**RESTAURANT DRESS CODE POLICY**

**A.OBJECTIVE**

[SPECIFY YOUR RESTAURANT NAME] endeavors to keep up a working environment condition that is well working and free from pointless diversions and inconveniences. As a major aspect of that exertion, the organization expects restaurant employees to keep up a flawless and clean appearance that is fitting for the working environment setting and for the work being performed.

1. Restaurant employees own appearance and cleanliness are essential both to Employees and the Restaurant Company.

2. Employees are relied upon to keep up a decent individual appearance and to offer thought to tidiness and cleanliness.

3. Employees should constantly dress in a way befitting the activity, with due thought to the requirements of the Company, different Employees, and well-being.

4. Employees should take note of that their appearance matters while speaking to our organization before customers, guests or different gatherings. A worker's appearance can make a positive or negative impression that thinks about our organization and culture.

**B. SCOPE**

This policy applies to ALL restaurant employees and restaurant managers.

**C. OFFICIAL DRESS CODE**

Our company’s official dress code is Business Dress Code. Staff individuals are required to exhibit an expert, systematic picture to customers, guests, clients and the general population. We may change our clothing standard in unique cases. For instance, we may expect workers to wear semi-formal clothing for an occasion or events, or holidays. This won't make a difference if employees are

assigned in the kitchen and cook range of the area.

Any employee who does not meet the clothing or prepping norms set by his or her area of expertise will be liable to remedial action and might be made a request to leave the premises to change garments. Hourly paid staff individuals won't be compensated for any

work time missed due to inability to conform to assigned work environment clothing and preparing.   
  
All staff individuals must convey or wear the [SPECIFY YOUR RESTAURANT NAME] ID card constantly while at work.

Following are detailed descriptions of dress for both the front desk and kitchen and cook positions. If

you have any questions regarding our dress code, please talk to management.

1. Hair

1. Assuming short, mid length (where hair does not touch shoulders), hair can stay down. Hair ought to dependably be conveniently brushed and styled.

2. Assuming longer hair should be in a pigtail, a twist, a barrette, or a hair net, off the shoulders. Hair ought to be styled perfectly as would be suitable for an office setting, not prodded and showered as though going out to a dance club for the night.

3. Masters, hold up staff, or workers serving just refreshments or bundled sustenance are not required to wear hair restrictions.

4. Food employees with a high risk of tainting uncovered nourishment must wear a cap or hair covering, a facial hair restriction (if pertinent), and apparel that spreads body hair.

1. Jewellery

1. At least gems ought not to be worn while working in a food service condition.

2. Little studs or small earrings, no longer than an inch, can be worn. Longer can cause potential issues and disturbances, for example, when you have to shelter serve foods to clients. We don't need long hoops dangling close to somebody's face.

3. Rings (aside from a plain band without stones), wrist trinkets (including medicinal wrist trinkets), watches, and other gems must be expelled from hands and arms.

1. Clothing For Front Desk Employees

1. A dark shirt, ¾ sleeve length or shorter sleeve length, or a company issued shirt.

2. Shirts must be in great condition (not filthy, recolored, tore, or blurred).

3. Shirts must fit at the sleeve, regardless of whether short or since quite a while ago sleeved.

4. Sleeveless shirts are not permitted.

5. Dark or khaki jeans (pants must be sufficiently long to touch the highest point of the shoes), skirt, capris, or shorts. (No short skirts or shorts… on the off chance that they're too short, you will be sent home to change. Too short is at least four crawls over the knee. If all else fails, pick other clothing.)

6. All garments are to be perfect, clean, and moderately sans wrinkle (as such, in the event that it would seem that you wore your dress to bed, we'll send you home to change into something less wrinkled).

7. Dark or khaki socks and dark or khaki shoes, with non-skid soles for your well-being. Just shoes with non-slip soles that allow strolling securely on wet or oily floors ought to be worn.

8. Shoes must be perfect. Well-being code expresses that open-toed shoes are not permitted. Definitely no high foot rear areas! High foot rear areas are not protected in an eatery situation.

9. Workers who are dressed improperly will be checked out and sent home to change.

1. Clothing for Kitchen and Cook Positions

1. Same as front work area representatives, yet kitchen and cook representatives may wear pants, khakis, or different jeans/shorts, inasmuch as they are not tore, recolored, and so forth.

2. Representatives may likewise wear any kind of shut toed shoes with non-slide wellbeing shoes (i.e., dark socks and shoes are not required).

3. Representatives may likewise wear gourmet specialist coats and caps, handkerchiefs, baseball tops.

4. Employees should wear clean garments, and changing out of road attire into a work uniform upon entry ought to be energized. Storerooms or lockers are required for individual assets, and filthy covers or gourmet specialist coats must be put away in clothing packs and far from prep regions.

1. Apron

1. Servers are required to have their own particular dark cook's apron. A short, dark cook's apron with pockets is extremely helpful. This isn't required, yet it will help you to be more productive in your activity.

2. Kitchen and cook representatives can use the white over skirts gave by us.

3. Cook's garments, similar to all other apparel, are to be spotless. Unwashed, messy cook's garments won't go on without serious consequences.

1. Facial Hair

1. Facial hair should be short, clean and well-trimmed.

1. Makeup

1. Cosmetics is to be unpretentious, flawless, and proficient.

2. Sparkle and false eyelashes are not endured as they can advance into clients' food. We should put it along these lines—on the off chance that you seem as though you're going to go to a rave or as though you are endeavoring to copy Lady Gaga, you will be sent home to tone it down a couple of hundred decibels.

1. Hands and Nails

1. Hands are to be perfect constantly, and nails trimmed short, documented, and clean nail beds (i.e., no garbage under your fingernails).

2. Artificial nails are not satisfactory as they can likewise advance into sustenance.

3. Acrylics are additionally not satisfactory, as your hands are in blanch water so much that it can harm them and enable them to isolate from the nail, likewise making them possibly advance into sustenance.

4. Fingernail cleaning and glue on emphasizes are not permitted.

5. No adornments may be worn staring you in the face, wrist, or arms aside from a wedding or wedding band (and just if secured by a one time utilize glove while planning food.)

1. Cologne and Perfume (and Other Scents)

1. No over the top cologne or scent. This can be extremely aggravating to clients' detects.

2. In the event that you smoke, ensure that you completely wash your hands (and utilize breath mints) so the possess a scent reminiscent of tobacco smoke can't be identified. This is additionally an exceptionally upsetting aroma for clients (and your colleagues).

1. Piercings, Gauging, and Tattoos

1. We understand this is an exceptionally prevalent type of self-articulation, and a little to direct measure of this is satisfactory to us, as long as in great taste and not over the best. Piercings on the face are fine if endorsed preceding business.

2. All ear piercings, insofar as there is no gaging, Monroes, and little nose piercings (barring septum piercings) are worthy.

3. All different piercings are beyond reach. Ear gages under 1/4" are satisfactory. Bigger gaugings are most certainly not.

4. In the event that any gage or piercing that is obvious ends up noticeably contaminated, you won't be permitted to work until the point that the disease has totally cleared up.

5. Tattoos are satisfactory, as long as the substance couldn't be translated as hostile. We understand that you dislike these arrangements, but rather it is our right as a business to set appearance benchmarks for our workers. There are many spots that will contract people with more outrageous "body-decorating," yet we are not one of them. It is essential that our

clients not feel distanced by the general population serving them.

1. Personal Hygiene

Prevent pathogens from skin and hair from interacting with sustenance by requesting that workers shower or bathe consistently.

Hands must be washed before beginning to work.

Assigned restaurant garbs ought to be cleaned every day.

**ACCOMMODATION**

If the above approach causes religious concerns or concerns in view of some other lawfully ensured class, please contact the Human Resource Department to examine a suitable religious settlement.

**ENFORCEMENT**

Managers are in charge of checking and implementing this policy. The arrangement will be directed by the accompanying activity steps:

1. On the off chance that faulty clothing is worn in the workplace, the manager will hold an individual, private talk with the worker to exhort and guide the representative in regards to the impropriety of the clothing.

2. On the off chance that an undeniable policy infringement happens, the division chief/director will have a private talk with the employee and request that the worker go home and change his/her clothing instantly.

3. Rehashed policy infringement will bring about disciplinary action, up to and including termination.

**CIRCULATION**

All workers will be furnished with a duplicate of this policy.

**REVIEW AND REVISION**

The Company maintains whatever authority is needed to cancel and additionally revise this, and all Company arrangements, whenever.

[SPECIFY DATE OF ENACTMENT]

**PREPARED BY:**

[SPECIFY COMPLETE NAME AND SIGNATURE OF HUMAN RESOURCE MANAGER]

**AUTHORIZED BY:**

[SPECIFY COMPLETE NAME AND SIGNATURE OF BRANCH MANAGER OF RESTAURANT]