

# STUDENT REQUIRED SUPPLIES AND TOOLS – 2010/2011

## Apprentice I, II and III

### Addendum

Each student is required to have his or her own kitchen tools and supplies. The knives and other tools that are required for work in all kitchen labs must be of **professional quality** and **appearance**. The Culinary Arts program reserves the right to evaluate and test all student tools to examine and justify the quality of the tools. The textbooks and course-packs that are required and recommended to purchase by the student for the Culinary Arts Program, are used not only for the students current training, but are deemed a valuable resource for the students post-grad usage in the culinary industry. It is **mandatory** for all students to purchase the required books for each year in order to fully succeed in the culinary program. The program also strongly advises all students to purchase the recommended texts and books.

**Student required books, supplies and tools, are identified below.**

*\* All prices are subject to change.*

#### **1<sup>st</sup> Year Books** **PART #** **PRICES**

**REQUIRED:**

Professional Cooking, 7 <sup>th</sup> Edition, Gisslen	041816	\$121.00
Sanitation – NAIT Course Pack	CP1769R7	\$32.55
First Aid First on the Scene	043926	\$20.00

**RECOMMENDED:**

Learning Guides for Professional Cook Training, Level I	013193	\$70.35
Chef's Compendium of Professional Recipes	007215	\$80.00
Le Repertoire De La Cuisine, 1977 Edition, Saulnier	029026	\$25.30
Applied Math for Food Service, Labensky	023946	\$48.25

#### **2nd Year Books** **PART #** **PRICES**

**REQUIRED:**

Professional Cooking, 7 <sup>th</sup> Edition, Gisslen	041816	\$121.00
Garde Manger, The Art & Craft of the Cold Kitchen, 3 <sup>rd</sup> E, Wiley	047890	\$97.75
Culinary Nutrition – NAIT Course Pack	CP2067R9	\$20.00
Planning and Control of F&B Operations, Ninemeier 6 <sup>th</sup> Edition	080333	\$70.50
The Professional Pastry Chef, 4 <sup>th</sup> Edition, Friberg	013133	\$75.60

**RECOMMENDED:**

On Cooking, A Textbook of Culinary Fundamentals 4 <sup>rd</sup> Edition	010244	\$126.45
Chef's Compendium of Professional Recipes	007215	\$71.75
Advanced Professional Cooking, Gisslen	010244	\$130.55
Learning Guides for Professional Cook Training, Levels II & III	013194	\$120.00
Le Repertoire De La Cuisine, 1977 Edition, Saulnier	029026	\$25.30

#### **3rd Year Books** **PART #** **PRICES**

**REQUIRED:**

Professional Cooking, 7 <sup>th</sup> Edition, Gisslen	041816	\$121.00
The Professional Pastry Chef, 4 <sup>th</sup> Edition, Friberg	013133	\$80.00
Garde Manger, The Art & Craft of the Cold Kitchen, Wiley	047890	\$97.75

**RECOMMENDED:**

Profitable Menu Planning, Kerr	027031	\$117.29
On Cooking, A Textbook of Culinary Fundamentals 4 <sup>th</sup> Edition	048233	\$126.45
Chef's Compendium of Professional Recipes	007215	\$71.75
Planning and Control of F&B Operations, Ninemeier 6 <sup>th</sup> Edition	080333	\$72.00
Learning Guides for Professional Cook Training, Levels II & III	013194	\$120.00
Le Repertoire De La Cuisine, 1977 Edition, Saulnier	029026	\$25.30

## **STUDENT REQUIRED SUPPLIES AND TOOLS – 2010/2011**

**Apprentice I, II, III  
(Continued)**

### **Knife Sets – Required by all Students (One set/student)** **(Choice of Victorinox / Wüsthof Trident or Dick)**

#### **1) Victorinox - \$249.95 (Part #034310)**

- 140521 Knife 10" Victorinox
- 140641 Slicer Serrated 12" Victorinox
- 40615 Boning Knife 6"
- 40539 Butcher Knife 10"
- 140600 Paring Knife 3.25" Victorinox
- 40580 Steel 10" Victorinox
- 8012-27 Heavy Duty Fork
- 40897 Double Mellon Baller Victorinox
- 41893 Zester Victorinox
- 40793 Channel Knife Victorinox
- 136-13-40 Fish Tweezers
- 033870 Braun Hand Blenders
- 140690 Spatula Straight 8"
- 00000 Red Equipment Kit Box with removable tray and set of 5 knife guards - \$45.00

#### **2) Wüsthof Trident - \$518.95 (Part #033869)**

- 4022 Paring Knife 3" Gourmet
- 4519 Super Slicer 10"
- 4606-16 Boning Knife
- 4596-23 9" Chef Knife
- 4413-18 Fork
- 4430-25 10" Spatula
- 050200 Straight Fork 6"
- 4473 Sharpening Steel 10"
- 4430-25 Spatula 10"
- Butcher Knife Cimetar
- 40897 Double Mellon Baller Victorinox
- 41893 Zester Victorinox
- 40793 Channel Knife Victorinox
- 136-13-40 Fish Tweezers
- 00000 Red Equipment Kit Box with removable tray and set of 5 knife guards - \$45.00

## **STUDENT REQUIRED SUPPLIES AND TOOLS – 2010/2011**

### **Apprentice I, II, III (Continued)**

#### **3) Dick Knives - \$369.00 (Part #050177)**

- 050181 Knife 10" Steak/Cemeter Blue
- 050179 Knife 12" Slicer Serrated Superior
- 050180 Knife 6" Boning Knife Ergo-Grip
- 050178 Knife 10" Chef Superior
- 050182 Knife 3" Kitchen Superior
- 050183 Steel 12" Round Regular Cut Handle w/ring
- 050184 Meat Fork 5.5" Black Pro-Dynamic
- 050185 Scoop Parisian 22/25
- 050186 2.5" Lemon Zester
- 050187 Decorator Lemon
- 050188 Spatula 8" Icing Flat
- 050189 Tweezers Fish
- 050190 Knife Roll Bag Empty 11 pieces washable
- 00000 Red Equipment Kit Box with removable tray and set of 5 knife guards - \$45.00

\* **Knife Storage Toolbox is required by all students**  
(Purchase Separately)

#### **Smallwares Kit – \$ 219.95 Required by all students (Part # 037619)**

- 009791 Measuring Spoon Set
- 009792 Pastry Brush 2"
- 031090 Hand Peeler OXO
- 000000 Vegetable Peeler – Classic Edition
- 0000 Plastic Memo Exoport Bag 24"
- 0000 Plastic Memo Exoport Bag 14"
- 009795 Star Tubes Tinned, 3,5,7
- 009796 Plain Tubes Tinned 3,5,7
- 009798 Sandwich Spreader
- new High Heat Spoon 15"
- new High Heat Spon 18"
- 009800 Plate/Bowl Scraper
- 009801 Piano Whip (Whisk)
- 031091 Utility Tongs 9.5"
- 037809 Offset Spatula
- 037810 Dough Scraper
- 000000 Smallwares Thermometer Digital Dual
- 039467 Equipment Kit Box
- new Fish Tweezers

**STUDENT REQUIRED SUPPLIES AND TOOLS – 2010/2011**  
**Apprentice I, II, III**  
**(Continued)**

**Decorating Kit – \$34.95 Required by all students (Part #050218)**

- 000000 10 x Assorted Decorating Tips (1,2,3,9,27,47,70,104,2x30)
- 037801 Rose Nail #7
- PS1097 Decorating Comb
- 037803 10 x Disposable Plastic Bags 12"
- 037804 10 x Disposable Plastic Bags 18"

**Miscellaneous Supplies – Required by all students**

- Locker Lock \$4.00-\$8.00
  - Sharp EL-344RB Calculator TBA
  - 2611-33 Oster Hand Blender \$33.75
- OR**
- 0431945 Landcaster Hand Blender \$23.75

***Theft on campus is a problem. Do not leave valuables in your locker.***

## STUDENT REQUIRED SUPPLIES AND TOOLS – 2010/2011

### Apprentice I, II, III (Continued)

#### Uniforms

***Three complete sets of jackets and pants are required by each student.***

#### **Student Packages – Part # 040403**

2	2-Sided Apron, White	031100
1	Neckties (Pk of 2)	031097
1	Side Towels (Pk of 6)	040404
5	Chef Hats, Ref. B-20 w/NAIT Logo	040513

Student Package (sold only as package) **\$73.00**

- **Traditional Chef Jacket - \$51.50**  
Embroidery of NAIT – School of Hospitality and Culinary Arts Logo on left chest (included).

#### **Houndstooth Baggy Pant**

Size XS to 2XL **\$51.00**

- \* ***Students are required to purchase regulation Student Package, Chef Jacket and Pants at NAIT Campus Reads & Needs Bookstore.***

**Shoes** – Non-skid sole, black leather or vinyl top, black laces only  
**(SIKA Footwear sold at Campus Reads and Needs)**

**Hairnet** – Required if hair exceeds collar length

Students wishing to use their own knives must have approval from the Program Chair. Toolboxes and knife bags are required for safe storage and transportation of knives and smallwares – It is mandatory to have a storage box or bag.

**ALL CHEF PANTS MUST BE HEMMED TO AN APPROPRIATE LENGTH!**

Recommendation for Hemming – Present your NAIT student I.D

Park Plaza Laundry  
11846 – 103 Street  
Edmonton, AB  
479-4434