

## Student Supply list: Succulent Cupcake Workshop

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 or Paring knife
- Offset icing knife large and small
- Regular High Heat Spatula
- Pastry Tips and coupler (assorted but large and small size star, leaf, and round tips are used most often for the basics in a variety of sizes)
- Pastry Brush and/or Set of food safe painting/art brushes
- Toothpicks
- Set of gel food coloring including at least: Red, Pink, Yellow, Blue, Green, White Black, Brown, and Purple. Shade “avocado” is recommended.
- Set of plastic piping bags, at least 12
- Hand or dish towel
- Scissors
- Fabric Tape Measure
- Flower nail
- Large plastic cutting board
- Rolling pin (preferably a fondant rolling pin)
- Sheet of wax paper
- 1-lbs of White/Vanilla Fondant Icing
- 4oz-1lb of Brown Fondant Icing

Optional tools for more advanced students:

- 1 or 2 matte luster dusts in red, purple, light blue, green or a color of your choice
- 1-2 shimmer luster dusts

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. Please at least provide your own piping bag and tips. Students may bring any of their own already used tools from home as long as they are properly cleaned and sanitized before each class. You may be surprised how many tools you already own. Always mark or label your tools before bringing into class.

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.