



Required for Baking and Pastry Arts (BK):

- Knife Set - \$209.00+tax (\$12.54) = Total-\$221.54
- FHD101 Kit - \$95.00+tax (\$5.70) = Total-\$100.70
- FHD138 Kit -\$58.00+tax (\$3.48) = \$61.48
- Baking & Pastry Kit - \$440.00+tax (\$26.40) = \$466.40
- Culinary Uniform -\$102.70-\$123.70 depending on size, shoes not included
- **Total cost: \$ 952.82 - \$973.82**

FHD101 Foundations of Food Preparation

1. Knife Set- The knife set contains the following:

- 3" Paring Knife
- 7" Straight Fork
- 11" Granton Slicer
- 6" Boning Knife
- 8" Chef's Knife
- 9 1/2" Slotted Off-Set Spatula
- 11" Wavy Edge Slicer
- 10" Steel
- Triple Zip Knife 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, Arts, & Sciences if you already have professional knives or have other related questions.**

2. FHD101 Tool Kit- The tool kit contains the following

- Lemon Zester
- Channel Knife
- 12" Plastic Ruler
- Measuring Cups
- Measuring Spoons
- Vegetable Peeler
- Round Open Tip
- Open Star Tube
- Pastry Bag
- Sharpening Stone
- Instant Read Thermometer
- 10" Heat Resistant Spatula
- Basic Digital Calculator

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.



FHD138 Kit

- Decorating tip set 1, 3, 5, 19, 19, 79, 98, 104, 352, & Basket Weave
- Tip Cleaning Brush
- (2) 18" pastry bags & couplers
- Smoother/Polisher
- Icing Smoother
- (10) Disposable Bags
- Crimper 8895
- Scissors
- Pliable Bowl Scraper
- Flower Nail
- Masking Tape
- Black Marker

Baking & Pastry Arts (BK, BB) required Tool Kit:

- Artist brush set
- Bench Knife/Scraper
- Black Marker
- Bowl Scraper
- Small Decorating Tips Kit (1,3,5,9,19,21,47,70,97,104,352, tip cleaning brush, & 4 couplers
- Large Decorating Tips Kit (802,804,805,806,807,808,822,824,826,828,864,865,866,867)
- Cutter Sets: Fluted, Heart, Round
- Flower Nail
- Cake Icing Tip 790
- Artist's Brush #3
- Apple Corer/Wedger
- Crimper
- Decorating Comb
- Disposable Pastry Bags (20)
- Exacto Knife & Extra Blades
- Fine Mesh Strainer
- Digital Timer
- Icing Smoother
- Icing Spatula 10" & 4"
- Marzipan Tool Set
- Masking Tape
- Palette Knife 4 ¾"
- Pastry Bags 18" (4)
- Pastry Brush 2:
- Pizza Cutter
- Portion Scoops: No. 20 & 30
- Scissors
- Silicone Baking Mat-full size
- Smoother/Polisher
- Spatula Heat Resistant 10" & 13"
- Spatulas, Angled 4" & 8"

Additional required items:

- Tool box or carry case (dimensions cannot exceed 13" high x 13" wide x 24" long)

Program tools, supplies, and uniforms are available for purchase at The College Store.

www.penncollegebooks.com



Required Culinary Uniform for Food Preparation:

Uniform order form available in the College Store

1. Student Chef Coat-White, long sleeve, plain, no decoration. Embroidered on the front: Penn College logo and students first and last name.
-Embroidery specifications can be found at The College Store.
2. Student black & white check pants-straight leg, hemmed to top of shoe, cotton or blend material (2).
3. Royal blue neckerchief (1)
4. White, bib style kitchen apron (2)
5. Kitchen side towel-plain white, white with yellow stripe or similar design (2)
6. Student chef hat-9" paper, toque style (2)
7. Black shoes, kitchen/professional, non-slip, fully enclosed, slip on or lace up (2pr)
8. Undershirt or plain white shirt to be worn under chef coat
9. Socks should be worn with shoes, recommend white or neutral color
10. Appropriate hair restraints and/or beard guards
11. Head coverings must be solid white, black, or grey

Uniform and Personal Appearance Standards:

Uniform Appearance Standards:

1. Chef coats must be kept clean, pressed, in good repair, and buttoned to top.
2. Chef pants must be hemmed to top of shoe, no banded cuffs or rolled cuffs.
3. Chef pants must be worn at the natural waist and belted if needed.
4. Chef hat must be clean and no yellowing, pilling or soiled.

Personal Appearance Standards:

1. No piercings (with jewelry or spacers) on any part of the face, nose or ears. No exceptions made for mid-semester piercings.
2. No false eyelashes
3. No artificial fingernails
4. No nail polish on the hands
5. No wristwatches or objects on the wrist that can be a source of contaminant
6. No rings other than one plain band
7. Nails must be kept neat, trimmed, and easily cleanable.
8. Hospitality industry and food code standards of personal hygiene and Penn College policy on the use of perfumes/fragrance will be enforced.

***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.**