

Technical Standards

College of Food Innovation & Technology

To participate in any program in the College of Food Innovation & Technology, each student, with or without reasonable accommodations, **must be able to safely and effectively:**

- participate in industry-relevant, physically taxing activity for up to six continuous hours, often standing and maneuvering in laboratory classes, dining rooms and industry-related facilities.
- lift and transport a minimum weight of 25 pounds, including trays of food and beverages to serve and clear guest tables.
- use knives and commercial cooking utensils, and operate commercial food service equipment to achieve production and course objectives.
- perform multiple-step procedures to produce recipes/formulas and industry-relevant tasks within a designated time frame.
- produce and evaluate the quality of all food and beverage products using sufficient sensory abilities (visual, auditory, touch, and olfactory).
- handle and work with an extensive list of food and beverage items, including common allergens, within an educational environment (Please refer to the Policy and Procedures Regarding Allergens (pdf)(137 KB) for more information).
- handle and utilize commercial cleaning and sanitizing equipment and materials.
- communicate professionally and appropriately with faculty, staff, fellow students, and guests in relevant industry and educational settings and within the university community.
- demonstrate professionally appropriate behaviors, maintain balanced demeanor and attitude, accept constructive critique, and if necessary, demonstrate the ability to respond by modifying behavior.
- operate in a lab environment in a safe fashion that does not pose an unreasonable risk to self, students, faculty, and others present during educational experiences.
- demonstrate the ability to professionally cope with situations that may be physically, emotionally and/or intellectually stressful and adapt and display the flexibility in a changing environment while in an educational setting.

The foregoing technical standards are essential to all programs of instruction in the College of Food Innovation & Technology and also reflect industry requirements and standards.

As a student taking classes offered by the College of Food Innovation and Technology (CFIT) or other classes involving baking, cooking, or work with foods, liquids, and kitchen appliances, you should be aware of possible risks. Such risks include, but are in no way limited to, minor injuries to severe injuries, up to and including death. Maintaining health and safety practices can help minimize the risks but cannot entirely eliminate them. The risks include but are not limited to injuries from: burns and fires; cuts from broken glass, knives, and other appliances; chemicals; loose clothes and hair getting trapped in an appliance or catching fire; slips and falls; spread of bacteria through unsanitary food storage or unsanitary use of cleaning and other products; and strains from carrying heavy or sharp items. It is imperative that students in CFIT labs take all reasonable health and safety precautions to avoid injury to self and others.

College of Hospitality Management

Sports, Entertainment, Event — Management

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- input data into and retrieve data from a computer
- complete job responsibilities on both day and night shifts

Tourism & Hospitality Management

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- input data into and retrieve data from a computer

- travel by standard commercial carriers, including airlines, to international destinations, which may not meet US ADA specifications
- carry out tour guide responsibilities (e.g., leading groups to access museums and outdoor tourism destinations, hotels and restaurants) at international destinations, which may not meet US ADA specifications
- complete job responsibilities on both day and night shifts

Hotel & Resort Management

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- input data into and retrieve data from a computer
- travel by standard commercial carriers, including airlines, to international destinations, which may not meet US ADA specifications
- participate in tours of restaurants and hotels, and tourism at international destinations, which may not meet US ADA specifications
- complete job responsibilities on both day and night shifts

Food & Beverage Industry Management

To participate in this program, each student, with or without reasonable accommodations, must be able to safely and effectively

- communicate appropriately with faculty, staff, fellow students, university guests and customers, in person and by telephone and email
- input data into and retrieve data from a computer
- complete job responsibilities on both day and night shifts
- participate in industry-relevant activity for up to six continuous hours, often standing and moving in laboratory classes
- lift and transport a minimum weight of 25 pounds
- safely and quickly maneuver in commercial kitchens, dining rooms and industry-related facilities
- lift and transport trays of food and beverages, and serve and clear guest tables
- use knives and commercial cooking utensils, and operate commercial food service equipment
- produce and evaluate the quality of all food and beverage products
- handle and utilize commercial cleaning and sanitizing equipment and materials
- complete physical tasks in a timely manner
- perform multiple-step procedures to produce recipes/formulas and perform industry-relevant tasks within a designated time frame

The foregoing technical standards are essential to the programs of instruction in the College of Hospitality Management and also reflect industry requirements and standards.

College of Arts & Sciences

Animal Science

To participate in the Animal Science program, each student, with or without reasonable accommodations, must be able to safely (including the safety of the animal, where applicable) and effectively

- have proof of current, adequate medical and hospitalization insurance
- wear footwear that completely encloses the foot and is designed specifically for working around farm animals
- understand and readily respond to audio cues while working with farm animals
- lift, handle and transport animal-related equipment up to 30 pounds for a distance of up to 30 feet
- sustain contact with animals and work in an environment where animal-related allergens are present
- perform all tasks mentioned above without losing balance, falling or becoming dizzy, light-headed or faint

Equine Science

To participate in the Equine Studies program, each student, with or without reasonable accommodations, must be able to safely (including the safety of the horse, where applicable) and effectively

- have proof of current, adequate medical and hospitalization insurance
- wear footwear that completely encloses the foot and is designed specifically for working around horses
- understand and readily respond to audio cues while working with horses
- properly handle standard grooming equipment including, but not limited to, curry combs, hard and soft brushes, sweat scrapers, mane combs and braiding equipment
- bend over, lift and hold a horse's hoof long enough to allow proper examination or cleaning of the hoof
- put a halter and bridle on a horse without assistance and lead
- lift, handle and transport horse-related equipment up to 30 pounds for a distance of up to 30 feet
- sustain contact with horses and work in an environment where dust, hay, grasses and other allergens are prevalent
- perform all tasks mentioned above without losing balance, falling or becoming dizzy, light-headed or faint

The foregoing technical standards are essential to the programs of instruction in Equine Science and also reflect industry requirements and standards.

College of Health & Wellness

Please see the appropriate link for information about technical standards for programs in the College of Health & Wellness.

[Exercise & Sports Science Program Technical Standards](#)

[Accelerated Bachelor of Science in Nursing \(ABSN\) Technical Standards](#)

[Occupational Therapy Doctorate \(OTD\) Technical Standards](#)

[Physician Assistant Studies \(M.S.P.A.S.\) Technical Standards](#)