



# Welcome to the School of Hospitality and Tourism Management

## **B.Sc. Food Service Management**

Accredited by the University Council of Jamaica- UCJ

Program Directors: Richard Warren and Karen Harvey

July 24th, 2025

# PRACTICAL LAB & SAFETY REQUIREMENTS FOR SHTM STUDENTS

Students must:

- Have a valid Food Handler's Permit; students who have taken the test and are awaiting the Permit, must present the letter from the Public Health Authority;
- Be wearing the correct and complete uniform
- Have all required tools and equipment for the respective classes.

# RESTAURANT LAB ATTIRE

## Lab and Safety Uniform Requirements for Dining Room I & (FSM2018) & Dining Room II (FSM2019)

Female Students:

- ☐ Plain, white, long sleeve, button-front blouse (a plain white camisole is to be worn under the blouse – see. Figure 1)
- ☐ Black A-line skirt, knee-length or below the knee, NOT close fitting (Figure 2)
- ☐ Black tailored pants (Figure 3)
- ☐ Black bow tie
- ☐ Flesh coloured OR black (sheer) stockings
- ☐ Black shoes (Closed toe wedges, no more than 1 to 1½ inches high)
- ☐ Name badge



Figure 1: Plain, white, long sleeve, button-front blouse



FigureF2: Black A-line skirt



Figure 3: Black tailored pants

# RESTAURANT LAB ATTIRE

## Lab and Safety Uniform Requirements for Dining Room I & (FSM2018) & Dining Room II (FSM2019)

Male Students:

- ☐ Plain (unadorned), collared, white, long sleeve, button-front shirt (a plain white, non-mesh marina or T-shirt is to be worn under the shirt – see Figure 4)
- ☐ Black dress pants with appropriately sized black belt (no embellishments – see Figure 5)
- ☐ Black socks
- ☐ Black bow tie
- ☐ Black dress Shoes
- ☐ Name Badge



Figure 4: Plain (unadorned), White, long sleeve, button-front shirt.  
Figure 5: Black dress pants with pleats

## Lab and Safety Uniform Requirements for Dining Room I & (FSM2018) & Dining Room II (FSM2019)

### RULES, REGULATIONS AND REQUIREMENTS FOR DINING ROOM I and II

Students should wear their dining room uniform for set-up. Slippers will NOT be permitted in the dining room. The practice of good hygiene is necessary and this must include:

- ☐ Having a daily bath
- ☐ Using antiperspirant deodorant
- ☐ Brushing teeth regularly
- ☐ Wearing clean uniforms, including shoes

## Lab and Safety Uniform Requirements for Dining Room I & (FSM2018) & Dining Room II (FSM2019)

### Hands

- ☐Fingernails must be kept clean and short, trimmed (not to extend past fingertip) at all times.
- ☐Nail polish and attachments (including nail extensions or designs) are not allowed.
- ☐Cuts, wounds, scratches or skin blemishes from the fingertips to the beginning of the forearm must be protected by single-use gloves.
- ☐Washing hands as necessary

## Lab and Safety Uniform Requirements for Dining Room I & (FSM2018) & Dining Room II (FSM2019)

### Jewellery

- ☐ Facial and hand jewellery are not allowed in the dining room; the only exception is a medical information bracelet.
- ☐ Visible body piercings (including tongue rings and barbells) are not to be worn in the dining room.
- ☐ Watches (plain, silent models) may be worn in the dining room.

## Lab and Safety Uniform Requirements for Dining Room I & (FSM2018) & Dining Room II (FSM2019)

### Hair

☐ Shampoo hair regularly at least once per week

☐ Food service providers must be well-groomed with hair simply styled combed away from the face, if necessary, using black or white clips

☐ If hair extensions are worn, they should be properly rolled up and bundled to the back of the neck/head. Other hair must not extend past the neck and must be rolled away from the face.

# EXAMPLE OF FEMALE STUDENT WHO IS APPROPRIATELY ATTIRED FOR THE DINING ROOM PRACTICAL CLASS



White, long  
sleeve,  
button-  
front blouse  
with bow  
tie

Name  
badge

Properly  
fitting black  
skirt

Shoes should be  
closed-toe, non-skid  
soles with a slight (1  
– 1 ½ inch) wedge

## Lab and Safety Uniform Requirements for Dining Room I & (FSM2018) & Dining Room II (FSM2019)

Students are expected to be consistently representing the standards of the foodservice, hospitality and tourism industries, and as such, the uniform indicated above must be worn in its entirety at all times.



It is critical that fittings and alterations to uniforms be done prior to the commencement of classes. Students wearing improperly fitting uniforms will not be allowed to participate in laboratory sessions.

# Dining Room Tools

All students must be prepared for service in the Dining Room for all practical sessions. The following tools are required:

Pen

Corkscrew/Wine Opener

Table Crumber

Service Towel

**THANK YOU**

**THANK YOU**