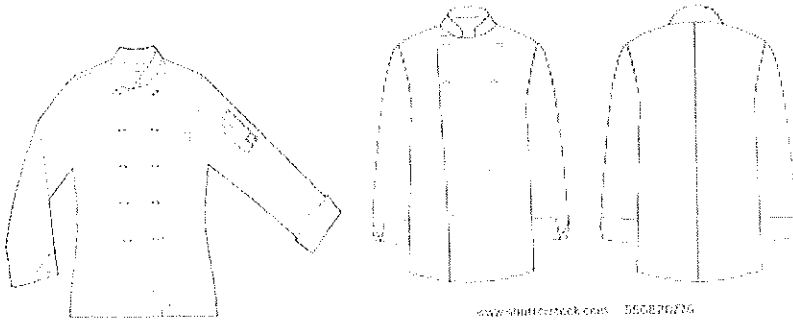


## UNIFORM SPECIFICATION – FOR DIPLOMA IN FOOD PRODUCTION

### Food Production & Bakery Practical:

a. Chef coat (2 nos):

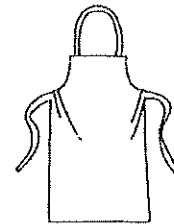


Colour – white, Material: Drill, sanforized, Tailoring: With overlap in front. Deep narrow pocket in front and on one sleeve. Refer sketch.

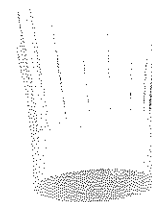
b. Black Pants(2nos)- Formals (pencil fit, low waste, etc. are not allowed)

c. Apron (2 nos) – White Drill Material. Sanforized.

d. Scarf(2 nos): Triangular – White  
90 cms × 60 cms × 60 cms.



e. Chef cap(2 nos) -pleated  
cloth chef cap



f. Black socks (2 nos)

g. Black Safety shoes (one)



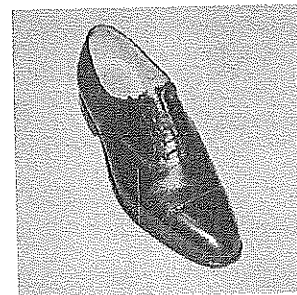
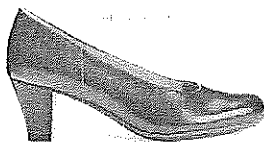
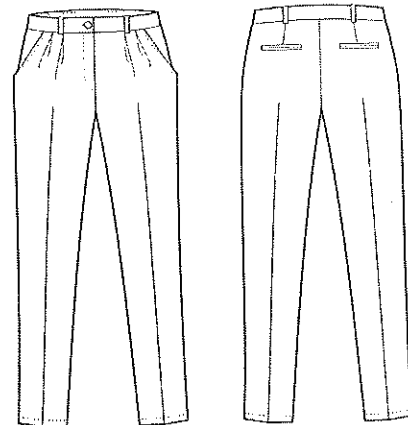
h. Kitchen cloth – white cotton, 2 nos

i. Kitchen Cleaing cloth – Green & White Checked Cotton 2 nos

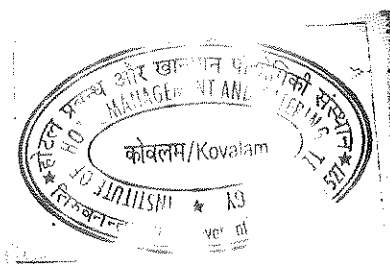
j. Tool kit

**For Theory sessions:**

- a. **Pants(one):** Black Suiting. Formal. Straight cut with a Pleat on either side. Side pockets and back pockets
- b. White full sleeved shirt (2 nos)
- c. Black tie(one)
- d. Black socks (2 nos)
- e. Black Oxford Shoes (Boys) Closed shoes – not more than 2-inch heel ( Girls)



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*[Handwritten signature]*  
15/7/24