Professional Culinary Arts Supply List,

- Red = Required Black = Suggested
- **S** Textbooks
- Professional Cooking, 9th Edition Wayne Gisslen
- ISBN: 978-1-119-39961-2
- Buy from Wiley (ebook or physical copy)
- The Food Protection Manager's Handbook (ServSafe-aligned)
- ISBN: 978-1-63057-650-6
- Buy on Amazon
- 👨 Q Uniforms (Multiples recommended for rotation)
- **3 Black Chef Pants**
- **3** Chef Jackets
- **a** 3 Chef Hats or Plain Black Hats / Hair Nets
- **2** Black Aprons
- Black Slip-Resistant Shoes
- **The Available locally at Walmart (TredSafe brand)**
- Talso available at Ruth's Uniforms on Olive Road they carry chef coats, pants, shoes, etc.
- Kitchen Tools
- Chef Knife
- Paring Knife
- Boning Knife
- Slicer
- Serrated Slicer
- Butcher Knife
- Cleaver
- Cooks Fork
- Offset Spatula
- Spoon
- Whisk
- Steel (Honing Rod)
- Mnife Roll or Sheath
- Pocket Stem Thermometer (choose one below)
- Zester
- Peeler
- Measuring Cups & Spoons (metal)
- I Thermometer Options
- Budget Option:
- <u>Digital Folding Probe Thermometer Waterproof, Fast, Backlit</u>
- Premium Option:
- Lavatools Javelin Pro Duo Ultra Fast, NSF Certified
- Other Supplies
- Black Permanent Markers (Sharpie brand bring several)
- Notebook
- Pens
- Binder for Recipes & Assignments
- Key Lock with Two Keys (for classroom lockers)
- Headphones