



Baker College Waiver Form – Office Copy
Culinary Arts
Associate of Applied Science

NAME: _____ UIN: _____

Essential Functions and Technical Requirements

The essential functions required by the curriculum are in the following areas: motor, sensory, communication, and intellectual (conceptual, integrative, quantitative abilities for problem solving, and the behavioral and social aspects that impact the performance).* Technical requirements, as distinguished from academic standards, refer to those physical, cognitive, and behavioral abilities required for satisfactory completion of all aspects of the curriculum and the development of professional attributes required of all students at completion of their program. These essential functions and technical requirements are referred to as the "Essential Functions."

These Essential Functions are not conditions of admission to the College or the program. The Essential Functions provide information regarding continued eligibility in this program. A student may be qualified for and admitted to the program, but later be redirected due to a failure to develop and exhibit the Essential Functions. Persons interested in applying for admission to the program should review this information to develop a better understanding of the physical abilities and behavioral characteristics necessary to successfully complete the program.

By initialing each line below, I acknowledge and understand I am expected to possess the following Essential Functions:

- _____ Cognitive abilities necessary to master relevant content in courses at a level deemed appropriate by the College. These skills may be described as the ability to comprehend, memorize, analyze, and synthesize material in a timely manner. The student must maintain the minimum grade point average (GPA) determined by each program in order to continue with coursework to complete a chosen degree. Students must have a cumulative GPA of at least 2.0 to graduate from any program; however, please note that some programs require a higher GPA in order to continue with coursework.
- _____ Ability to assess all information. The student must be capable of responsive and empathetic listening to establish rapport in a way that promotes openness on issues of concern and sensitivity to potential cultural differences.
- _____ Emotional stability to function effectively under stress and to adapt to an environment, which may change rapidly without warning, and/or in unpredictable ways.
- _____ Ability to master information presented in coursework in the form of lectures, written material, and projected images, and the ability to seek and synthesize information from appropriate and varied sources.
- _____ Ability to recognize one's own limits, both personally and professionally, as related to one's skill and knowledge.
- _____ Ability to effectively communicate in English, both verbally and in writing, using accurate and appropriate terminology with classmates, faculty, and individuals of all ages, races, genders, socioeconomic and cultural backgrounds.
- _____ Ability to use computers and related technology.
- _____ Ability to prioritize, organize, and utilize time management skills.
- _____ Ability to identify, recognize, maintain, and disseminate accurate information.
- _____ Ability to correctly interpret, and/or clarify, verbal and written communications.

_____ Ability to conduct oneself in a professional manner including use of appropriate verbal and nonverbal responses in social interactions. Interactions may include physical contact with all people regardless of age, race, gender, socioeconomic, and cultural backgrounds.

_____ Ability to think critically and demonstrate problem-solving skills.

_____ Ability to perform all essential functions related to my program of study in a safe and effective manner minimizing risk to self, patient and others.

_____ Ability to fulfill requirements of productivity and varying workloads.

_____ Ability to demonstrate appropriate professional and procedural judgment decisions.

_____ Ability to adhere to professional standards and Baker College professional conduct guidelines, policies, and procedures. These include but are not limited to:

- Disclosure of any new felony charges, after the initial enrollment process at Baker College, to program officials.
- Failure to disclose any felony charge to program officials will result in immediate dismissal from Baker College.

_____ I have reviewed and acknowledge that I am expected to possess the program-specific Essential Functions located on the Program Information document.

The faculty content expert, program official, clinical coordinator, or employment supervisor is qualified and competent to assess the student's ability to perform the Essential Functions.

*The College complies with the requirements and spirit of Section 504 of the Rehabilitation Act of 1973 as amended, and the Americans with Disabilities Act of 1990 (ADA), as amended by the Americans with Disabilities Act Amendments Act of 2008 (ADAAA). Therefore, the College will endeavor to make reasonable accommodations for participants with disabilities who are otherwise qualified.

Student Responsibilities:

_____ I am responsible to contact my campus Program Director or the CIM Dean of Culinary with any questions regarding program entry, reentry, retention, or completion.

_____ I may be required to sign an additional waiver upon entrance to my program.

Student Name (Print)_____

Student UIN_____

Student Signature_____

Date_____

Baker College Representative Signature_____

Date_____



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Associate of Applied Science

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Student Name (Print)_____ Student UIN_____

Student Signature_____ Date_____

Baker College Representative Signature_____ Date_____



Baker College Program Information

Culinary Arts

Associate of Applied Science

Campuses: Muskegon, Port Huron

Program Description

This program trains and prepares graduates for chef and other kitchen supervisory positions. People with culinary arts skills are employed in restaurants, hotels, institutional settings, delis, and catering companies, where they utilize their experience to artfully prepare culinary specialties and skillfully manage these respective operations. This program prepares graduates for leadership roles in the kitchen and in the knowledge and techniques used in quantity gourmet food preparation. The Baker College Culinary Arts Program in Muskegon is accredited with Exemplary status by the ACF (American Culinary Federation) accrediting commission. Successful graduates will be eligible to take their Certified Culinarian Certification examination. Instruction is provided through a combination of classroom, hands-on labs, and internship experience.

Program Status: Open Enrollment

Accreditation Status

The Baker College of Muskegon and Port Huron Culinary Arts programs are accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). Graduates are eligible to become Certified Culinarians upon graduation. Web address: <http://www.acfchefs.org>.

Essential Functions/Technical Requirements

The Essential Functions and Technical Requirements specific to this program include:

- * the ability to apply the theory and concepts of baking and pastry arts techniques, methods and common practices to operate and function effectively in a commercial pastry/bakeshop/kitchen environment.
- * the ability to apply theory and concepts of food safety and sanitation to provide a safe and sanitary environment for customers, employees and all other stakeholders.
- * the ability to apply the theory and concepts of food cost analysis and food and bakeshop management to maintain costs and ensure profitability.
- * the ability to lift up to 50 pounds.
- * the ability to stand on ones feet for long periods of time.
- * the ability to work and communicate effectively under pressure.
- * the ability to work efficiently and productively in a fast paced environment.
- * the ability to make decisions under pressure.