

# OUR KITCHEN WORKPLACE CHARTER

We will...

## **BUILD A POSITIVE AND ENCOURAGING ENVIRONMENT**

- Giving Equal Respect to Everyone
- Encouraging Collaboration & Creativity
- Creating a Safe Open Environment

## **NURTURE CAMARADERIE & TEAM SPIRIT**

- Being One Team
- Meeting & Communicating with the Team
- Dealing with Issues & Conflict

## **PROMOTE LEARNING & DEVELOPMENT**

- Mentoring & Training
- Facilitating Individual Progression
- Encouraging Experience

## **PRIORITISE WORK-LIFE BALANCE**

- Being Considerate & Recognising Needs
- Promoting Well-being
- Respecting Staff's Personal Time & Space

## **GIVE BACK TO THE CHEF COMMUNITY**

& CONTRIBUTE TO A POSITIVE FUTURE OF THE INDUSTRY

- Sharing Knowledge & Skills
- Nurturing the Chefs of the Future
- Being an Active & Engaged Member of the  
**CHEF NETWORK** Community

**CHEF NETWORK**  
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