



**SEATTLE CENTRAL
COLLEGE**
One of the Seattle Colleges



PROGRAM STANDARDS & PROCEDURES

REV 09/26

OUR MISSION

To provide an innovative learning environment that is responsive to industry while establishing a foundation of skills that allows our students to excel in culinary and baking careers and at the same time fosters stewardship of the environment.

VISION

We envision a world where chefs equitably impact human and environmental wellness through culinary education.

SEATTLE CENTRAL COLLEGE LAND ACKNOWLEDGEMENT STATEMENT

On behalf of Seattle Central College, we recognize and honor the original occupants and stewards of the land where we now gather, the traditional home of the Coast Salish people, the traditional home of all tribes and bands within the Duwamish, Suquamish, Tulalip and Muckleshoot nations.

We honor the survival, the adaptations, the forced assimilation, and the resilience and creativity of Native peoples – past, present, and future. We encourage participants to consider their responsibilities to the people and land, both here and elsewhere, and to stand in solidarity with Native, Indigenous, and First Nations People, and their sovereignty, cultural heritage, and lives.

We recognize that enslaved and indentured peoples were forced into unpaid and underpaid labor in the construction of this country, state and city.

To the people who contributed this immeasurable work and their descendants, we acknowledge our/their indelible mark on the space in which we gather today. It is our collective responsibility to critically interrogate these histories, to repair harm, and to honor, protect, and sustain this land.

Please take a moment to reflect on what you can do individually and collectively to honor, educate, restore, and reconcile with the original occupants and stewards of this land, as well as unpaid and underpaid labor that this country is built on.

PROGRAM LEARNING OUTCOMES

Culinary Arts

1	AAS		Anticipate and manage labor and food costs to operate an economically sustainable establishment.
2	AAS		Apply the principles and practices of sustainability to respect heritage, the process and the health of the planet for future generations.
3	AAS		Apply and use basic techniques and culinary skills to create great food.
4	AAS		Manage processes and procedures to function effectively in a working food production environment.
5	AAS		Use professional conduct appropriate to the profession.
6	AAS		Seek opportunities for continual learning in pursuit of mastery in the culinary field.
7	AAS		Demonstrate an enhanced understanding of the interrelationship of culinary knowledge to other disciplines.

Specialty Desserts & Breads

1	AAS	Certificate	Apply calculations to analyze interpret and formulate data.
2	AAS	Certificate	Demonstrate professionalism in working with public and co-workers.
3	AAS	Certificate	Identify, select and apply appropriate information to analyze and resolve problems.
4	AAS	Certificate	Understand and apply environmentally sound practices.
5	AAS	Certificate	Understand scientific knowledge and its relationship to baking.
6	AAS	Certificate	Understand principles of baking preparation, equipment, methods and products.
7	AAS	Certificate	Follow appropriate sanitation and safety laws and procedures.
8	AAS		Seek opportunities for continual learning in pursuit of mastery in the field.
9	AAS		Demonstrate an enhanced understanding of the interrelationship of the culinary knowledge to other disciplines.

COLLEGE STANDARDS FOR STUDENT CONDUCT

As a member of Seattle Central's student body, you are governed by sections 375.10 to 375.95 of the Manual of Policies and Procedures. A copy of these rules is posted in the office. Among the items discussed in the manual, the following are considered acts of misconduct and are subject to disciplinary action as decided by the Dean of Students:

1. **Academic dishonesty.** Includes cheating, plagiarism, forgery, etc.
2. **Disruption of teaching.**
3. **Physical and/or verbal abusive behavior of any person.**
4. **Use, possession or furnishing of intoxicants.**

To provide a healthy, safe, and secure working and learning environment, each student is expected to be in appropriate mental and physical condition to perform assigned duties and fully participate in the learning process. **Accordingly, we prohibit the abuse of alcohol and use of illicit drugs in keeping with Seattle Community College District IV policy #249.** Students who violate this policy will be disciplined up to and including expulsion from the District depending upon the seriousness of the violation.

As directed by the college, misconduct will be referred directly to the Dean of Students. Please familiarize yourself with the student conduct policies. We are happy to answer any questions about these policies.

More information about Student Conduct can be found here:

<https://seattlecentral.edu/campus-life/student-support-and-services/counseling/resources-for-employees/student-conduct>

DIVISION STANDARDS FOR STUDENT CONDUCT

EXPECTATIONS:

The Seattle Culinary Academy has a reputation of excellence, is accredited by the American Culinary Federation and will adhere to their standards of ethical behavior. To clarify our position and to reflect the desires of industry employers, the Seattle Culinary Academy has established the following standards and procedures for students. Violations of these standards or the standards set forth by Seattle Central College may result in disciplinary action, including dismissal from the program. If you need more clarification regarding these standards, please make an appointment with the Associate Dean.

CONSEQUENCES:

Violation of Seattle Culinary Academy's or Seattle Central's Standards and Procedures will be handled as follows:

1. Student may be dismissed from class depending on the type of or severity of the violation
2. Instructor will report violation to Associate Dean and set meeting to address
3. Associate Dean will work with instructor and student to determine next steps. This may include but will not be limited to:
 - a. Report of student conduct to the Student Conduct Officer
 - b. Depending on the severity of the violation, a student will receive:
 - i. Warning with plan for corrective action
 - ii. Probationary warning
 - iii. Permanent removal from class

iv. Permanent removal from Seattle Culinary Academy

RIGHT TO APPEAL:

All students maintain the Right to Appeal with Seattle Culinary Academy and Seattle Central College.

STANDARDS & PROCEDURES

1. GRADING POLICY, CRITERIA AND SCALES

Students must complete all courses in the curriculum: Students who feel that they have completed an equivalent course at another institution must have their transcripts officially evaluated by the Registrar's office. The student must demonstrate that all competencies and assessments from that course have been met or they will need to enroll in that class. Each quarter curriculum builds upon the last quarter and so all course work or challenges must be completed before the student advances to the next quarter.

Students in Seattle Culinary Academy programs are required to maintain a minimum of a 2.0 G.P.A. to remain in the program. If this G.P.A. is not maintained for two (2) consecutive quarters, the student will not be readmitted to the program. The same G.P.A. is necessary in order to graduate and receive a certificate or AAS degree. Similarly, if a student receives a numeric grade lower than 2.0 (75%) in any class, the student must repeat the course and obtain a passing grade before being allowed to advance to the following quarter or graduate. Consistent with the college's policy, a student may retake a class only once.

Culinary Arts is a demanding and competitive field, and if the student is unable to maintain these academic standards, the student is not acquiring the necessary skills to perform at an acceptable level in the industry.

Guide to Non-Decimal Grades and Grade Replacement (W, I, NC, etc.)

If you are in danger of not passing a course, you may choose to request a non-decimal grade from your instructor prior to final exams.

- You may "Withdraw" (W) through the eighth week of the quarter (except in Summer quarter).
 - To receive a "No Credit" (NC) or "Incomplete" (I) grade, you may request one from your instructor prior to final exams. It is up to the instructor whether they grant you one of these grade options, so these are not guarantees.
 - To be eligible for an "NC", you must be in good standing.
 - To be eligible for an "I," you must be in good standing and currently passing the course.
- You should have completed most course requirements to be eligible.

You may request an "I" to finish a course for which you need no further instructional support. Once you complete the missing work, your instructor submits a "grade change" request, and the "I" is replaced with a grade on your transcript. Missing work must be completed the following quarter (Summer quarter is exempt; Spring quarter "I" grades are due at end of Fall quarter).).

"NC" and "W" grades do not negatively impact your GPA but may impact financial aid or status from other programs (Running Start, Seattle Promise, International Programs, Veterans' benefits, etc.) "NC" and "W" notations remain on your transcript.

While not a requirement, you are strongly encouraged to meet with a financial aid and/or academic advisor for information prior to requesting an "NC" or "I."

Grade Replacement

Any decimal grade may be replaced if you retake a course. You must then request the grade replacement through the Registrar, at which point, the original grade is no longer computed in your GPA.

Grading Scale

Numeric Grade	Percentage	Numeric Grade	Percentage
4.0	95-100	2.4	79
3.9	94	2.3	78
3.8	93	2.2	77
3.7	92	2.1	76
3.6	91	2.0	75
3.5	90	1.9	74
3.4	89	1.8	73
3.3	88	1.7	72
3.2	87	1.6	71
3.1	86	1.5	70
3.0	85	1.4	69
2.9	84	1.3	68
2.8	83	1.2	67
2.7	82	1.1	66
2.6	81	1.0	65
2.5	80	0	64 or less
Grade Deductions Based On Attendance			
Attendance Policy for Practicum and Theory classes that meet every day	Deductions: 2 days = .2 3 days = .5 4 days = .9 5 days = 1.3 6 days = 1.7 7 days = 2.1, Automatic failure for class	Theory 15 min late = Absence Practicum 1 hour late = Absence	For classes that meet every day, your seventh missed class will result in automatic failure.
Attendance Policy for Practicum and Theory classes that are 0.5 - 3 credits	Deductions: 1 day = .5 2 days = 1.7 3 days = Automatic failure for class	Theory or Practicum 15 minutes late = Absence	For classes that meet once per week, your third missed class will result in automatic failure.

2. ACADEMIC DISHONESTY

Academic dishonesty including cheating and plagiarism are detailed in the Washington State Administration Code, [WAC 132F 121-110](#) and subject to disciplinary sanctions as outlined in the student hand book.

Plagiarism: “Stealing somebody’s work or idea copying what somebody else has written or taking someone’s idea and trying to pass it off as an original. ” (Encarta) Work that appears to be plagiarized will be given a zero grade and referred to the Vice President of Academic Affairs for discipline.

Academic misconduct includes the use of artificial intelligence (AI) tools, specifically:

- Plagiarism – use of AI tools to generate content and present it as your own without appropriate alteration or attribution. This includes essays, reports, recipes, plans of action and other assignments.
- Cheating – use of AI tools to help cheat on assessments, including quizzes and tests, including AI-enabled smart glasses.

3. ABSENCES & ATTENDANCE

It's always great to have everyone at every session. But, if you cannot attend a class, please make it **YOUR RESPONSIBILITY** to arrange with a classmate to get the notes, assignments, projects, schedule changes and so forth. Please **DO NOT** ask the instructor for the materials or what happened in class, etc. And if you see someone is absent, please collect the materials for them and ask that they do the same for you. If you must leave the class do so in a manner that does not disrupt others.

Absences: Contact your instructor before class starts if you will be absent (see syllabus for contact instructions). Absences are recorded irrespective of reason.

Your Certificate/Degree requires achievement of stated outcomes, which is only achievable through attending class. Being present is necessary to gain the skills and competencies required for your degree and your career in the industry. Attendance creates an opportunity to practice your skills and professionalism. Reliable employees are in demand in the food service industry. Absences are disruptive to all students as rotations and learning opportunities are affected. Students are expected to demonstrate dedication to their chosen profession by making this practice a priority. Rotations scheduling is dependent upon all students being consistently present and absences must be minimized in order that all students have an equal opportunity to meet their competency requirements. **The effect of individual absences on your grade varies by course, refer directly to your course syllabi for that grading policy. See also page 7, under Grade Deductions Based on Attendance.**

For the core theory and practicum courses, on the day of your second absence, your final course grade will be automatically lowered by 0.2 points. On the day of your third absence, your final grade will be lowered by an additional 0.3 points and you will receive notice of departmental probation. For example, if your course grade is 3.5 and you miss three days of class, your final grade will become 3.0 (and you will be placed on departmental probation). Your grade will be lowered 0.4 points for each subsequent absence. **At seven absences**, you will fail the course, and will not be allowed to advance to the next quarter or graduate until you receive a satisfactory grade in all courses. In a 0.5 - 3 credit class, your grade will be lowered 0.5 points after your first absence. Two absences will result in a 1.7 point reduction, and **three absences** will result in failure of the course. **For other courses, the maximum absences allowed depends on the credit value of the course, consult your course syllabi.**

Reasonable Accommodations for Religion/Conscience: Students who will be absent from course activities due to reasons of faith or conscience may seek reasonable accommodations so that grades are not impacted. Such requests must be made in writing within the first two weeks of the quarter.

4. LATE/TARDY

Any student arriving late will be marked absent. It is the student's responsibility to contact the instructor before the end of class and ask that the absence be changed to a tardy. Three instances of tardiness equal one absence, and any tardy over 15 minutes automatically becomes an absence. For longer classes, like practicums, it is 15 minutes per hour (i.e. for a four-hour lab you would be considered absent after one hour).

Should extenuating circumstances arise; the instructor will form the policy as the situation merits. Students who sleep in class may be counted absent. Any student who leaves an exam before completing it without instructor permission, will forfeit the test and receive a zero with no recourse.

Students who leave class without permission or are absent for more than 10 minutes are subject to the equivalent of a tardy for the day. This includes transitions from one kitchen or learning space to another. Students are expected to be present and engaged in course-related activities during class time. Students are not permitted to purchase food/beverages from The Buzz while classes, including practicum, are in session, unless given explicit instructor permission.

Class attendance is beneficial to students. The departmental attendance/absence policy applies to every student. If you cannot attend a class or must leave early, it is YOUR RESPONSIBILITY to arrange with a classmate to get the notes, assignments, projects, schedule changes or any other information presented. DO NOT ask the instructor for materials or to repeat the lecture. If you must leave class, do so in a manner that does not disrupt others. If you see that someone is absent, please collect the materials for them and ask that they do the same for you.

Students must complete all courses in the curriculum: Students who feel that they have completed an equivalent course at another institution must have their transcripts officially evaluated by the Registrar's office, then work with the SCA office to complete a Course Substitution request form. The student must demonstrate that all competencies and assessments from that course have been met or they will need to enroll in that class. Each quarter curriculum builds upon the last quarter and so all course work or challenges must be completed before the student advances to the next quarter.

5. STEWARDSHIP OF CULINARY ACADEMY RESOURCES

Cost control should be a vital concern to each student. Theft deprives students of opportunities for learning and redirects resources to replacement rather than updating and expanding the course offerings available. Many high cost items are used and all individuals must limit waste, protect resources, and guard against theft. As stewards of the Academy it is each person's obligation to:

- a) **Limit and preserve leftovers.** The instructor will direct students on the amount of product to be made. Each individual needs to take the responsibility to limit waste in any way they can. Preparing food for personal consumption is grounds for immediate expulsion from the program.
- b) **Students receive a 25% discount when purchasing whole cakes and tarts but they do not receive priority purchasing on finished products.** Students are not producing product for personal consumption. Please be aware that a student leaving with a box or package will be scrutinized by others. Bakery items may be purchased at the Pastry Case, when purchasing

products, be sure to keep your receipt. Students are welcome to eat in the dining rooms as paying guests if their schedule allows. No packages or boxes are to leave the kitchens. Students may not prepare samples of items for tasting by anyone outside of the kitchen. Any recipe testing must be approved by the supervising instructor.

- c) **Reduction of waste, reuse and recycling are core values of the Seattle Culinary Academy.** Each student is responsible for minimizing all types of waste and overseeing the appropriate disposal of each item. The quarter instructor will review procedures with each class.
- d) **Theft.** Students who are observed in suspicious behavior suggestive of theft are subject to academic penalty up to and including expulsion at the discretion of any instructor and the associate dean.

6. PERSONAL BELONGINGS/LOCKER ROOM/KITCHEN ACCESS

Personal and Communal security of property and person should be of utmost concern to each member of Seattle Culinary Academy.

- a) **Only program students are allowed to use lockers and locker rooms.** Lockers are issued first quarter; long lockers are issued on a first come first serve basis. **Thefts do occur, leave unnecessary valuables at home.** The Seattle Culinary Academy accepts no responsibility for the security of any item. The student is provided with a personal lock for the locker that is assigned for their use. Any locker that has a lock or contains personal items after a student is no longer registered will be emptied by office staff and the contents donated to charity. Any unauthorized or unregistered lockers will be emptied. No locker swapping is allowed.
- b) Students are responsible for the security of their personal belongings. All items should be clearly labeled.
- c) Students may take their knife case and a small pad of paper to the kitchens. Personal backpacks, purses, satchels and any other personal items should be secured in the locker provided. They are not allowed in the kitchen or dining spaces.
- d) For liability and safety concerns, students may not be in the kitchen for any purpose unless a specified staff member or instructor is supervising.
- e) Friends, children, or family are not allowed in areas other than Square One, One World Dining Room, and other public areas. Tours of the production facility may be arranged through the Division Office.
- f) The exterior door between the dish room and One World dining room is not to be used except for emergency.

7. CLASS SCHEDULE AND MEALS

As in industry, breaks and meal periods will be scheduled according to work needs. With the exception of taste-testing products during preparation, **CONSUMING FOOD IN THE LAB KITCHENS OR CLASSROOMS IS STRICTLY PROHIBITED.** Individual water containers must be closed and stored underneath food preparation areas. Culinary Arts and Pastry students have an exclusive lunchroom and lunch service between 11:30 and 12:45. Student lunch closes by 1:00. **ALL LUNCH ITEMS MUST BE CONSUMED ON CAMPUS.**

Students' lab fee covers one meal per day. Students are not permitted to box up and take home additional meals or food unless specifically directed by an instructor. Do not consume food that is leftover from another student or customer, or food that has been discarded. If you are experiencing a shortage of food, please contact Food and Stability Resources at 206.934.4007, email gysrael.gdam-walker@seattlecolleges.edu or find the Food Pantry Order Form here: <https://seattlecentral.edu/campus-life/student-support-and-services/food-and-stability-resources>.

The menu changes daily and is directed by student input. Lacto-ovo vegetarian choices are available regularly. Unfortunately, the Culinary Academy cannot make daily accommodations for all dietary requirements or preferences of students.

8. PERSONAL APPEARANCE AND DEMEANOR

Individuals need to observe all standards of safety and sanitation. A clean, neat presentation is essential for a positive first impression. Please be aware of the image you project. Instructors have the prerogative to decide on an individual basis, the appropriateness of any practice not specifically addressed here. The following criteria are required in industry, and are the standard of the Seattle Culinary Academy:

- a. **Uniforms. These uniform standards are a program requirement.** Students are required to be in uniform from the beginning of class and remain in uniform until **all classes** are finished for the day. Aprons and skullcaps are **not** required during lecture classes.

Students must be in complete uniform during kitchen demos and Buzz rotations, including students scheduled for Front-of-House rotations who are excused only from wearing chef pants. If any portion of the uniform is missing or soiled, you may be dismissed from class and marked absent for the day. **Any** instructor has the discretion to remove a student from **any** class should their uniform be substandard.

Students should take a quarterly assessment of the condition of their uniforms and replace items that are worn, stained, or damaged. There will be an opportunity to purchase replacement uniforms each quarter.

Students will present themselves in a way that is not offensive to any member of the Culinary Academy or guests. Students who are on rotations requiring business attire will cover midriffs, chest, and undergarments. Students must wear their chef coat and skull cap during kitchen demos. This includes students scheduled for Front-of-House rotations who are excused only from wearing chef pants. When in uniform students will conduct themselves in a professional manner. **Uniforms should not be worn outside of Seattle Culinary Academy, kitchens, or for events/work that are industry related.** Students should not sit on any surface other than a chair.

KITCHEN UNIFORM REQUIREMENTS

- **A COMPLETE UNIFORM IS PART OF DAILY GRADING ASSESSMENT.**
- Uniforms are worn for professionalism and safety. Uniforms need to meet the following standards.
 - Remain clean, in good repair, wrinkle/stain-free, and odorless at all times.

- If the uniform becomes dirty during practicum, students must have another clean jacket available to change into.
 - Pants must cover from the student's waist to ankle with no undergarments exposed.
 - Pants must fit in a manner that does not impede student's ability to walk, does not cover shoes.
 - Student should be able to walk with both hands occupied and have pants remain on hips without falling.
 - Uniform should cover the student from the collarbone to the knees.
- Students will be issued an apron for rotations **only** into the One World kitchen. Aprons will be worn bib style to protect the student's jacket. Every effort must be made to keep the aprons clean. Aprons will be worn during service hours only and will be returned to the chef at the end of the rotation. Aprons must be pressed and cleaned. Aprons need to be removed and stored appropriately when you leave the kitchen, should not be worn in restrooms or when going outside.
 - Names must be embroidered on chef jacket.
 - A plain white or neutral colored plain shirt must be worn under chef jackets; they should not be visible. Wearing a hooded sweatshirt under a chef jacket is not allowed.
 - Only kitchen safe, all black, closed toe shoes; non-slip/oil resistant soles, shall be worn. Shoes that are permeable, or running shoes, are not acceptable. Black socks must also be worn.
 - 5th quarter students must wear neckerchiefs and look professional at all times.
 - Long hair must be pulled back, restrained and be off the collar. Longer hair must be in bun or tucked into your chef hat. Hairnets will be provided if needed.
 - No bandanas, doo rags, baseball caps, beanies, etc., may be worn on their own at any time.
 - Look and act professionally. Our kitchens are open to the public. Every move you make will be noticed by someone.
 - A student on a dining room rotation must be in a proper chef's uniform when working in the kitchen.
 - Students will be sent home if no clean/appropriate uniform is available.

DINING ROOM UNIFORM REQUIREMENTS

- Clean, long sleeve shirt, black, pattern-free, pressed, required for dining room rotations
- Charcoal pinstripe server apron, pressed
- Black pants or knee length skirt, black socks/hosiery and non-slip shoes, no higher than 2-inch heel
- 5th quarter managers must wear professional attire
- Dining room instructor has discretion regarding uniform

DISH ROOM UNIFORM REQUIREMENTS

- Clean black SCA t-shirt

- Kitchen safe, all black, closed toe shoes; non-slip/oil resistant soles.
 - Checkered chef pants, same as required for kitchen uniform
 - White skull cap, same as required for kitchen uniform
 - All kitchen requirements apply regarding personal appearance and demeanor.
- a. **Hair.** Students will have clean hair that is restrained and covered in a white skullcap. Hats may be labeled on the inside with the student's name. No stickers, decorations or additions of any kind may be made. Hats should be worn level on the forehead and hair below the collar line must be restrained and tucked into hat or otherwise contained. All facial hair will be short, well-groomed and trimmed. No beards may be grown during the course of the quarter, or a snood may be required. Students must be clean-shaven or well-groomed and trimmed for dining room rotations.
 - b. **Nails.** Students will have clean, unpolished nails that are kept at short length. Nail polish and false nails of any type are not allowed. Individuals are expected to wash their hands and use a fingernail brush multiple times a day.
 - c. **Jewelry.** Any item that poses a safety hazard is not allowed. It is highly recommended that no jewelry be worn. One plain, food safe ring may be worn with a glove. Visible piercings should be a stud without stones or prongs, small hoops are no longer permitted. All piercings must have a backing to hold it in place. Students with earplugs must wear a solid spacer to keep the hole filled. Bare wrists are required - **wrist adornments such as watches, fitness trackers, id bracelets are not allowed.** The Culinary Academy is not responsible for the loss of any item of jewelry.
 - d. **Headphones/Earbuds.** Use of earbuds or headphones is not permitted at any time during class, including all rotations in the dining room, Buzz, and dish room. See Disability Accommodation under Section 19 for more information.
 - e. **Perfumes/Scents.** Deodorants, antiperspirants, should be odor free and no scented personal care products should be used as they compete with food aromas. Colognes, aftershaves, and perfumes are not allowed.
 - f. **Makeup.** Makeup should be minimally used. False eyelashes and other non-permanent adornments are not permitted.

9. PERSONAL HYGIENE AND SANITATION

Foodservice involves working in close proximity to fellow cooks, guests, and the food being prepared. Students must be clean with a laundered uniform, free of odors including perfume and cologne. Concerns about hygiene will be referred to the Associate Dean.

In addition to maintaining a current food worker card – www.foodworkercard.wa.gov, your instructor will set additional safety and sanitation standards in our kitchens and dining spaces.

A complete reference for Food Protection and Health Safety can be found here:
<https://kingcounty.gov/en/legacy/depts/health/environmental-health/food-safety>

10. ATTITUDE & CLASS PARTICIPATION, COMPORTMENT

Attitude is a manner of acting, feeling or thinking that demonstrates your disposition, opinion, or concern. Because hospitality is a service industry, people are the most important factor in the success of our industry. Common courtesy, cooperation and sensitivity to the needs of others are the real backbone of a proper attitude. This attitude should be applied not only to the customer (who is the reason we exist), but to your associates and fellow students. Students are expected to display even temperament, appropriate conflict mediation efforts, solicit assistance from peers and instructors when necessary to work through specific challenges. Food service is a team effort. A team-building atmosphere benefits us all. Inappropriate behavior (as determined by the instructor) will affect your grade. Students are expected to cooperate with one another and set aside personal differences, focus on the tasks at hand and function for the good of the team.

11. ELECTRONIC DEVICES

Electronic devices should only be used in a manner that does not disturb the class. Individuals whose electronic devices are disruptive to the class are subject to an absence for the day. Only simple calculators (not cell phone calculators) are allowed for quizzes and exams. **All are subject to instructor inspection and supervision.** Note, cellphones and smart watches are not allowed during dining room service. After using a device, students must wash their hands before returning to their tasks.

The use, wearing, or possession of AI-enabled smart glasses during classes, labs, testing, assessments, locker rooms and any Seattle Culinary Academy space is strictly prohibited. AI glasses include devices capable of recording audio or video, capturing images, transmitting data, providing real-time information, or using artificial intelligence to assist the wearer. Violations may result in disciplinary action under the institution's Student Conduct Code and Academic Integrity Policy.

12. SMOKING

Seattle Central Community College buildings and classrooms are designated smoke-free. Smoking and vaping are not permitted inside the building. Students may smoke or vape outside the building only during breaks, lunch periods, and any other free time assigned by the instructors. **CHEF COATS MUST BE REMOVED WHILE SMOKING.** Smokers may smoke at distances 50 feet away from the building entrances. Any individual found to be smoking or vaping in the building may be excused from class and marked absent for the day. Continued abuses will be dealt with accordingly. When outside the building on break, students should consider that they are still in view of our customers and will need to wash their hands thoroughly upon return to the kitchen.

13. INJURY/ACCIDENTS/ALLERGIC REACTIONS

Any injury requires immediate notification of the instructor. Security should be notified. Calls to 911 should include the specific room number where help is required.

Unlike the workplace environment, any injuries/accidents occurring on campus property **are not covered** by worker's compensation. Because of the potentially dangerous nature of the industry, we **strongly recommend** finding a low-cost sickness/accident insurance. Please note that the college is not liable for any accidents, self-inflicted injuries or injuries caused by other students that occur on campus.

Allergies and Epi-Pen

If you have an allergy that requires use of an Epi-Pen, please inform your instructor. We recommend that you have an Epi-Pen available for your use. Please note we are obliged to follow the policy stated in [RCW 18.73.250](#).

“Epi-pens containing epinephrine are only available by prescription. If a student requests that someone be available to inject the student due to anaphylactic shock, the person assisting should have training. The student needs to provide or make available the epi-pen. There is some risk in administering epinephrine to individuals who are on certain medications, so simply having epi-pens available to use indiscriminately should be avoided to avoid a wrongful death suit. All EMTs have epi-pens available and are trained how to administer it. First responders (e.g., college personnel) are not authorized to administer epinephrine under RCW 18.73.250.” Derek Edwards, Attorney General, Washington State

14. SEX OFFENDER COLLEGE POLICY

Seattle Central Community College is a public institution that observes law and policy <https://www.seattlecolleges.edu/district/policies/polPro.aspx?policyID=pro255> regarding notification <https://seattlecentral.edu/about/administrative-services/campus-safety-and-security/sex-offender-disclosure> of sex offenders enrolled in our school.

15. GUEST SPEAKERS

The Culinary Arts and Specialty Desserts & Breads programs sponsor frequent lectures or informational demonstrations by industry specialists. You are **required** to attend these events (in uniform) if they occur when your class is regularly in session, and are encouraged to attend even if class is not regularly in session.

16. VOLUNTEERING/BANQUETS/COMMUNITY SERVICE

On several occasions, you will have an opportunity to volunteer to assist at special events and functions hosted on campus or off-site. These events typically occur after normal class hours. This is a prime opportunity to gain real-world experience more deeply than can be provided through the course curriculum alone. We encourage, and many chefs' associations require a variety of experiences; these events showcase our program and provide this experience.

Community Service is awarded to all students who achieve 8 hours of service or more and the number of hours will be recorded on a certificate upon program completion.

17. TELEPHONE, COMPUTER, AND OFFICE USE

Telephone calls: The department office phone is for department business only. Personal cell phones may be used during class breaks.

Computer use: The student lunch room is equipped with two computers and one printer/copier. You are permitted to use this equipment anytime the door is open. Hours of availability are posted on the door. If a class is meeting in this space, please wait until class is over, or if after 8:00 am visit the computer lab in BE3148. If the printer is not working or needs paper, please come by the office to let us know.

Office use: The department office is primarily a business office. Staff members are available to assist you in an official capacity, but the office should not be used as an informal gathering place. Office staff is **not responsible** for personal work requests such as typing, copying, etc. Students may not proceed beyond the reception area without a faculty or staff escort.

18. FERPA COMPLIANCE

The Seattle Culinary Academy will fully comply with the [Federal Education Right to Privacy Act](#).

19 DISABILITY ACCOMMODATION

Students with documented disabilities requesting class accommodations, requiring special arrangements in case of building evacuation, or have emergency medical information the instructor should know about are asked to contact the [Accessibility Resource Center](#) in Room 1103. Once the disability is verified with ARC you will be given a letter of accommodation to be handed to your instructor.

In the kitchens or any practical setting, NO earbuds, earmuffs, headphones, or earplugs are permitted. Accommodation may be made for students to wear noise cancelling devices in lecture classes only.

20. STUDENT SUPPORT SERVICES & COUNSELING

[Student Support Services](#) are available. Help with Canvas and Academic support including tutoring, financial, disability and advising.

[Student Counseling Services are available.](#)

Seattle Central assigns individual counselors directly to our academic divisions or student populations. While the following list is a primary resource to locate the counselor trained for your program and needs, you are free to work with any counselor on our staff. Counselors are available for students who are:

- program ready, or
- on academic probation, or
- new to college and have questions about what academic and/or life direction to take, or
- who may be in crisis.

Personnel does change year-to-year. Please contact the department office for the contact information of our current program counselor.

21. APPOINTMENTS WITH FACULTY & STAFF

The instructors and the Dean are available for scheduled appointments. Each individual instructor makes their own appointments, **not** the department staff. To connect with the Associate Dean, Aimee LePage, please email Aimee.LePage@seattlecolleges.edu or call (206) 934-4360. Time is a precious resource for all. Please utilize email and class time for as many inquiries as possible.

Faculty & Dean recommendations: These are given at the sole discretion of the individual. Should you desire a written letter of recommendation or scholarship form completed on your behalf, you need to submit the request, in writing, 2 weeks in advance. Include in the request, your full name, the purpose of the letter and the correct address and contact information. Students should complete any personal information requested or provide helpful information in their written request.

22. KITCHEN AND BAKERY SUPERVISION

Students or any unauthorized personnel are not allowed to be in the kitchen or bakery without instructor or staff supervision. Any student in violation of this policy will be subject to disciplinary action and possible suspension. Once classes are over for the day, students are not permitted past the gray doors into the Restricted Area. This includes kitchens, hallways, student lunch area, restrooms, and the dishroom.

23. NON-DISCRIMINATION STATEMENT

Seattle Central College does not discriminate on the basis of race, color, national origin, ethnicity, religion, disability, sex, pregnancy, sexual orientation, gender identity or expression, veteran status, or age in its programs and activities.

24. EMERGENCY PREPAREDNESS PLAN

Personal Contingency Plan: In life, things happen. And we need to be prepared for them. Develop a plan for situations of personal challenges, e.g., falling ill, going out of town unexpectedly, losing computer, and so on. Always communicate with your instructor if you will be absent or late, especially if you are experiencing an ongoing challenge or hardship.

You will discuss the school's "Shelter-in-Place" Guidelines with your instructor. In addition, the following resources are helpful to prepare for a potential emergency. Here is the link to Seattle College's Emergency Action Plan <http://seattlecolleges.edu/district/emergencies/workplace911.aspx>

Updated each spring, this action plan is a resource to learn about what to do in specific emergency situations. All staff and faculty are encouraged to review the action plan and familiarize themselves with the steps to take in an emergency situation. The safety of our faculty, staff and students is a priority. The action plan is part of the college's ongoing efforts to ensure that everyone here is safe.

Seattle Central is planning more frequent drills to prepare for emergencies. Look for updates on planned drills via Seattle Central's safety team.

In case of an emergency, please contact [Campus Security](#): 206.934.5442 or x5442. In case of an immediate emergency, please dial 9-1-1.

25. HEALTH GUIDANCE

Current Covid-19, Flu, and other health guidance: Seattle Colleges is following CDC recommendations, which categorizes Covid under general respiratory illness guidance. **Essentially the guidance is to stay at home until symptoms are improving and you are fever free for at least 24 hours, then take precautions recommended by the CDC for 5 days afterwards. This includes masking, keeping your distance, and maintaining good hygiene.**

Link to updated CDC Guidance:

[CDC updates and simplifies respiratory virus recommendations](#) | [CDC Online Newsroom](#) | [CDC](#)

If you are experiencing vomiting and/or diarrhea, you must stay home until symptoms have been resolved for 24 hours. In compliance with Department of Health guidance, please notify your instructor of these symptoms.