

FUNCTIONAL ABILITIES FOR THE ASSOCIATE OF APPLIED SCIENCE DEGREE CULINARY ARTS PROGRAM

Functional Ability Categories and Representative Activities/Attributes For the Associate of Applied Science Degree Culinary Arts Program

The Federal American with Disabilities Act (ADA) bans discrimination of persons with disabilities. In keeping with this law, Gateway Technical College makes every effort to ensure quality education for all students. However, we feel obliged to inform students of the functional abilities demanded by a particular occupation.

Students should have the ability to:

- Use basic math skills that relate to the food service industry
- Have good attendance
- Have a desire to work hard
- Respect and value differences in others
- Have the desire to pursue a career in the Culinary Arts field
- Demonstrate creative thinking skills and artistic appreciation
- Be able to stand for long periods of time
- Have the ability to work without supervision in a team setting
- Have the ability to comprehend and demonstrate industry safety standards
- Be able to lift 50 pounds and carry a minimum of 25 feet
- Bend, twist, stoop, and kneel
- Carry equipment and supplies
- Follow all safety instructions and requirements
- Withstand extreme heat and cold temperatures
- Tolerate exposures to allergens, dyes, and chemicals