

Culinary Arts Required Uniforms, Tools and Text Books for CUN1100 and CULN1110

Uniforms

All students should be in full uniform on the first day of any lab class. For students in CULN1110 Culinary Skills, the instructor will allow you in class during the first week without a full uniform, but you must, at a minimum, wear head covering and non-slip shoes. You may not be permitted to participate in certain lab activities if you are not in full uniform.

For all future lab classes, you will not be allowed to participate in class if you are not in full uniform on the first day.

Please contact your lab instructor if you have any questions about the proper uniform.

Our approved uniform consists of the following:

- **Double-breasted white chef's coat (long-sleeves)** – the jacket may have a CNM culinary patch, an ACEF patch on the sleeve, and/or your name, but no other markings are permitted (i.e. you cannot wear a jacket from your workplace if it has a logo on it);
- **White t-shirt (long or short-sleeved)**– no prints or logos;
- **Black and white checkered (hound's tooth design) kitchen pants;**
- **White bib or bistro apron;**
- **All black slip-resistant shoes** – no canvas or suede materials permitted, tennis shoes are not permitted, clogs must have a heel strap;
- **Black socks only;**
- **White Cook's hat** – either floppy or skull cap permitted (all hair must be contained under the hat);
- **Kitchen towels**

We recommend (at a minimum) that you purchase two full uniforms (jacket, pants, aprons, hats) and have at least six kitchen towels. If any part of your uniform does not meet our standards, we will notify you of the issue and provide you a reasonable amount of time to correct your uniform.

Textbooks for CULN1100 and 1110

- **Professional Cooking, 9th ed., Gisslen, Wiley**
- **Culinary Math, 4th ed., Blocker and Hill, Wiley**

Your textbooks are available at the bookstore and are required for your class. Students are more successful if they acquire and become familiar with their textbooks before the first day of class. In addition to these textbooks, you will be required to purchase other textbooks for future courses in our program.

If you are unable to acquire your textbooks before class starts, please contact your instructor and they may be able to assist you with a temporary solution.

Tools

The bookstore has most of the tools necessary for your courses. All items marked with an * are included in the Mercer knife kit available from the bookstore. Items with ** are typically available in the bookstore outside of the knife kit.

Here is a list of required items for students in CULN1110:

Kitchen Tools:

- Knife case or roll for carrying the majority of your tools*
- 8" or 10" chef knife (most students will probably prefer an 8" chef knife initially)*
- Paring knife*
- Boning/fillet knife (semi-flexible is typically the most all-purpose version)*
- Slicer (12" scalloped blade preferred)*
- Serrated "bread" knife*
- Protective sheaths for all knives*
- Sharpening steel*
- Vegetable peeler*
- Measuring spoons (stainless steel)*
- Instant read Thermometer (0 – 220 f.)*
- Kitchen shears (8" preferred)**
- Wooden or Composite Spoon/s (10" to 12")**
- Fish Spatula (slotted, flexible)**
- Kitchen Tongs, (8 to 10")**
- Heat Resistant rubber spatula, 8"***
- Heat Resistant rubber spatula, 12"***
- Bench knife (or pastry scraper)
- 10-12" micro grater with handle (i.e. Microplane)
- Citrus zester
- Wire Whisk (8" to 10", nonstick is acceptable)
- 6" ruler (plastic)
- 6" or 7" **non-stick** egg pan / sauté pan (not 8" or larger) (commercial "NSF" grade)
- Small pair of needle nosed pliers (new)(style with spring action is best)

Other Miscellaneous Items Required for CULN1110:

- Camera (cellphone camera recommended)
- Digital timer (you may use your cell phone, but many students find a separate timer works best)
- Retractable pens (3-4 each)
- Sharpie, black preferred (2 each)
- 3"x5" spiral notebook (to be kept in jacket pocket for notes in class)
- Calculator (inexpensive or you can use cellphone)
- Lock (keyed or combination) for lockers outside classroom (optional, but we limit what items can be brought into lab)
- 2" three-ring binder
- Ziploc or Tupperware style containers to take home leftovers (optional)
- Small pair of nail clippers with file for cleaning

First Term Students are strongly encouraged to engrave/mark all tools; it can be easy for students to take another student's tools if they are not engraved or otherwise labeled.

A Note on Knives for First Term Students

Your knives are the most important tools you will purchase as you start your career in culinary arts. The CNM bookstore offers a complete knife kit from Mercer Cutlery which we highly recommend. It has everything you need to get started.

However, many students either already have some knives or would like to purchase a specific type of knife to get started. If you purchase online or from a Restaurant Supply retailer in town, mention that you are a CNM Culinary student, as some places give CNM student discounts. Talk to your Instructor if you need additional information.

If you choose to not purchase the knife kit available from the CNM bookstore please keep the following recommendations in mind:

- A good quality knife (especially your chef's knife) will be made from high carbon steel. This material is the best at holding a sharp edge.
- Students using Financial Aid are required to purchase Textbooks, Uniforms, and Tools from the CNM Bookstore.
- The feel of the knife handle is very important. It should be comfortable to you and allow for an overall balanced feel.
- It is our experience that cost, to a point, is a pretty good indicator of quality in kitchen knives. While you don't need to spend several hundred dollars on a chef's knife, spending less than \$60 will usually not provide you a tool that stands the test of time.
- If you are not sure about what knives to buy talk to your instructor. We can provide you many of the pros and cons on particular knives.

For Additional Information

For additional Culinary Arts or Hospitality and Tourism program information contact **Victoria Martinez, Program Coordinator**, Phone: 224-3896, Office RPM 204, email: vmartinez157@cnm.edu or **Chef Scott Clapp, Department Chair** at sclapp@cnm.edu

To find your instructor, go to **cnm.edu**, search 'Schedule of Classes,' and find the course/s you are enrolled in.