



CULINARY ARTS AAS & BBA Degree Programs

LAB FEE: A Food Lab Fee is required from each student participating in a food laboratory. This fee will be included as part of the College bill.

DRESS REQUIREMENTS FOR FOOD PREPARATION COURSES IN CULINARY ARTS

- Clean black or check chef's pants only (Minimum of 2). Sweat pants, painter's pants, jeans or corduroys are not acceptable. Must be appropriate shoe top length and size.
- Clean double-breasted chef's coat with SUNY DELHI logo. (Minimum of 2)
- Clean white apron. (Minimum of 2)
- Chef's hat (Minimum of 2). If hair is long it must be tucked under the chef's hat or restricted by a hair net worn in addition to the chef's hat. Clean mustaches allowed if neatly trimmed and do not extend longer than the upper lip. If a student declines to trim their beard then a beard net must be supplied and worn by the student in lab.
- Black closed toe leather shoes (no sandals or open toe). **Sneakers are not acceptable.** Shoe must be slip resistant, non-porous and all black. White or black crew length socks or flesh toned stockings must be worn.
- Clean neckerchief and slide. Students must wear the neckerchief color that corresponds with their level of study. White: Freshmen, Checkered: Sophomore, Green: Junior and Senior. One slide will be issued to each student in their first freshmen lab.
- No jewelry allowed except post earrings, no larger than the lobe of the ear, one watch, and one plain solid ring band. No facial jewelry.
- No colored nail polish or artificial nails allowed. Only well maintained, clear, non-chipping nail polish is acceptable.
- When students are outside of Labs or Lectures they are not permitted wear their chef hat and apron. This would include walking between buildings on campus, using the bathroom, commuting, etc.
- For the Professional Service (CULN 180) course, the dress requirement is: white winged-collar tuxedo shirt, black bowtie, black slacks or skirt, belt, appropriate leather shoes (mentioned above) and black crew length socks or flesh toned stockings.
- Plain white t-shirts must be worn under the double-breasted chef's coats and white dress shirts. Sweaters, sweatshirts, hoodies and shirts with color or writing can not be worn under uniform.

NOTE: Students who come to class in soiled clothing will be sent home. Every time students attend a lecture, working lab or special event that requires it must be in full, proper uniform. Failure to comply will result in them being discharged from lab to correct the deficiency as well as being recorded by the instructor as a performance issue and reflected in their grade.

EQUIPMENT AND SUPPLY REQUIREMENTS

French Knife	Vegetable Peeler
Boning Knife	Slicing Knife
Paring Knife	Pocket Thermometer
Butcher's Steel	Lemon Zester
Cook's Fork	Channel Knife
Melon Ball Scoop	Carrying Case and Tool Box with lock
3-D Vegetable Model Kit (Classic Cuts)	

SOURCE: It is recommended that you purchase your uniform, knife kit and tool box at the College Bookstore (607-746-4760).

TO ALL STUDENTS: During the school year special events, functions, interviews and student trips require professional attire (suit, dress shirt & tie for men; pantsuit, knee-length skirt and blouse or dress for women), including appropriate shoes and coat.

NOTE: You will be required to wear professional attire (as described above) to the Orientation to the Hospitality Industry course (HOSP 100) every week.