

Kitchen Protocol
Collin College
Hospitality Management & Culinary Arts

1. Full uniform must be worn in the Culinary Arts Kitchen and Bakery. Students will not be permitted to enter class without full uniform. Full uniform consists of: black rubber soled shoes, white double-breasted chef's jacket, black chef pants, beanie style chef's hat, neckerchief (*royal blue – culinary, black – pastry, white w/blue pinstripe – hotel/restaurant*), and white apron. In addition, the required knives and class supplies must be brought to class.
2. Uniform must be clean and pressed. Students will not be permitted to enter class otherwise. It is advisable to bring along an extra apron to class.
3. Finger nails should be clean and short. Absolutely no nail polish or fake nails.
4. Jewelry should be limited to wedding rings and water-resistant watches. No earrings or other visible piercings
5. Make-up should be worn sparingly.
6. All male students should be clean-shaven daily. Sideburns should be clipped one inch above the earlobes.
7. Your hair should not touch your collar. Hair should be either kept very short or pulled under your chef's hat using a hair net.
8. No chewing gum, drinking or eating (*other than taste testing*) is permitted in the Culinary Arts Kitchen or Bakery.
9. No running or horseplay.
10. No food shall leave the Institute for Hospitality & Culinary Arts facility. All food prepared during class time must be consumed during class time.
11. No personal effects in the kitchen, purses, coats etc. Lockers are provided; students will need to bring their own locks for their lockers. Lockers must be vacated daily.
12. Attendance is extremely important for all classes. Most classes will build off the previous class to develop skills and cooking methodologies. This is the time to start building a strong work ethic, which will aid in your success as a Professional Chef. If you are late for class, it is at the discretion of the instructor whether or not you will be admitted to class and credited with attendance for that day. Three absences could equal an automatic "F".
13. Each student is graded daily on the five following categories: Use of tools, knives, equipment; Mise-en-place; Presentation of finished product; Sanitation; Class participation/responsibility.
If you are not in class you will not receive a grade!

It takes years to become a Chef. It only takes minutes to look like one!