

Hospitality Management

**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**

Clean black or check chef's pants only. 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.

Clean white apron.

Clean Chef's hat. 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. Mustaches and beards are allowed if neatly trimmed. 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 must be worn.

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 clear 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 Hotel Banquet and Function Management (HTEL 250) course, the dress requirement for front of the house assignments 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 tone stockings.

White t-shirts must be worn under the double-breasted chef's coats and white winged-collar tuxedo 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 or in complete uniforms 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  
Paring Knife  
Vegetable Peeler  
Boning Knife

Butcher's Steel  
Pocket Thermometer  
Tool Box with lock

**NOTE: Students enrolled in Travel & Tourism (AAS or BBA) need these supplies for their TRVL 180 – Basic Foodservice for Travel & Tourism course.**

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

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

**NOTE: You will be required to wear professional attire to the HOSP 100 – Orientation to the Hospitality Industry class every week.**