



# Code of Professional Ethics

The ICP Latam developed the following Code of Ethics to provide guidance to professional cooks and chefs in their professional practice and conduct. The actions, behaviors and attitudes of our members are consistent with the ICP Latam commitment to hospitality, foodservice and public service. This Code of Ethics sets forth the fundamental principles and is considered essential to this purpose. Every individual who is a paid member and/or certified by the ICP Latam shall abide by this Code of Ethics. Any action that violates the purpose and principles outlines by the Code of Ethics shall be considered unethical.

## Basic Beliefs:

We recognize the importance of the following beliefs that guide our practice and provide context for our ethics:

- The services we provide contribute to the health and well-being of society.
- Professional cooking careers are an essential component of overall hospitality and foodservice and we function interdependently with other hospitality providers.
- All people should have access to quality hospitality and food services.
- We are individually responsible for our actions and the quality of professional services that we provide.

## Code of Ethics:

As a member of the ICP Latam, I pledge myself to:

- Conduct myself with honesty, integrity and fairness.
- Strive to provide all services competently.
- Provide professional service in a manner that does not discriminate others on the basis of race, ethnicity, creed, religion, sex, age, sexual orientation or national origin.
- Not engage in sexual harassment, disrespectful or abusing behavior.
- Show professional respect for all who work with or in supervision with myself.
- Strive to provide objective evaluations of performance for employees and coworkers, apprentices, students, professional association members and/or peers and to avoid bias in any kind of professional evaluation of others.

- Be alert to situations that might cause a conflict of interest or have the appearance of a conflict and provides full disclosure when a real or potential conflict of interest arises.
- Not to promote or endorse products in a manner that is false or misleading.
- Not engage in substance abuse that could adversely affect my job performance or endanger co-workers.
- Strive to comply with all applicable laws and regulations concerning the culinary profession including local, state and federal statutes that promote public health and safety.
- Collaborate with others to create a work environment that minimizes risk to the personal health and safety of our colleagues.
- Support the efforts of other professional cooks and chefs to learn new and innovative culinary techniques and improve my knowledge and skills.
  
- Not to discriminate in making employment decisions regardless of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation or marital or family status.
- Not knowingly misappropriate, divert or use monies, personnel, property or equipment belonging to others for personal gain or advantage.
- Not harm others by knowingly making false statements about a colleague or professional peer.
- Accurately represent my professional training and qualifications and not knowingly permit aid, abet or suffer the misstatement of my training and qualifications by others.
- Not to plagiarize on another person's printed, audio or visual recordings or using them publicly as original materials, including cookbooks that may not be governed by standard copyright laws and restrictions.