrate problem-solving skills</li> <li>• Anticipate needs for recipes, peers and customers and respond appropriately</li> <li>• Prioritize customer’s needs</li> <li>• Ability to problem solve complex situations while maintaining a professional demeanor</li> </ul>
<b>Professionalism</b>	<p><b>Student must demonstrate the ability to:</b></p> <ul style="list-style-type: none"> <li>• Establish effective relationships</li> <li>• Display cross-cultural competency, integrity, moral reasoning, ethical behaviors and concern for others</li> <li>• Show respect for diverse populations</li> <li>• Work cooperatively with all professional teams</li> </ul>	<ul style="list-style-type: none"> <li>• Exhibit positive interpersonal skills in all interactions</li> <li>• Maintain and adhere to federal and state food code regulations</li> <li>• Demonstrate appropriate impulse control and professional level of maturity</li> <li>• Demonstrate ability to work as a team member</li> <li>• Demonstrate ability to cope with stressful situations</li> <li>• Adhere to attendance, dress code, and personal hygiene protocol</li> <li>• Display integrity, honesty, respect, reliability and accountability</li> </ul>



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	<ul style="list-style-type: none"><li>Adapt to changing environments inherent in a commercial kitchen</li></ul>	<ul style="list-style-type: none"><li>Accept and utilize constructive feedback to enhance personal and professional growth</li><li>Work independently and in team</li><li>Respond to challenging situations while maintaining composure and professionalism</li></ul>

*Gateway Technical College is committed to providing access and equal opportunity for all. Reasonable accommodations are provided for all education services, programs, and activities for individuals with disabilities. Students must be able to demonstrate these abilities with or without reasonable accommodations. Accommodations are determined and provided by disability support services. For more information related to the accommodations process, please visit <https://www.gtc.edu/dss>*

Student's Name (printed) \_\_\_\_\_

Student's Name (signed) \_\_\_\_\_

Date \_\_\_\_\_