# Culinary Cluster Lab Policies Chef Tracie Gotshall

#### Conduct Yourself In A Professional Manner:

- 1. No Horseplay—water battles, throwing things, running, etc.
- 2. No loud or profane language.
- 3. No sitting on tables or lab shelves.
- 4. No gum chewing.
- 5. No public display of affection.
- 6. Do not put feet on furniture.
- 7. No jewelry at all—as per the public health inspector.
- 8. No fingernail polish or extensions.

#### Maintain Safe Work Habits:

- 1. Always wear goggles when operating the deep fryer or certain cleaning chemicals.
- 2. No horseplay—No horseplay—No horseplay—and did I mention—No Horseplay!!!!
- 3. Damaged or broken equipment must be reported to the instructor. Please do not try to cover up damaged materials.
- 4. Do not use equipment unless you have been trained and successfully tested by the instructor.

## Respect Tools, Facility And Equipment:

- 1. No drinks are allowed in the production area.
- 2. No smoking or use of tobacco products on school property.
- 3. All students are responsible for cleaning up at the end of their shift.

### Respect Staff, Students, and Yourself:

- 1. Make attendance a priority.
- 2. Maintain good personal hygiene.
- 3. No food may be eaten without the instructor's permission.
- 4. No food is to leave the lab without prior consent.
- Keep all bags, backpacks, and personal possessions in lockers. Do not bring excessive cash to school—the school is not responsible for lost or stolen property.
- 6. Each student is assigned their own locker. Do not share lockers with other students. You will lose. If you don't know how to open your locker—the instructor will help you to learn how. The instructor is not

- permitted to open lockers assigned to any student on request of another student for any reason.
- 7. No insubordination.
- 8. Do not use the instructor's computer without permission.

#### Stay In Assigned Area:

- 1. Students are to remain in the assigned area unless sent to another lab or office by the instructor.
- 2. Students are not permitted to use culinary cluster lab time for cosmetology services in the school.

#### Report To Class In A Clean And Complete Uniform Every Day:

- 1. Uniforms are to be worn in the lab at all times.
- 2. Uniforms are to be washed regularly.
- 3. All students will report to the changing area immediately upon arrival. No loitering in the hallway. Students are given 5 minutes to change and remove jewelry before reporting to the lab.
- 4. It is unacceptable to report to class in a dirty or incomplete uniform just as it is unacceptable to report to work that way.

The consequence for unacceptable/incomplete uniform:

- Students will not participate in food service preparation for the day.
- Students will receive a special cleaning assignment or dish duty as determined by the instructor.
- Depending on the student's acceptance of consequence, he/she will receive up to 10 points out of 100 points that day for their employability grade.

### Accept Consequences:

Infractions of policies will result in consequences stated above as well as the student handbook.

Student signature/date
Parent signature/date
nstructor signature

Parents, if you have any questions/concerns about our lab policies please call me at tgotshall@lancasterctc.edu.