**UNIFORM SPECIFICATION – FOR FIRST YEARS**

**Food Production & Bakery Practical**:

1. Chef coat :



Colour – white, Material : Drill, sanforized, Tailoring : With overlap in front. Deep narrow pocket in front and on one sleeve. Refer sketch.



1. Black Pants
2. Apron – White Drill Material.

 Sanforized.

1. Scarf: Triangular –Red and White

 Checked 90 cms × 60 cms × 60 cms.

1. Chef cap
2. Black socks.
3. Black Safety shoes
4. Kitchen cloth – white cotton, 2 nos
5. Kitchen Cleaing cloth – Green &

 White Checked Cotton 2 nos

1. Tool kit

**F&B Service Practical**:

1. Pants: Black Suiting.

 Formal. Straight cut with a

 Pleat on either side. Side

 pockets and back pockets

1. Waist Coat: Suiting

 Material, Black

1. White full sleeved shirt
2. Black bow tie
3. Waiter’s cloth – 2 nos
4. Serviettes – Damask white 45 cms \*

 45 cms – 4 nos.

1. Black socks
2. Black Oxford Shoes ( Boys) Closed

 shoes – not more than 2 inch heel(

 Girls)

1. Bottle Opener
2. Lighter





**Front Office Practical** :

Black pants , White full sleeved shirt, Black oxford shoes, Black socks. (as for F& B Service), Black Tie.

**Accommodation Operation Practical:** Black pants , White half sleeved shirt ( suiting material) with chinese collar, Black oxford shoes ( , Black socks, Apron with a pocket (12 inches wide, 6 inches high) in front ,

\*\* Dusters (blue and white check) 2 nos

 

\*\* Issued from the Institute

Students are expected to be in their respective uniforms during class hours.

**Girls:** have the option of wearing knee length formal black skirt (A-line) with black stockings instead of pants for F & B Service Practical. Closed shoes with not more than 2 inch heel.

Girls also will be required to buy a saree at a later date.

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