

# 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/or 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.

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. With or without reasonable accommodations, students who cannot adhere to these standards may be subject to laboratory grade penalties, student conduct proceedings or removal from the academic program. Maintaining a safe and positive learning environment requires that students comply with university conduct policies, including acting at all times with civility, honesty and respect.

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

## 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 Studies

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 Studies 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.

Accelerated Bachelor of Science in Nursing (ABSN) Technical Standards

Doctor of Physical Therapy (D.P.T.) Technical Standards

Exercise & Sports Science Program Technical Standards (pdf)(89.9 KB)

Occupational Therapy Doctorate (O.T.D.) Technical Standards

Physician Assistant Studies (M.S.P.A.S.) Technical Standards