

	<b>RESOURCE LIBRARY - KITCHEN</b> <b>Kitchen Management</b>	<i>CODE:</i> 03.15.008
		<i>EDITION:</i> 1
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### KITCHEN GENERAL PROCEDURES

1. No Smoking in any food preparation area
2. No Running in the kitchen
3. No Whistling in the kitchen
4. No Swearing at work
5. No Shouting without due cause
6. No Chewing Gum or sucking sweets whilst working
7. No Alcohol to be consumed whilst on duty without the express permission of the Executive Chef
8. No food to left in the kitchen without a requisition interdepartmental transfer or check
9. Eating is to take place in I.D.'s restaurant. There is a difference between tasting and eating
10. No visitors in the kitchen without the permission of the Executive Chef
11. Do not leave the kitchen area, except in the course of their work, without informing your Executive Sous Chef, Sous Chef or Chef de Partie
12. No one is allowing in the kitchen area, except in the course of their work, without the permission of the Executive Chef or Executive Sous Chef
13. No throwing of food or other items in the kitchen area
14. Certain standards of behaviour are expected: practical jokes will not be tolerated
15. No fat to be thrown down the sinks