

Welcome

to

**Diman Regional
Vocational Technical
High School**

Culinary Arts Program

Culinary Arts Uniform/Dress Code Policy

Kitchen Uniform

Shirt

- Black Diman Chef Coat
(This can be purchased on the Diman Regional Website)

Pants

- Black Dress Pants
(This can be purchased on the Diman Regional Website)
- No cargo, stretch, leggings, jeggings, Lycra, velour, or baggy pants

Hats

- Culinary Chef Hat
(1 hat will be provided; any additional hats must be purchased)

Hair Nets

- Which will be provided if hair is not restraint from hat.

Shoes

- Must be safety approved and tied securely
- Slip-resistant shoes are **required**
- No clogs, sandals, ballet slipper, or any other open style shoe
- Socks must be worn for sanitation purposes



Dining Room Uniform

Black Oxford Button Down Shirt (This can be purchased on the Diman Regional Website)

- Black shirts only
- Black or white undershirts
- Shirts must be properly buttoned, pressed, and tucked in (no midriffs can be exposed).

Pants

- Black Dress Pants (This can be purchased on the Diman Regional Website)
- No cargo, stretch, leggings, jeggings, Lycra, velour, or baggy pants
- Belts are recommended

Aprons

- Will be provided

Hair Nets

- Will be provided

Shoes

- Must be safety approved and tied securely
- Slip-resistant shoes are **required**
- No clogs, sandals, ballet slipper, or any other open style shoe
- Socks must be worn for sanitation purposes

Uniforms must be clean, in-tacked and properly hemmed (Soiled uniforms are not allowed)

The following are not allowed in the Culinary Art Shop:

(Refer to the student handbook under Dress Code for Student Body pgs. 26-32)

- No Wrist Jewelry
- No Rings
- No Necklaces (Visible)
- No Nail Polish

- No Long Nails (Artificial or Natural)
- No Strong Perfumes or Heavy Make-up
- No Body Piercing Jewelry
- No earrings (No Exceptions)

Rules & Consequences

1. You must be in full uniform and at your assigned area in shop at the 7:45 a.m. bell.
 - ❖ Points will be deducted from your grade
 - ❖ Shop detention
 - ❖ Students will be required to call home and have full uniform brought in, so that they may participate in shop.
2. Treat instructors and students with respect as you would like to be treated.
 - ❖ Points will be deducted from your grade
 - ❖ Loss of shop break
 - ❖ Shop detention
 - ❖ Referral to administration
3. Food is only permitted with prior approval from **YOUR** instructor.
 - ❖ Points will be deducted from your grade
 - ❖ Loss of shop break
 - ❖ Shop detention
4. Gum chewing is not allowed in shop due to sanitary reasons.
 - ❖ Points will be deducted from your grade
 - ❖ Loss of shop break
 - ❖ Shop detention
5. Students are not allowed to leave assigned area or shop without permission from instructor.
 - ❖ Points will be deducted from your grade
 - ❖ Loss of shop break
 - ❖ Shop detention
 - ❖ Referral to administration
6. Students must use their academic locker before the 7:45 a.m. bell and be in shop ready to begin the day. The scheduled changing time is at the end of the day 2:28 pm bell. Anything that needs to be removed from their academic lockers must be done in the morning; including lunch money and/or personal items that they may require.
 - ❖ You will not be allowed to change until the 2:28 p.m. bell
 - ❖ Shop detention
 - ❖ Points will be deducted from your grade
7. Snack and soda machines are only available prior to the start of school at 7:45 a.m., during lunch and after 2:28 p.m. You are not allowed to go during break time.
 - ❖ Points will be deducted from your grade
 - ❖ Loss of shop break
 - ❖ Shop detention
8. You must bring a notebook and a writing utensil to shop every day.
 - ❖ Points will be deducted from your grade
 - ❖ Loss of shop break
 - ❖ Shop detention

Diman Regional Culinary Arts Program

Grading Policy

50% Daily Production (Technical Grade)

Daily Assignment or Assignments:

Criteria

- Your work project during the day, more than one project may be assigned
- Following directions from your Instructor **at all times**
- Quality of work
- Effort (taking your work seriously)
- Execution of Products
- Volunteer when possible

Sanitation:

Criteria

- Clean as you go
- Personal Hygiene (Washing hands)
- Clean-up Assignments
- ServSafe Sanitation and Safety Rules
- No Gum Chewing

50% Daily Performance (Employability Grade)

Shop Rules & Professionalism:

Criteria

- Punctuality (being on time is being late)
- Staying in your assigned area at all times (Starting from 7:45 a.m. bell)
- Conduct (cooperation and behavior)
- Keeping conversations to a minimal, low tone
- Following a clean shop uniform/dress code policy
- Respectful treatment of your fellow classmates
- Bring a pen or writing utensil with you every day
- Following directions from your Instructor **at all times**

Shop Uniform:

Criteria

- Must be in full Culinary Arts uniform at the start of the day until the end of the day.

Student Name

Date

Student Signature

Date

Parent/Guardian Signature

Date