

Student Supply list:

It is customary that culinary professionals provide their own tools for their trade. As you progress through any culinary program you will find it increasingly beneficial to have your own kits that include some commonly used tools. For this class the tools most commonly used will be (but not limited to):

- Chef Knife (8" is recommended)
- Paring knife
- Bench scraper (both plastic and metal)
- High Heat Spatula
- Pastry Brush (plastic or silicone will also work)
- Toothpicks
- Hand or dish towel
- Set of food safe painting/art brushes
- Scissors
- Large plastic cutting board
- Rolling pin
- Set of 3 large bowls (plastic or metal)
- Melon baller
- Measuring cups
- Measuring spoons
- Ruler and measuring tape
- Pastry cutter with fluted sides
- Set of round cutters
- Pastry Dough Blender

Extra supplies for advanced students:

- Set of gel food coloring including at least: Red, Orange, Yellow, Blue, Green, White, Black and Purple
- Revolving cake table
- Set of food safe painting/art brushes

Not owning a few of these items will not put you at a disadvantage for this class, but may make your life a little easier. If you are coming in a group you can share several tools at your own discretion. Students may bring any of their own already used tools from home as long as they are properly cleaned and sanitized before each class. Always mark or label your tools.

Chef Instructor will provide training on the proper use and maintenance of all of the students' supplies listed above, as well as providing additional necessary supplies and tools as needed.