

## **Standards for designing a chef's uniform**

**Prof. Khaled Mahmoud Abdo**

**Professor of Administration, Department of Ready-made Garments - Faculty of Applied Arts - Helwan University**

**Prof. Doha Mostafa El-Demerdash**

**Professor of Design and Head of Readymade Garments Department - Faculty of Applied Arts - Helwan University**

[dr.doh.demer@gmail.com](mailto:dr.doh.demer@gmail.com)

**Researcher. Dina Lotfy Hamed**

**Fashion designer at the General Authority for Cultural Palaces - Ministry of Culture**

[Dinamougheeth25@gmail.com](mailto:Dinamougheeth25@gmail.com)

### **Abstract:**

The design of the chef's uniform requires a set of conditions and standards. The chef's uniform is considered one of the functional outfits that requires the designer to study the conditions and nature of work and the risks to which the chef is exposed, such as direct fire, as he uses it in the maturation of foods, and many types of hot liquids to boiling point and the risks involved. The chef is also exposed to the use of different types of sharp knives.

A cook is a professional food cooking profession, while a chef is a person who possesses high professional skills that make him familiar with all aspects of food preparation. The word "chef" is derived and abbreviated from the French word (chef de cuisine). The cook and chef work in hotels, restaurants and institutions, they prepare meals for employees and incoming visitors to eat, according to the list of foods designated. The chef uniform requires multiple and varied specifications and characteristics, so it must be Investigator of his job and his practical performance. And it should be distinguished by quality in its construction and composition, and it should be distinguished in its aesthetic form, taking into account the large number of daily use of clothing, and the specifications of textile materials in terms of stretching, elongation, wrinkling, bending, ability to drop, and the degree of flexibility and elasticity ..... etc.

Also, taking into account the chef's exposure to constant heat throughout the work period, due to the nature and conditions of his work taking into account the protection of the human body from high heat, humidity, radiation, insects, chemicals and intense friction. Applying this to the chef's clothes and costumes, for example, making ventilation holes or making supports for strengthening in places Movement, making an adjustment in the pattern that facilitates movement, taking into account the treatment of large and abnormal sizes in the design. Which reflects the addition of proposals for innovative designs using modern fabrics, high-quality technologies, new proposed colors and modern fashion requirements

### **Keywords:**

fashion design, chef uniforms, , functional clothing