



Australian Culinary Codes of Practices

Code 1. Follow all legal and occupational regulations in my professional role and responsibilities.

- This code of practice requires that you will follow the laws of the land and comply with regulations related to your career and responsibilities.
- For example, you agree to follow the Occupational Health and Safety, Food Safety, Remuneration and Allowances and other local, state, and federal regulations that apply to food preparation and food service

Code 2. Refrain from corrupt practices that will bring disgrace to or damage the integrity of professional cookery.

- This code of practice requires you agree to be a good citizen and maintain a socially acceptable character. Including avoiding stealing, slander, fraud, vulgar language, intoxication, or drugs.
- Nor must you mistreat, or intentionally physically or emotionally harm, abuse, harass, stalk, threaten or otherwise violate the legal rights and privacy of others. Including collecting personal information for unlawful purposes or use unethical means to gain professional advancement.

Code 3. Respect this culinary code of practice and encourage cooks/chefs to join one or more of the reputable commercial cook/chef organisations.

- This code of practice requires you to respect the practices and objectives of other professional Cooks/Chefs organisations and encourage colleagues to join one or more of the appropriate associations.

Code 4. Be courteous to, considerate of, cooperate with colleagues and demonstrate integrity, honour and passion while accepting and celebrating my colleagues and my own achievements with dignity.

- This code of practice requires you to respect other professional Cook's / Chef's opinions and be polite and truthful in dealing with or referring to others and admire their professional successes.
- This code of practice also requires you accept your own achievements with dignity.

Code 5. Seek out and mentor young persons to encourage and support them to be passionate about their vocation.

- This code of practice requires you to encourage professional cookery training.

Code 6. Share my professional knowledge and creative skills with other colleagues to advance the culinary arts.

- This code requires you to share your knowledge with others that will advance the culinary profession.

Code 7. Acknowledge the original source of any relevant culinary articles, food service styles, creators of fashions or unique preparations and protect the original intention of classical culinary terminology.

- This code of practice requires you to acknowledge any substantial written or practical work originally created by another Cook/Chef.
- This code of practice also requires you to acknowledge and respect classical culinary terminology.

Code 8. Uphold the symbol of a cook/chef uniform, particularly when I portray the image of a professional cook/chef in any public arena.

- This code of practices intent is to continue to intentionally brand, preserve and promote the image of a professional chef in the public arena and requires you to wear the agreed commercial cookery uniform when engaged in commercial food preparation, during professional competitions, in any cookery judging arena and on any other promotional or public occasion.

The following standards defines a professional Cooks/Chefs uniform under this code:

- Preferred image that portrays a trained professional Cook or Chef and aimed to brand cooks and chefs.
- Recommended in any public arena, particularly in professional cookery competitions, on television or appearing in print media: Clean Cooks or Chefs double breasted, long sleeves, white coat with all buttons (jackets may be branded with acknowledged logos) necktie, traditional tall white toque, (white, unless otherwise formally honoured) optional white apron, black or traditional check trousers or slacks, black socks, black safe shoes.
- Acceptable alternatives for working conditions. Cooks or Chefs short sleeved white coat/tunic with all buttons, optional necktie, black or white cap, striped or bib white apron, socks, and suitable safety shoes.

Unacceptable image on any occasion or where public may view working Cooks or Chefs:

- Having no head covering in any commercial kitchen, large gimmickry patterned cloths, coloured tall toques, T shirt/ singlet, jeans, open shoes or thongs, canvas shoes or no socks.

Code 9. Endeavour to constantly improve my own knowledge and skills to professionally advance myself.

- This code of practice requires the Cook or Chef to seek and explore challenging developing experiences and encourage others by appropriate means such as networking, further studies, entering competitions and or innovative work experiences aimed to constantly improve themselves.

Code 10. Strive to balance my responsibilities in work, recreation, and family in harmony with each other.

- This code of practice supports a commitment to excellence and passion as a Cook/ Chef but not at the expense of one's personal life.
- This code of practice requires you to always consider the needs of your family and immediate loved ones in your career aspirations.