

TECHNICAL STANDARDS

Advanced Meat Cutting and Butchery, Meat Cutting and Butchery, Meat Processing and Retail

In this program grouping, students should be able to meet specific technical standards. These standards are the essential skills and abilities needed to be successful in a program, with or without reasonable accommodation. All Technical Standards documents are available for review on the Mid-State Technical College [website](#).

It is important to review and understand these technical standards before applying to the program.

Reasonable accommodations for persons with disabilities will be made to ensure access to academic programs, activities, services, and employment in accordance with Section 504 and 508 of the Rehabilitation Act of 1973 and Title II of the Americans with Disabilities Act of 1990, as amended. If accommodation is needed, contact the Accessibility Services Coordinator at 888.575.6782, TTY 711, at least two weeks in advance of needed assistance. Services available are documented on the Mid-State Technical College [website](#).

For more information, please see Mid-State Technical College's Equal Opportunity/Non-Discrimination [Policy](#).

TECHNICAL STANDARD	DEFINITION OF TECHNICAL STANDARD	EXAMPLES OF TECHNICAL STANDARD
Auditory Skills	<ul style="list-style-type: none"> Ability to hear information. 	<ul style="list-style-type: none"> Hear orders and warnings.
Behavioral Skills	<ul style="list-style-type: none"> Ability to maintain professional conduct and appearance. Ability to demonstrate respect for individual differences. Ability to demonstrate professionalism, integrity, and ethical responsibility in all aspects of meat processing, including adherence to humane handling and harvesting practices, compliance with safety and food regulations, and respect for the welfare of animals, coworkers, and consumers. 	<ul style="list-style-type: none"> Work in an environment with potentially dangerous equipment. Demonstrate respect for animal welfare and maintain professional composure during humane slaughter observation or participation. Demonstrate adherence to safety guidelines and regulations. Recognize potentially hazardous conditions and take appropriate actions. Utilize personal protective equipment (gloves and hair covering). Operate equipment, adhering to safety standards. Identify and resolve unsafe situations. Be familiar with and follow emergency procedures. Maintain and adhere to federal and state food code regulations. Demonstrate appropriate impulse control and professional level of maturity. Adhere to attendance, dress code, and personal hygiene protocol. Display integrity, honesty, respect, reliability and accountability. Respond to challenging situations while maintaining composure and professionalism.

<p>Communication Skills</p>	<ul style="list-style-type: none"> • Ability to speak, read, comprehend, and write for clear and effective communication. 	<ul style="list-style-type: none"> • Discuss and ask questions regarding meat processing and meat products. • Convey information in a clear, professional and timely manner. • Listen and respond to others in an accepting and respectful manner. • Discuss details and ask questions regarding daily production needs. • Listen and respond to others in a nonjudgmental, respectful manner. • Awareness of non-verbal communication. • Observe, interpret and respond appropriately to surroundings, nonverbal cues, verbal and written information.
<p>Critical Thinking Skills</p>	<ul style="list-style-type: none"> • Ability to demonstrate critical-thinking ability sufficient for collecting, analyzing, and integrating information and knowledge to make safe judgments and decisions that promote positive outcomes and professional behavior. • Ability to follow policies and procedures required by employers and academic settings. • Ability to organize and prioritize tasks. • Ability to respond appropriately to emergencies. 	<ul style="list-style-type: none"> • Evaluate carcass quality, yield, and safety to determine appropriate cutting and processing methods. • Apply HACCP, sanitation, and workplace safety procedures to maintain compliance and prevent contamination. • Follow established policies and standard operating procedures (SOPs) for equipment, labeling, and workflow. • Organize and prioritize cutting, packaging, and cleaning tasks to meet production goals and maintain efficiency. • Respond appropriately to emergencies such as injuries, contamination, or equipment malfunctions by following safety and reporting protocols. • Problem solve complex situations while maintaining a professional demeanor.
<p>Interpersonal Skills</p>	<ul style="list-style-type: none"> • Ability to tolerate demanding workloads effectively under stress. • Ability to maintain professional composure in a variety of scenarios. 	<ul style="list-style-type: none"> • Exhibit positive interpersonal skills in all interactions. • Demonstrate ability to work as a team member. • Work independently and in team. • Accept and utilize constructive feedback to enhance personal and professional growth.

<p>Mobility and Motor Skills</p>	<ul style="list-style-type: none"> • Ability to lift and transport meat, as well as other relevant products, equipment, small wares, and utensils. • Ability to safely use knives for meat cutting as well as other commercial meat processing equipment and utensils. • Ability to lift meat products, pots, pans, and other meat processing equipment up to 25 pounds in weight. • Ability to move around the meat lab, walk-in cooler, and storage areas for up to four hours at a time. • Ability to stand and exert well-paced mobility for periods of up to four hours in length. • Ability to demonstrate gross and fine motor abilities sufficient to perform safe and effective meat processing and respond to unexpected situations in a timely manner. • Ability to sufficiently pull and push equipment. 	<ul style="list-style-type: none"> • Sit, stand, walk and maintain balance at varying intervals. • Bend, stretch, squat, twist, kneel and reach. • Good hand-eye coordination. • Arm-hand steadiness. • Move in confined spaces.
<p>Tactile Skills</p>	<ul style="list-style-type: none"> • Ability to detect hot and cold temperatures. • Ability to detect differences in texture. 	<ul style="list-style-type: none"> • Finger and manual dexterity (squeeze, grasp, twist, pinch, and manipulate small objects).
<p>Visual Skills</p>	<ul style="list-style-type: none"> • Ability to demonstrate sufficient visual acuity to acquire information from instructions, documentation, invoices, and recipes. • Ability to demonstrate sufficient depth perception and peripheral vision for safe kitchen practices. • Ability to demonstrate visual acuity sufficient for safety, workspace, and gathering of materials. 	<ul style="list-style-type: none"> • Visually detect equipment displays. • Visually detect environmental hazards. • Detect objects, symbols and numbers both near and far. • Detect and identify different colors.

Mid-State Technical College does not discriminate on the basis of race, color, national origin, religion, gender, disability, age, sexual orientation, or other applicable legislated categories, in its services, employment programs, and/or its educational programs and activities, including but not limited to admissions, treatment and access. Inquiries regarding this non-discrimination policy, Title VI, Title IX, and Section 504 should be directed to the Equal Opportunity Officer, 500 - 32nd Street North, Wisconsin Rapids, WI 54494, 715.422.5325 • AAEO@mstc.edu. Limited English proficiency shall not be a barrier to admission or participation in any college program or service. Mid-State complies with the American with Disabilities Act and provides reasonable accommodations to assist persons with disabilities upon request.