BAKER COLLEGE Waiver Form - Office Copy

Culinary Arts

Associate of Applied Science Degree

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 dissemin	ate accurate information.			
	Ability to correctly interpret, and/or clarify, verbal and	d written communications.			
	Ability to conduct oneself in a professional manner.				
	Ability to think critically and demonstrate problem-so	lving 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 Bake guidelines, policies, and procedures.	er College professional conduct			
	I have reviewed and acknowledge that I am expecte Essential Functions located on the Program Information	d to possess the program-specific tion 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 Co	ollege Representative Signature	Date			
Printed: 2015/01/08					

BAKER COLLEGE Waiver Form - Student Copy

Culinary Arts

Associate of Applied Science Degree

Acknowledgment Form - Open Enrollment Programs

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BAKER COLLEGE Program Information

Culinary Arts

Associate of Applied Science Degree

Campuses: Muskegon, Port Huron.

Program Description

The culinary arts associate degree program at the Baker College Culinary Institute of Michigan has received accreditation with exemplary status by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). This accomplishment puts the CIM in the spotlight as one of finest ACF accredited culinary programs in the United States. Our students can be assured that our faculty, curriculum, teaching methods, and facility have been found to be exceptional by the ACFEFAC.

Accreditation Status

The Associate of Applied Science Degree in Culinary Arts at Baker College of Muskegon is accredited by the American Culinary Federation accrediting commission; Web address: http://www.acfchefs.org. The Culinary Arts Program at Baker College Port Huron is currently pursuing ACF accreditation.

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.

Printed: 2015/01/08