Policies and Expectations

* Arrive **10** minutes early for class. Don your uniform, fix your hair (hairnet and/or cap) and wash your hands in readiness for starting work at the start of each class!
* Participate fully in a professional manner in the work-based training environment (no horseplay, no objectionable language). This is a working commercial kitchen. We have clients and customers regularly in the facility and their respect and goodwill is critical to making our business successful.
* Work collaboratively with your fellow students, cafeteria staff and instructors.
* Professional presentation at all times - according to the Stelly's Teaching Kitchen dress code.
* Demonstrate a good attitude - be tactful, practice good manners and evidence emotional stability.
* Have respect for and take pride in your work, your role and your environment.
* Consequences of not complying with program expectations will result in: warning, behavioural report, contract for improvement, probation, dismissal.