

These tools are in a kit, available from the College Store
www.penncollegebooks.com

FHD 101 Foundations of Food Preparation (all programs)

1. Knife Set – Available from the College Store. The knife set contains the following:

- 8-inch French knife
- Honing steel
- 6-inch boning knife
- 3-inch paring knife
- 11- inch “granton-edge” meat slicer
- 9 ½-inch offset, perforated grill spatula
- 7-inch straight meat fork
- 11-inch serrated bread knife
- 3-½ inch spreader

The knife set comes in a washable, heavy-weight nylon case.

*All knives must be high carbon stainless steel, with commercial quality handles. **Do not buy the knives that claim they will never need sharpened! Please consult the School of Business & Hospitality if you already have professional knives or have other related questions.***

2. Tool Kit – Available from the College Store. The tool kit contains the following:

- 8-inch sharpening stone, double sided
- Measuring cups
- Measuring spoons
- Stainless steel vegetable peeler
- Instant-read thermometer (0° to 220° scale)
- Single construction, heat resistant rubber spatula
- Ruler
- Pastry bag with star tip, plain tip
- Lemon zester
- Channel knife
- Sharp EL-233SB Calculator
- Clipboard – basic style

3. Lock(s), either key or combination, for securing personal items in lockers.

PLEASE NOTE: Many of the same tools are used in several cooking labs for different courses. Some elective or other specialized classes may require the purchase of additional tools. Please consult individual course syllabi for details.

Program tools, supplies, and uniforms are available for purchase at the College Store.
www.penncollegebooks.com

*These tools are in a kit, available from the College Store
www.penncollegebooks.com*

**FHD 137 Introductory Baking:
Required for Culinary Arts Technology (CY)
and Culinary Arts & Systems (BCA)**

- Black marker and masking tape
- Bench knife
- Bowl scraper
- Couplers (2)
- Decorating tips:
#4, 10, 19, 104, 352, 1B, 2A
- Flower nail
- Icing spatula – 10 inch
- Pastry bags (2) – 18 inch
- Pastry brush – 2 inch
- Pastry brush – 3 inch
- Pizza cutter
- Scissors
- Spatula, angled – 8 inch
- Spatula, heat resistant – 13-½ inch
- Probe thermometer with timer
- Tip cleaning brush
- Xacto knife and set of extra blades

Additional required items:

- Knife Set and Tool Kit for FHD 108

**FHD 141 Chocolate Works:
Elective for Culinary Arts Technology (CY),
Culinary Arts & Systems (BCA), and
Hospitality Management (HM)**

- Straight edge ruler – 18-inch
- Xacto knife and set of extra blades

**FHD 138 Cakes and Decorations:
Elective for Culinary Arts Technology (CY),
Culinary Arts & Systems (BCA), and
Hospitality Management (HM)**

- Black marker and masking tape
- Bowl scraper
- Couplers (2)
- Crimper
- Icing smoother
- Disposable bags (10)
- Pastry bags (2)
- Scissors
- Smoother/polisher
- Tip cleaning brush
- Tips #1, 3, 5, 19, 79, 98, 104, 352

Additional required items:

- Knife Set and Tool Kit for FHD 108

*Program tools, supplies, and uniforms are available for purchase at the College Store.
www.penncollegebooks.com*

*These tools are in a kit, available from the College Store
www.penncollegebooks.com*

Required Culinary Uniform for Food Preparation:

Uniform order form available in the College Store

1. White chef jacket – plain, no decoration, Penn College logo affixed. (See embroidery specifications below.)
2. Check chef pants, straight leg – cotton or blend, no knits, sweats or spandex.
3. Royal blue neckerchief.
4. White, bib style chef apron and student color side towel (purchase at least two).
5. Socks: White or black, over the ankle style – no nylon stockings.
6. All black shoes – fully enclosed, rubber/skid resistant. Shoe body must be vinyl or leather – no fabrics. Laces – black and shoes tied. Shoes must be maintained and clean.
7. White shirt under chef jacket – shirt decals must not be visible through jacket.
8. Embroidered name on chef jacket. Please see embroidery specifications below
9. Chef hat – 9-inch paper hat OR a 9-inch toque-style cloth hat. Both styles are available through the College Store. Cloth, “floppy-style” or any other style hat is not permitted.

Specifications for Embroidery on Student Chef Jackets

Please follow these directions for embroidery:

- First name and last name on front-right side of jacket, 4 to 6 inches below shoulder seam. Lettering should be “block” style using capital letters with lowercase in black thread.
- Formal names only, no nicknames, logos, or script style on jackets.
- ACF logo centered on the right sleeve, 3 to 4 inches below the shoulder seam. (ACF embroidered logos are proprietary, and should be purchased from approved chef coat vendors.)
- Maximum height of letters should be 1/2 inch, minimum height of lowercase letters are 1/4 inch.
- This option is for student chef jackets only; a name tag is still needed for Table Service.

Uniform and Personal Appearance Standards

Uniform Appearance Standards:

1. Chef pants must be worn at the waist.
2. Chef pants hemmed to top of shoe – no banded cuffs or roll ups permitted.
3. Chef coat must be clean and pressed.
4. Chef coat must be fully buttoned.
5. Chef hat must be clean with no sign of yellowing or pilling.

Personal Appearance Standards:

1. No piercings of any kind are permitted in the kitchen. (No exceptions made for mid-semester piercing.)
2. Jewelry – not permitted in lab classes, except for one plain metal band.
3. Hair – must be contained within the hat, including bangs, and hair must not touch uniform collar. To prevent hair from touching the collar, a hairnet must be worn which the student must purchase (male and female).
4. Beards – not permitted. No facial hair or stubble below lower lip. A mustache is acceptable but must not fall over upper lip and kept trimmed. Sideburns must be no longer than the ear lobe, straight cut with no “shaved lines” or excessive styles.
5. No fingernail polish – nails neat and trimmed to finger length. Artificial fingernails are not permitted.
6. Students must meet industry standards of personal hygiene for preparing safe food.

Variations of the uniform policy or use of personal cosmetic enhancements that may be a violation of the uniform policy will be evaluated by the school dean. The dean has final authority on enforcement of the uniform policy.

*Program tools, supplies, and uniforms are available for purchase at the College Store.
www.penncollegebooks.com*

*These tools are in a kit, available from the College Store
www.penncollegebooks.com*

Required Dining Room Uniform:

Uniform order form available in the College Store

For Professional Table Service FHD 142

Males:

- Stone colored long sleeve shirt
- Necktie
- Black dress pants
- Black dress shoes
- Black socks
- Brown bistro apron

Females:

- Stone colored long sleeve shirt
- Necktie
- Black dress pants
- Black dress shoes
- Black socks
- V-neck brown apron

For Wine & Beverage Service FHD 220

Male/Female:

- Stone colored long sleeve shirt
- Necktie
- Black dress pants
- Black dress shoes
- Black socks
- Black vest

For Advanced Dining Room Management FHD 255

Males:

- Stone colored long sleeve shirt
- Black vest
- Necktie
- Black dress pants
- Black dress shoes
- Black socks

Females:

- Stone colored long sleeve shirt
- Black vest
- Necktie
- Black dress pants
- Black dress shoes
- Black socks

*Program tools, supplies, and uniforms are available for purchase at the College Store.
www.penncollegebooks.com*