

## Uniform checklist

### Chefs

- Clean checked trousers
- Clean white chef's jacket
- Clean white apron
- Clean chef's neckerchief and chef's hat
- Shoes must be enclosed, waterproof and fl at, with a good grip.

You may also be required to provide your own knives on some assignments.  
Please check with your Consultant.

### Other Catering Staff

- Clean white shirt/high-necked blouse
- Black trousers
- Black bow ties for males
- Black knee-length skirt for females (trousers when specified)
- Black socks/tights,
- Black shoes must be enclosed, waterproof and fl at, with a good grip.

### In the interest of health & safety:

- Hair should be tied back and secured under protective headgear.
- The only jewellery to be worn is a wedding band
- Make up should be discreet and only subtle perfume or after-shave is acceptable.
- No nail varnish, not even clear, should be worn.
- Piercings in noses, lips, tongues and eyebrows should be covered or removed before starting an assignment.

Most of the items mentioned above can be purchased from your branch.  
Speak to your Consultant for details.