

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):

- Offset icing knife large and small
- Bench scraper (both plastic and metal)
- High Heat Spatula
- Pastry Tips and coupler (assorted but star, leaf, and round tips are used most often for the basics in a variety of sizes)
- Toothpicks
- Set of gel food coloring including at least: Red, Yellow, Blue, Green, White Black and Purple
- Set of plastic piping bags, at least 12
- Hand or dish towel
- Pastry Tips and coupler
- Set of food safe painting/art brushes
- Scissors
- Revolving cake table
- Large plastic cutting board
- Flower nail
- Sheet of wax paper

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.