

# College of Food Innovation & Technology

The College of Food Innovation & Technology (CFIT) students exhibit professionalism by wearing a standardized uniform and utilizing a standardized kit of tools within their laboratory classrooms. First-year CFIT students will be assessed a Uniform and Toolkit fee upon enrolling at Johnson & Wales. The standardized CFIT uniform and toolkit guarantees that all students will begin their college careers with a professional appearance and the educational materials needed for a successful CFIT experience. *Students enrolled in the B.S. Dietetics and Applied Nutrition program (College of Health & Wellness) are included in this student population.* First-year students will be notified to order uniforms online through the JWU portal approximately six-to-eight weeks prior to the start of the student's first semester. The student's name will be embroidered on the uniforms. Students may purchase additional uniform items through a similar online portal. The toolkit will be issued to the first-year student upon their arrival to campus for their first semester.

Students must report to College of Food Innovation & Technology laboratory classes in full uniform and for the purpose of safety must remain in full uniform at all times until leaving the premises. Students not in full uniform will not be admitted into class. **All components** of the uniform are expected to be **clean and pressed**.

## Laboratory Classroom Uniform

### Chef Uniform

#### **The uniform items included in the CFIT Uniform and Toolkit fee includes**

- Chef pants (standard university-issue only), which will need to be hemmed.\*
- Chef jackets (standard university-issue only), which includes an embroidered name.
- Knife/tool kit (standard university-issue) based on technical focus of degree program; issued to students upon their arrival to campus for the first semester of enrollment.
- Chef hat/skull cap (standard university-issue only)\*\* — refer to the below College of Food Innovation & Technology Hat Policy.
- Apron (standard university-issue).
- Side towel (standard university-issue).
- Thermometer (standard university-issue).

#### **Students must provide the following to accompany the chef uniform:**

- Black shoes: oil-resistant, non-skid, closed-toe and heel, lace or loafer, cleanable. Sneakers, tennis shoes or porous materials — such as mesh netting — are not permitted.
- White t-shirt, short or long sleeve; no lettering, design or insignia.
- White or black socks that rise above the ankle (plain, no stripes or emblems).

Returning students will be notified by email annually to order one additional chef jacket through an online portal. Returning baccalaureate students will also be notified to order one pair of chef pants in their junior year. Students may purchase additional uniform items through a similar online portal.

### Front-of-the-house/Dining Room Uniform

#### **Also included in the first-year Uniform and Toolkit fee**

Culinary-focused students who are required to take CUL2510 Contemporary Restaurant Operations and Management will also be issued a front-of-the-house/dining room uniform which includes

- Black dress pants (standard university-issue only), which will need to be hemmed.\*
- Black dress shirt (standard university-issue only), which includes an embroidered name.
- Bistro waist apron (standard university-issue only).

#### **Students must provide the following items to accompany the front-of-the-house/dining room uniform:**

- Black belt
- Black socks (above-ankle, plain, no stripes or emblems)

Note: Any students attending beverage classes within the College of Food Innovation & Technology must be in **proper uniform, clean and pressed**. Proper uniform is either the university-issued front-of-the-house uniform, or

black slacks or skirt (knee-length), long-sleeved white or black shirt, and black shoes (closed-toe and heel), or other professional business attire.

### Academic Classroom Dress Policy

There is no uniform requirement within the academic classroom. When enrolled in academic courses, **classroom-appropriate** dress is expected.

### Hat Policy

When in a laboratory classroom, students must wear a chef hat/skull cap or an university-approved hair restraint. In addition, if the hair touches the collar of the chef jacket, a hairnet must be worn under the chef hat/skull cap.\*\* Personal hats (baseball caps, stocking caps, etc.) may not be worn in a laboratory classroom.

No hat or head covering may be worn within the dining or beverage classroom.

### Name Tags

Refer to a campus-specific Name Tag Policy.

### Backpacks

Backpacks and/or other types of carrying cases are **not** permitted in laboratory classrooms. Day lockers are available within buildings with laboratory classrooms. Students must provide their own locks.

### Laboratory Grooming Standards

**Laboratory Grooming Standards, set and expected by the College of Food Innovation & Technology, are in place to ensure that students learn and model safe food handling practices as required by the U.S. Food and Drug Administration (FDA). Grooming standards also assist students in acquiring the professional behaviors that are expected by our industry partners and employers. Grooming standards are assessed daily.**

#### Hygiene

- Food handlers have the ethical responsibility to maintain high standards of personal cleanliness according to the FDA Food Code 2.3 and 2.4 (pdf)(7.2 MB).

#### Hair

- In all food production laboratory classes, shoulder length hair or longer must be pulled back and tucked beneath the chef hat or university-approved hair restraint. Hair nets must be worn beneath the skull cap/ chef hat when hair touches collar or when hair is long and cannot be tucked beneath the chef's hat.\*\*
- In a dining room and beverage laboratory classes, shoulder length hair or longer must be pulled back. No skull cap/ chef hat is required. No additional hair adornments are permitted (e.g., scarves, ribbons, hair beads).

#### Face

- While in kitchen laboratory classrooms, students should be clean shaven daily or facial hair must be short, trimmed, neat, and a beard guard must be worn. Facial hair that extends beyond the beard guard is not permissible.
- While in front of the house laboratory classrooms (beverage and dining), students should be clean shaven daily or facial hair must be short, trimmed and neat. Though beard guards are not required in these spaces, any facial hair that would otherwise extend beyond a beard guard is not permissible.
- Short, straight mustaches are permissible (trimmed evenly at upper lip).
- Minimal makeup is acceptable. Heavy makeup or powders that can flake off or stain uniforms may not be worn.
- Excessively long or heavy false eyelashes or eyelash extensions may not be worn in food preparation areas.

#### Hands

- Fingernails must be kept short and clean at all times.
- Nail polish and artificial nails are not allowed.
- Cuts, wounds, scratches, or skin blemishes from the fingertips to the beginning of the forearm must be protected by single-use gloves. (Refer to the Hand Washing and Food Handling Policy.)

**Jewelry**

- Ear, facial and hand jewelry is not allowed in laboratory classrooms with exception of a plain ring (such as a wedding band). A medical information bracelet is permitted.
- Visible piercings are not allowed (tongue piercings included) in laboratory classrooms.
- Wristwatches are not allowed when preparing food in laboratory classrooms.

**Other**

- Sweaters or coats may not be worn in laboratory classrooms.
- Students in laboratory classes may not use perfume or cologne as it may alter the sensory analysis of food.

**Laundry**

Students are provided with permanent-press uniforms and are responsible for uniform maintenance. Uniforms are expected to be clean and pressed daily.

\*

Students are responsible for hemming pants.

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A university-approved hair restraint must be worn if hair touches collar or if hair is long and cannot be worn beneath chef's hat.