

UNIFORM SPECIFICATION – FOR FIRST YEARS

Food Production & Bakery Practical:

a. Chef coat :



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

- b. Black Pants
- c. Apron – White Drill Material.
Sanforized.
- d. Scarf: Triangular –Blue and White
Checked 90 cms × 60 cms × 60 cms.



- e. Chef_cap
- f. Black socks.
- g. Black Safety shoes
- h. Kitchen cloth – white cotton, 2 nos
- i. Kitchen Cleaing cloth – Green &
White Checked Cotton 2 nos
- j. Tool kit



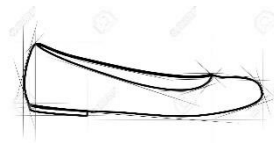
F&B Service Practical:

- a. Pants: Black Suiting.
Formal. Straight cut with a



Pleat on either side. Side pockets and back pockets

- b. Waist Coat: Suiting Material, Black
- c. White full sleeved shirt
- d. Black bow tie
- e. Waiter's cloth – 2 nos
- f. Serviettes – Damask white 45 cms * 45 cms – 4 nos.
- g. Black socks
- h. Black Oxford Shoes (Boys) Closed shoes – not more than 2 inch heel(Girls)
- i. Bottle Opener
- j. 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 full sleeved shirt, Black oxford shoes (, Black socks, Apron with a pocket (12 inches wide, 6 inches high) in front ,

** Dusters (blue and white check) 2 nos



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** To be 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.
