## Caregivers Kitchen<sup>®</sup> Certified Instructor Standards and Practices

## INSTRUCTOR RESPONSIBILITIES

Your role as a Certified Instructor is the ensure consistent and high quality delivery of the Caregivers Kitchen Culinary and Nutrition Training<sup>SM</sup> program and to protect the intellectual property rights of Caregivers Kitchen LLC.

## STANDARDS AND PRACTICES

As a Certified Instructor, it is your responsibility to be in compliance with all requirements from Caregivers Kitchen for Certified Instructors as they may change.

- 1. Offer Culinary and Nutrition Training<sup>SM</sup> programs only for or on the behalf of the licensed organization.
- 2. Provide Culinary and Nutrition Training<sup>SM</sup> programs in compliance with Instructor Program Guide using books, materials and information provided by Caregivers Kitchen.
- 3. Use trademarks, logos and other intellectual property rights as authorized by Caregivers Kitchen.
- 4. Provide training in compliance will all laws, rules and regulations.
- 5. Use your best efforts to provide the Caregivers Kitchen Culinary and Nutrition Training<sup>SM</sup> in a professional, courteous manner. This includes but is not limited to:
  - Being properly attired (no jeans or open toed shoes)
  - Acting with integrity and honesty
  - Treating others with respect
  - Behaving in a manner that will reflect favorably on Caregivers Kitchen
- 6. Acknowledge and agree that Caregivers Kitchen may suspend, place conditions upon or terminate your status as a Certified Instructor for failure to comply with these standards.