



Why do chefs wear a Double-Breasted Jacket?

The Double-Breasted Jacket is used to add protection to the chest and stomach area from burns and splashing liquids. There are two rows of buttons so that the chef can cook with the second row of the jacket buttoned up and when meeting clients or customers the chef can button up the first row to hide stains made while cooking.

Why do chef uniforms protect chefs from accidents in the kitchen?

A The most important design aspect of a chef's jacket is to keep the wearer safe. Altitude Chefwear is made from high-quality Cotton fabrics which are fire resistant. This acts as an effective shield against some of the dangers inherent in a fast-paced kitchen environment.

Q Why are checkered Chef Baggy Pants so popular?

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The check design hides food stains and the pants are baggy, which can easily be worn over your normal pants.



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