



Ethics of the New Zealand Chefs Association

1. Protect the health, safety and well being of customers and employees.
2. Carry out duties conscientiously with proper regard for the interests of all concerned.
3. Maintain professional competence by retention and upgrading of skills and knowledge.
4. Provide continuing training within a recognised Technical Institute when employing a trainee to assist in gaining appropriate skills and qualifications required.
5. Respect confidential information acquired in the course of professional activities.
6. Not harm the reputation of the profession in their business activities.
7. Promote the professional understanding and status of other members.
8. When taking up employment, ensure the position excludes corrupt practice, e.g. giving or receiving of corrupt gifts.
9. Not endeavour to take other members positions by offering their services for lower salary or wages.
10. Accounts for subscriptions must be sent in the first month of the new financial year.
11. Members must fully understand the rules and code of conduct of the association, which must be abided by and adhered to at all times.

Members may be expelled following a unanimous decision at a branch meeting when an action had contravened the association ethics.