Professionalism II

Culinary Uniforms
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Pride

A Professional Chef's Uniform

(click on link)

(image from video)
During the middle 1800's, Chef Marie-Antoine Carême redesigned the uniforms that chefs wore.
The typical chef's jacket is made of heavy white cotton.


CHEF WEAR

- Black pants or "hounds tooth" black and white checked pants
- Non-skid, closed toed shoes
- Neckerchiefs knotted in the front

(Images from video)
The most interesting part of the uniform is the tall white hat, called a "toque."
Creatively demonstrate what professionalism means to you

You are young PROFESSIONALS!
What have you learned?

- What are the qualities of a professional?
- What does professionalism mean?
- Name the attributes of a professional culinarian.
Textbooks:


Website:

- The Professional Chef Uniform
  As a professional chef your uniform is your first line of defense for safety protection. Let’s review what a safely dressed chef looks like.