



Dress Code for Chefs

Work only when you are healthy



If you are feeling unwell please tell us immediately as it may mean you cannot work in a food preparation environment. You will need 48 hours clearance before you return to work.

Always wear an apron



An apron will give you an extra layer of protection as well as help keep your chef whites a little cleaner.

Personal hygiene



Keep your hair tied back, your finger nails clean and short and refrain from wearing jewellery and false nails.



Keep hair out of food

You will be required to wear a chef's hat, skull cap or hair net to ensure your hair is kept out of the food. If you have a beard you may be required to wear a beard net too.



Wear a clean uniform

Wash your uniform daily so you look clean and smart. You must not travel in your uniform, take your chef whites with you and change at the place of work to avoid spreading any unwanted germs.



Footwear

You must wear an enclosed, non-slip shoe when working in kitchens. Some chefs choose to wear clogs, as long as the shoe keeps your feet safe from dropping anything heavy or hot.

