



The following list of course materials are essential requirements for off the job training in 2017 at South Regional TAFE – Bunbury Campus.

Cookery Tool Kit		Extra tools required for Patisserie Course
1 x 25cm Chef's knife	Nylon piping bag, plain nozzles, star nozzles	1 Candy thermometer 3 Cranked spatula (sm/med/lge) 1 Silicon matt (42cm x 30cm approx.) Various pastry scrapers (flat/round/grooved) Cake decorating tools
1 x 9 cm Paring knife	Plain nozzle set	
1 x 21cm Bread knife	Fluted nozzle set	
25-30cm Steel	1 Zester	
1 Turning knife	1 Balloon whisk (piano or med wire - not heavy duty)	
1x 15cm Boning knife	1 Silicone spatula	
1 x 25cm Flat Pallet knife	1 Pastry brush	
1 x 15cm Filleting knife	1 Potato peeler	
Measuring cups (4), Spoons (5)	5kg x 1gm electronic scale	
Double end melon baller	Probe & oven thermometers	

Traditional Minimum Uniform List
<p>White chef's hat White neckerchief (optional) 1-2 White double-breasted jacket, white buttons (black is not acceptable) White knee length apron Checked chef trousers Fully enclosed black leather safety shoes (non-slip sole)</p>

Knives & Uniforms available at
<p>Hospitality House 73 Forrest Ave, Bunbury Ph (08) 9791 5914 Online www.chef.com.au OR www.everten.com.au OR http://www.workwearclothingonline.com.au/HOSPITALITY/View-all-products.htm</p>



Note: Please label all personal equipment.