

BAKER COLLEGE
Waiver Form - Office Copy
Baking and Pastry
Certificate

Acknowledgment Form - Open Enrollment Programs

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 by the faculty of all students at graduation. 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, and 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.
- ___ Ability to think critically and demonstrate problem-solving skills.
- ___ 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.
- ___ 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 Name (Print)

Student UIN

Student Signature

Date

Baker College Representative Signature

Date

Printed: 2015/01/08

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BAKER COLLEGE
Program Information
Baking and Pastry
Certificate

Campuses: Muskegon, Port Huron.

Program Description

The one-year Baking and Pastry Arts program certificate is designed to prepare graduates for employment in retail deli-bakeries, fine dining restaurants, pastry and bakery shops, commercial baking, and hotel and resort bake shops. The program combines a combination of extensive classroom hands-on training and classroom study to prepare students in the baking and pastry field. Successful graduates will be prepared to enter the workforce and obtain positions such as assistant pastry chef, assistant baker, head baker, lead baker, wedding cake decorator, and pastry chef. Students receive extensive training in the development and preparation of breads, pies, pastries, cookies, specialty breads, and pastries, fruit bars, tortes, and international desserts. In addition, the curriculum also includes classes in management, safety and sanitation and nutrition.

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, cooking 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.

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