

Professional Culinary Arts Supply List

Supplies: RED are REQUIRED, Black is just a suggestion

- Textbooks:
 - Professional Cooking 9th Edition: Wayne Gisslen
 - ISBN: 978-1-119-39961-2
- Uniforms: (it's good to have multiples so you can rotate and always have clean uniform)
 - 3 Chef pants, black
 - 3 Chef hats or plain black hat or hair nets
 - 3 Chef Jackets
 - 2 Aprons Black
 - Pair of slip-resistant shoes(black)
- Kitchen Tools:
 - Chef knife
 - Paring knife
 - Boning knife
 - Slicer
 - Serrated Slicer
 - Butcher knife
 - Cleaver
 - Cooks Fork
 - Offset Spatula
 - Spoon
 - Whisk
 - Steel
 - Knife roll or sheath
 - Pocket stem digital thermometer (ask Chef for recommendations)
 - Zester
 - Peeler
 - Measuring spoons, Measuring cups, metal
- Other Supplies:
 - Black permanent markers, Sharpie brand (lots)
 - Notebook
 - Pens
 - Binder for you to keep recipes and assignments organized
 - Key lock with two keys (if you plan on leaving your items here in locker)
 - Headphones