

KITCHEN ENTRY GUIDELINES

1. All students entering the designated food preparation area must be in full uniform.
2. This is the standard issue you receive on commencement of the course.
 - White skull cap and hair net
 - White neck tie
 - Double breasted jacket full length sleeves
 - Apron knee length
 - Chef pants, to be taken up to 5cm above the floor and sewn on a machine.
 - Protective footwear, steel toe cap
3. No smoking in uniform
4. Uniform must be clean and pressed for every class.
5. Shoes must be clean, polished, and have black laces.
6. It is against the law (EC Regulation 852, 2004) to leave the building in uniform.
7. No jewellery of any description to be worn (this includes all piercings)
8. Please remove your jewellery in the changing room, and wash your hands.
9. Finger nails to be kept clean, short, free from nail varnish, no false nails.
10. No makeup, false tan, or highly perfumed products to be worn in the white area.
11. Male students should be clean shaven at all times.
12. Hair must be tied up and kept under a hair net.
13. Students are required to behave in a manner that does not put at risk the safety of food, the health and safety of others or their own health and safety.
14. Under no circumstances should a student remove class materials or equipment from the kitchen area.
15. Kitchen cloths must never be taken out of the kitchen.
16. It is the absolute responsibility of the student to secure their personal property.
17. All students should be aware that it is a criminal offence to carry knives in public.
18. Knife wraps should be boiled and students are not permitted to bring personal items in to the white area, including water bottles, minerals, bags, mobile phones.
19. If you suffer a cut or laceration, contain blood immediately, go to first aid, and do not contaminate any area with blood. Dress wound. Clean and sanitise area. Do not re-enter kitchen area until bleeding has stopped. If you suffer a burn keep burn are under cold water until skin feels cool, burn dressings are available for more serious burns.
20. Your personal hygiene and appearance are extremely important when you are involved in a food service module. Students should be in full service uniform, with trousers taken up to 5cm above the floor and clean safety shoes. Hair clean and tidy. Male students should be clean shaven.
21. We are very committed to a green environment and have attained a gold award; students should make every effort to avoid causing food waste, recycle waste correctly, and save energy and water where possible.

In short, all you are asked is to present yourself and behave in a hygienic manner, wear a clean uniform, and carry clean equipment into this state of the art facility.

Your uniform is a mark of your professionalism, if you look like a professional you will be treated like one.