

Lakeshore Technical College
Culinary Arts programs
Functional Abilities Statement of Understanding

The Americans with Disabilities Act of 1990, the Americans with Disabilities Amendments Act of 2008, and Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. sec. 794) prohibits discrimination of persons because of her or his disability. In keeping with these laws, colleges of the Wisconsin Technical College System make every effort to insure a quality education for students. The purpose of this document is to ensure that students acknowledge that they have been provided information on the functional abilities required of a student in our Culinary Arts Programs.

If you have a documented disability that may prevent you from meeting the functional abilities as stated, you are encouraged to contact LTC's Disability Services Coordinator for assistance with accommodations. It is your responsibility to voluntarily and confidentially disclose information regarding the nature and extent of a disability and to provide documentation of the disability. The college cannot assume responsibility for providing accommodations or services to students who have not identified themselves as having a qualifying disability.

Please note that program requirements will not be waived, but accommodations may be made to assist you to meet requirements. Please contact Patrick Neuenfeldt, Disability Services Coordinator, at 920.693.1222, or email patrick.neuenfeldt@gotoltc.edu for assistance in formulating a reasonable accommodation plan.

This form is to be completed upon admission to the program

_____ I have read and I understand the *Functional Ability Categories* specific to a student in our Culinary Arts
(initials) programs.

_____ I am able to meet the *Functional Abilities* as presented, and have been provided with information concerning
(initials) accommodations or special services if needed at this time.

Name of Student _____

Signature of Student _____ Date _____

Student Identification Number or Date of Birth _____

Return completed form to:
Enrollment Office
Lakeshore Technical College
1290 North Avenue
Cleveland, WI 53015-1414

**Essential Functional Ability Categories,
Representative Activities/Attributes for our Culinary Arts programs**

Gross Motor Skills:

- Move within confined spaces
- Maintain balance in multiple positions
- Reach above shoulders (e.g., placing items on shelves)
- Reach below waist (e.g., plug electrical appliance into wall outlet)
- Reach out front (e.g., pulling, pushing, holding)

Fine Motor Skills:

- Pick up objects with hands
- Grasp small objects with hands (e.g., pens, herbs, utensils)
- Write with pen or pencil
- Key/type (e.g., use a computer)
- Pinch/pick or otherwise work with fingers (e.g., adding pinch of herbs, working with twine)
- Twist (e.g., turn objects/knobs using hands)
- Squeeze with fingers (e.g., eye dropper, squeeze bottles)

Physical Endurance:

- Stand (e.g., at client side during surgical or therapeutic procedure)
- Sustain repetitive movements (e.g., rolling pin, stirring)
- Maintain physical tolerance (e.g., work on your feet a minimum of 8 hours)

Physical Strength:

- Push and pull 50 pounds (e.g., move kitchen equipment)
- Support 50 pounds of weight (e.g., carry bags of food)
- Lift 50 pounds (e.g., pick up 50 pound bags of food)
- Carry equipment/supplies
- Use upper body strength (e.g., set up tables and chairs)
- Squeeze with hands (e.g., operate fire extinguisher)

Mobility:

- Twist
- Bend
- Stoop/squat
- Move quickly (e.g., response to an emergency)
- Climb stairs
- Walk

Hearing:

- Hear normal speaking-level sounds (e.g., person-to-person report)
- Hear normal speaking-level sounds over sounds generated by machines (e.g. directions made by the instructor over dishwasher noise)
- Hear auditory alarms (e.g., oven alarms, fire alarms)
- Hear auditory alarms over sounds generated by machines (e.g. food-ready alarms over dishwasher noise)

Visual:

- See objects up to 20 inches away (e.g., computer monitors)
- See objects up to 20 feet away (e.g., customer in need, demonstrations)
- Use depth perception
- Use peripheral vision
- Distinguish color and color intensity (e.g. correct cooking outcomes)

Tactile:

- Detect temperature (e.g., skin, solutions)
- Feel differences in surface characteristics (e.g., ripe/rotten)
- Detect environmental temperature

Smell:

- Detect odors (e.g., foul smelling foods, alcohol breath, smoke, gasses)

Environment:

- Tolerate exposure to allergens (e.g., latex, dyes, typical chemical substances)
- Tolerate strong soaps
- Tolerate strong odors
- Consistently maintains standards of safety and hygiene throughout the work environment
- Tolerate a noisy environment (e.g. noise of hoods, distractions of metal on metal sounds)

Reading:

- Read and understand written documents (e.g., recipes)
- Read digital displays

Math:

- Make correct change during a purchase
- Calibrate equipment
- Convert numbers to and from metric and American systems (e.g., dosages)
- Tell time
- Measure time (e.g. calculate correct cooking time)
- Count rates (e.g., mixer speed)
- Read and interpret measurement marks (e.g., rulers, thermometers and scales)
- Add, subtract, multiply, and/or divide whole numbers
- Compute fractions and decimals (e.g., portioning, recipe modification)
- Demonstrate effective time management skills

Emotional:

- Establish professional relationships
- Manage unusual situations involving patrons
- Cope with own emotions

Stability:

- Demonstrate good attendance and work ethic
- Demonstrate ability to work independently
- Be supportive of patrons
- Adapt to changing environment/stress
- Deal with the unexpected (e.g., kitchen or dining room emergencies)
- Focus attention on task
- Perform multiple responsibilities concurrently
- Cope with strong emotions in others (e.g., frustration)

Analytical:

- Transfer knowledge from one situation to another

Thinking:

- Process and interpret information from multiple sources
- Evaluate outcomes
- Problem solve
- Prioritize tasks
- Use long-term memory
- Use short-term memory

Critical Thinking:

- Identify cause-effect relationships
- Plan/control activities for others
- Synthesize knowledge and skills
- Sequence information
- Make decisions based on new information

Interpersonal Skills:

- Establish rapport with individuals and groups, staff and patrons
- Respect/value cultural differences in others
- Negotiate interpersonal conflict

Communication Skills:

- Influence people
- Direct/manage/delegate activities of others
- Speak English
- Write English
- Listen/comprehend spoken/written word
- Collaborate with others (e.g., kitchen staff)
- Manage information