



Health and Safety Grooming Policy

Students enrolled in Culinary Arts must maintain personal grooming and hygiene standards that align with foodservice industry regulations and sanitation requirements.

The following are prohibited while participating in Culinary Arts shop activities, food preparation, catering events, dining room service, and all production labs:

- Artificial Nails, Acrylic Nails, Gel Nails, Press-on nails, Nail Extenders, or similar nail enhancements
- Nail polish of any kind
- Jewelry on the hands or wrists, including rings, bracelets, watches, and fitness bands
- Large hoop earrings, dangling earrings, facial jewelry, or any accessory determined to create a contamination or safety hazard
- Small stud earrings are permitted provided they do not create a safety concern during culinary production activities
- Any accessory determined by Culinary Arts instructors to interfere with sanitation, food safety, or safe equipment operation

Student knife skill progression will be severely limited due to the inability to properly hold a knife correctly. Artificial nails also create a personal safety and physical hazard because the guide-hand function necessary for safe knife handling is compromised.

Students must maintain clean, natural nails that are short and properly trimmed in accordance with industry food safety standards.

Failure to comply with these expectations may result in removal from food production activities until compliance is achieved.

