# ACFEF Postsecondary and Secondary Program Coordinators,

# Administrators and Educators

As you are teaching and training our New “Emerging Professionals” in the Hospitality industry, it is the policy of the ACFEF Secondary Certification Committee that we adhere to a basic professional chef dress code.  We hope you will enforce the policy to the best of your ability on a daily basis.

Listed are the **Minimal** Clothing requirements for an ACFEF Secondary Certified program and the reasons for set requirement.

**1.      You must follow all local and state food service handler health regulations.**

2.      **Chef Coat**- Must be worn and must be Clean and pressed

Reason- Safety (Protect the student) Sanitation- (protect from food contamination)

3.      **Work Shoes**- Must be worn at all times. They must be Leather, closed-toed and cleanable with a non-slip sole

Reason- Safety (Protect the student from slips, spills and falls)

**4.      Hair Covering-** All hair must be covered, if hair extends beyond shoulder length both hat and a hairnet must be used (Chef Hat, Cap, or Hairnet), this includes bangs which must be secured off the face or under a hairnet

Reason- (Sanitation- pieces of hair falling into food)

**5.      Jewelry**- No jewelry of any kindis to be worn in the kitchenexcept for plain wedding band.

Reason- (Safety and sanitation- earrings and earring backs which can fall into food products, piercing jewelry can be caught on pieces of equipment and can harbor food and germs causing unsanitary and unsafe conditions)

**6.      Nails and Nail Polish-** No nail polish of any kind or false nails are permitted. All nails must be trimmed to finger length.

Reason- (Sanitation)

**7.      Piercings-** No Piercings of any kind are permitted in the kitchen.

Reason- (Sanitation and  physical hazards)

**8.      Pants- Long** Pants must be worn in the kitchen at all times. Pants should be worn at the waist and pants length should be ankle length but not touch the ground.

Reason- Safety (Protect the student from spills and burns)

This is the minimal requirements, please feel free to add any other requirements to your program and your students. This is only a base to start your student’s expectations.

**Candice Childers** **|** Director of Accreditation **|** American Culinary Federation, Inc.**|**   
180 Center Place Way St. Augustine, FL 32095 **|** Direct [(904) 484-0220](tel:%28904%29%20484-0220) **|** [(800) 624-9458, ext. 120](tel:%28800%29%20624-9458%2C%20ext.%20120) **|** Fax [(904) 825-4758](tel:%28904%29%20825-4758) | [www.acfchefs.org](http://www.acfchefs.org/)