

Technical Standards

TECHNICAL STANDARDS AND ESSENTIAL FUNCTIONS

South Plains College's Culinary Arts Program has established technical standards and essential functions for the program. The ability to meet these standards and essential functions, with or without reasonable accommodations, is required in order to satisfactorily complete the program.

The college does not discriminate in admission or access to programs on the basis of any characteristic protected by law, including disability. Persons with disabilities are eligible for admission, as long as they can carry out classroom and laboratory assignments; pass written, oral and practical examinations; and meet all of the requirements of the program and generally accepted requirements of the profession, with or without reasonable accommodations.

Disability & Accommodations Services: If you have a disability or acquire one, you may be entitled to receive support services and/or accommodations intended to assure you an equal opportunity to participate in, and benefit from, the program. Reasonable accommodations for students with disability related needs will be determined on an individual basis taking into consideration the technical standards and essential skills which must be performed to meet the program objectives. To receive more information or to apply for services, please contact the Student Disability Services 806-716-4675 (Reese/ATC/Plainview) or 806-716-2577 (Levelland).

Requirements	Standards	Examples
Critical Thinking	<p>Demonstrate ability to use logic and analysis to identify the strengths and weaknesses of different approaches.</p> <p>Demonstrate personal time management to complete projects by given deadlines.</p> <p>Demonstrate management of material resources.</p> <p>Exhibit judgment and decision making.</p> <p>Exhibit solution Appraisal.</p> <p>Exhibit deductive reasoning.</p>	<p>Establish and manage time requirements for lab recipes.</p> <p>Using time management and organization skills to submit all course assignments by due dates.</p> <p>Managing food products in a non-wasteful manner.</p> <p>Use self-evaluation of performance and determine new approaches for improvement.</p> <p>Execute recipes using different cooking methods.</p>
Communication	<p>Communication abilities sufficient for interactions with others in verbal and written form.</p>	<p>Explain recipes and ingredients.</p> <p>Read instructions accurately.</p> <p>Ability to vocally express kitchen verbiage, ex. Hot behind, knife walking.</p>
Mobility	<p>Demonstrate physical abilities including: standing, sitting, walking, stooping, crawling, reaching, squatting, lifting, bending, and range-</p>	<p>Move around in workplace and laboratory areas.</p>

	of-motion of extremities to maneuver in small spaces.	
Motor Skills (Tactile)	Demonstrate tactile ability sufficient for physical assessment and intervention. Demonstrate finger/hand dexterity.	Determine reactions to cuts, burns, heat, and fire. Perform functions with kitchen tools: chopping, dicing, mixing, etc.
Hearing	Sufficient auditory perception to receive verbal communication....	Detect cries for help from burns and cuts. Communicate clearly with the chef and classmates. Detect audible alarms/timers.
Visual	Sufficient visual acuity, such as Color discrimination Exhibit near vision.	Interpret between food products, spices, herbs by sight. Use proper knife skills to execute correct cuts. See warning labels on chemicals. See fire/flare ups.
Safety	The ability to follow and implement safety practices in the lab.	The Culinary Arts program prepares students to enter an occupation where safety is a critical competency and will require all students to successfully complete a program specific safety examination prior to moving forward in the program. Safety examination includes written and practical “hands-on” preparation, demonstration, and safe operation of food products and equipment.