

These Australian Culinary Codes of Practices have been agreed to by approved registered member chefs in an act of self regulations to ensure that general professional practices of cooks/ chefs in Australia are conducted at the highest level of integrity and quality.

-  *Follow all legal and occupational regulations in my professional role and responsibilities.*
-  *Refrain from corrupt practices that will bring disgrace to, or damage the integrity of professional cookery.*
-  *Respect this culinary code of practice and encourage cooks/chefs to join one or more of the reputable commercial cook/chef organisations.*
-  *Be courteous to, considerate of, cooperate with colleagues and demonstrate integrity, honour and passion while accepting and celebrating my colleagues and my own achievements with dignity.*
-  *Seek out and mentor young persons to encourage and support them to be passionate about their vocation.*
-  *Share my professional knowledge and creative skills with other colleagues to advance the culinary arts.*
-  *Acknowledge the original source of any relevant culinary articles, food service styles, creators of fashions or unique preparations and protect the original intention of classical culinary terminology.*
-  *Uphold the symbol of a cook/chef uniform, particularly when I portray the image of a professional cook/chef in any public arena.*
-  *Endeavour to constantly improve my own knowledge and skills to professionally advance myself.*
-  *Strive to balance my responsibilities in work, recreation and family in harmony with each other.*