### Culinary Arts 2024
#### Equipment List

**Knife kit:**
- French cook’s knife
- Paring knife
- Vegetable peeler
- Knife steel
- Boning knife
- Slicing knife (meat)
- Serrated slicing knife
- Fillet knife
- Utility knife
- Cook’s fork

**Garnish kit:**
- Citrus zester
- Channel knife
- Parisienne scoop
- Apple corer
- Tourner knife
- Canapé or biscuit cutters

**Hand Tools:**
- Offset spatula
- Cook’s tongs
- Micro plane
- Whisk
- Rolling pin
- Kitchen spoons
- Measuring cups/spoons
- Small mesh strainer
- Bench scrapers
- Rubber Spatulas

**Equipment:**
- Piping bags and tips
- Molds or timbals
- Stainless steel mixing bowls
- Food mill or ricer
- Salad spinner
- Cutting boards
- Sil-pats
- ½ or ¼ sheet pans

**Mise en Place:**
- Mise en place containers
- Plastic squeeze bottles
- Cheesecloth
- Pocket thermometer
- Battery-powered timer or clock
- Oven thermometer

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- Under counter equipment rack (must fit under table) Tables have approximately 34” of clearance.

**No additional equipment will be allowed.**
Equipment check-in is during orientation. Please bring all equipment to orientation, secure storage will be provided.

Refer to 2023-2024 Technical Standards for official list and additional information.