



Culinary Arts 2024 Equipment List

Knife kit:

French cook's knife	Slicing knife (meat)
Paring knife	Serrated slicing knife
Vegetable peeler	Fillet knife
Knife steel	Utility knife
Boning knife	Cook's fork

Garnish kit:

Citrus zester	Apple corer
Channel knife	Tourner knife
Parisienne scoop	Canapé or biscuit cutters

Hand Tools:

Offset spatula	Kitchen spoons
Cook's tongs	Measuring cups/spoons
Micro plane	Small mesh strainer
Whisk	Bench scrapers
Rolling pin	Rubber Spatulas

Equipment:

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

Mise en Place:

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

-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.