



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

Cookery Tool Kit - Essential (Knife roll/case or bag with handles to store and carry knives safely)		Tool Kit – Desirable , not essential
1 x 25cm Cooks Knife	Nylon Piping Bag	1 x 18 cm Carving Fork Channeler Melon Baller -double end Poultry shears Digital scales
1 x 9 cm Paring knife	Plain Nozzle Set	
25-30cm Steel	Fluted Nozzle Set	
1 x 15cm Boning Knife	Zester	
1 x 25cm Palette	Balloon Whisk (piano or Med wire - not heavy duty)	
1 x 15cm Filleting Knife	Microplane grater	
1 Turning Knife	Pastry Brush	
	Peeler (good quality)	

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.