



Culinary Arts

TECHNICAL STANDARDS

The mission of the School of Business and Applied Technology at SOWELA is to provide students with knowledge and skills in business, technology, and related arts, to be successful in an ever-changing workforce. Each program is designed to help students gain the necessary skills to be successful in the industry or to transfer to a university to continue their education. The technical standards discussed in the following chart define performance expectations that should be met for advancement through and successful completion of the **Culinary Arts Program**. As a result, considerable thought has gone into ensuring individuals entering the Culinary Arts program understand what may be expected throughout the academic program. These standards are not intended to discourage individuals from considering the Culinary Arts program, but to provide an overview so that individuals can make a well-informed decision regarding their academic pursuits. It is the policy of SOWELA Technical Community College to provide reasonable accommodations for those with disabilities, health impairments, and other conditions. Individuals that would like to pursue a degree in this program and believe they may need accommodations are encouraged to reach out to the Office of Disability Services at (337) 421 – 6576.

These standards have been established through consideration by faculty and consultation with the following sources: consultation with the advisory committee for the program, The Vocational Rehabilitation Act, The Americans with Disabilities Act, Dictionary of Occupational Titles, O*Net Online developed for the U.S. Department of Labor, and SOWELA Office of Disability Services. **Please note: For a detailed list of related activities, you may go to www.onetonline.org.**

| ABILITY | STANDARD | Some examples of necessary activities (not all inclusive) |
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| Physical Demands / Motor Skills / Hearing / Visual | <ul style="list-style-type: none"> • Ability to perform activities that require considerable use of your hands, arms and legs and moving your whole body. This may include Extent Flexibility, Finger Dexterity, Manual Dexterity, Arm-Hand Steadiness, Trunk Strength, and Control Precision | <ul style="list-style-type: none"> • Ability to stand, move, bend, stretch, twist, or reach with your body, arms, and/or legs and doing such movements as climbing, lifting, balancing, walking, stooping, and handling of materials. • Ability to make precise coordinated movements of the fingers of one or both hands to grasp, manipulate, or place small objects. • Ability to quickly adjust the controls of a machine to exact positions • Ability to lift 50 lbs. of weight such as sacks of flour and other supplies and equipment. • Ability to use your abdominal and lower back muscles to support part of the body repeatedly or continuously over time without ‘giving out’ or fatiguing. • Ability to lift and safely move pots, pans, stock pots containing hot and cold food being prepared according to instructions. • Ability to lift and transport plated foods, tableware, and flatware. |

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| | | <ul style="list-style-type: none"> • Ability to serve and clear tables where guests are seated. • Ability to operate machinery and equipment safely and efficiently. |
| Critical Thinking/ Observation | <ul style="list-style-type: none"> • Utilize logic and reasoning to identify the strengths and weaknesses of alternative solutions, conclusions, or approaches to problems. • Must be able to be attentive in the classroom, observe demonstrations and participate in lab classes. • Utilize visual perception • Problem solve and diagnose including obtaining, interpreting, and documenting data. • Recognize when there is a problem or possible problem. • Make themselves aware of their surroundings by using their senses. | <ul style="list-style-type: none"> • Demonstrate problem solving skills. • Understanding written sentences and paragraphs in work related documents. • Determining causes of preparation errors and deciding how to correct them. • These observations require the functional use of vision, hearing, and other sensory modalities. • Combine pieces of information to form general rules or conclusions and to apply general rules to specific problems to produce answers that make sense. • Read, understand, and manipulate recipes using math fractions, percentages, decimals, metric to reduce, increase etc. • Recognize abnormal mechanical sounds and abnormal conditions occurring in machinery operation. • Notice and respond appropriately to unusual smells such as foods burning. |
| Behavioral / Social Skills and Professionalism | <ul style="list-style-type: none"> • Individual must have sufficient personal skills for successful interactions with customers, colleagues, supervisors, and from a variety of social, emotional, cultural, and intellectual backgrounds. • Must possess the emotional well-being required for use of their intellectual abilities, the exercise of sound judgment, the prompt completion of all responsibilities in the classroom and for lab projects. • Must be able to adapt to ever-changing environments, display flexibility, and learn to function in the face of uncertainties and stresses. • Must have the ability to develop organizational skills necessary to meet deadlines and manage time. | <ul style="list-style-type: none"> • Have face-to-face discussions with individuals in work areas. Have good personal hygiene, professional conduct, and appearance. • Be willing to work with others building team skills. • Demonstrate attributes of empathy, integrity, concern for others, interpersonal skills, interest, and motivation. • Maintain client confidentiality. • Be an honest and ethical worker. Be pleasant with others and display a good-natured, cooperative attitude. • Be careful about detail and thoroughness in completing work tasks. • Maintain composure, keep emotions in check, control anger, and avoid aggressive behavior, even in very difficult situations. |

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| | <ul style="list-style-type: none"> • Student will be expected to learn and apply workplace responsibilities. | |
| Communication Skills | <ul style="list-style-type: none"> • Utilize different modes of communication. • Must be sensitive to multicultural and multilingual needs. | <ul style="list-style-type: none"> • Be able to express a clear thought on how the operation of training equipment occurs. • Read chapters in text and manuals and answer questions on the topics at hand. • Communicate how you arrive at your completions on workstations. • English communication skills for necessary interaction with faculty, peers, customers, and others orally and in writing. |
| Working Conditions | <ul style="list-style-type: none"> • Ability to work in various environments. • Must meet work environment criteria at time of employment. | <ul style="list-style-type: none"> • The individual will handle potentially dangerous equipment such as knives, slicers, and mixers. • Control live flame and handle hot equipment. • Handle raw and cooked animal and vegetable food products, and taste foods used and produced. • Participate in sanitation and cleanup in hot and cold environments including sweeping mopping, dishwashing, and heavy trash removal. • Work with Natural Gas and Electric Cooking equipment. • Must be willing to perform at workstations with Safety in mind and will build on safety habits. • At time of employment must have a resume' and may be expected to take drug test. |

Please note: In the case of a qualified individual with a documented disability, reasonable accommodations will be made. Students must self-identify to the Office of Disability Services if you feel one or more of the required standards cannot be met due to a documented disability. The Office of Disability Services can be contacted at 337.421.6576 or ods@sowela.edu.

SOWELA Technical Community College does not discriminate on the basis of race, color, national origin, gender, disability, or age in its programs or activities. The following person has been designated to handle inquiries regarding the non-discrimination policies:

Title: Compliance Office
Address: 3820 Senator J. Bennett Johnston Ave, Lake Charles, LA 70616
Telephone No: 337-421-6565 or 800-256-0483
Email: complianceofficer@sowela.edu