



School of Culinary Arts and Food Technology UNIFORM STANDARDS

“A uniform reflects respect, trust and devotion to a chosen profession. Our school uniform is a testimony to this. Wear your uniform with pride, honour and dignity”

DINING ROOM AND BAR UNIFORM

- **Black shoes (safety issue only) should be well polished and black socks worn.**
- **Black waistcoat and black apron**
- **Clean, pressed, black skirt or straight – legged black dress pants black belt**
- **White Shirt, black tie and Name tag**
- **You should be well presented, clean and neatly groomed (Hair net) - Males, clean shaven**
- **No jewellery except wedding ring – make up in moderation**
- **No studs or rings on exposed parts of the body**
- **Hands immaculately clean at all times**
- **Fingernails must be always kept short and immaculately clean - Nail polish or fake nails are not permitted**
- **No personal clothing or bags in the service area (use lockers)**

Staff / students not in full PPE uniform will not be allowed enter practical classes

KITCHEN UNIFORM

- **Black shoes (Safety issue only) should be well polished and black socks worn**
- **Clean, pressed, hemmed checks pants**
- **Neckerchief worn outside uniform, close to neckline**
- **Clean, pressed chef’s jacket and Apron**
- **Chefs hat/scull cap to be worn at all times in the kitchen**
- **No jewellery except wedding ring - make up in moderation**
- **No studs or rings on exposed parts of the body**
- **You should be well presented, clean and neatly groomed (Hair net) - Males, clean shaven**
- **Hands immaculately clean at all times**
- **Hair net: if hair touches collar, long hair must be worn beneath chef hat**
- **Fingernails must be kept short and immaculately clean at all times**
- **Nail polish or fake nails are not permitted**
- **No personal clothing or bags in the kitchen area (Use Lockers)**

Staff / students not in full PPE uniform will not be allowed enter practical classes.

BAKERY UNIFORM

All students attending practical Bakery classes are requested to abide by the following dress code standards:

- **Clean, pressed white Bakers jacket and white Apron (SCAFT issue only) available in Culinary Shop**
- **Plain white T-Shirt to be worn underneath (no logos on shirt)**
- **White shoes (Safety issue only) should be well polished and black socks worn**
- **Clean, pressed, hemmed bakers pants and clean heat resistant kitchen cloths**
- **White Bakers Cap to be worn at all times in the kitchen**
- **Long hair must be worn beneath bakers cap and covered with a hairnet**
- **No jewellery except wedding ring - make up in moderation**
- **No studs or rings on exposed parts of the body**
- **Hands and Fingernails immaculately clean at all times. Nail polish or fake nails are not permitted**
- **Personal clothing or bags are strictly forbidden in training Bakeries (use lockers provided)**
- **Mobile phones must be switched off or on silent while in class (Permission)**
- **All students must present themselves well groomed, clean shaven (Males) and neatly dressed**
- **Students who fail to abide by this professional dress code will not be allowed to participate in class**
- **Students are requested to only change their clothing in official changing rooms (not corridors)**

Staff / students not in full PPE uniform will not be allowed enter practical classes.