



# Kitchen Requirements

**Your home study Kitchen Equipment list! This is merely a guideline of equipment that you would need over the period to prepare the required side dishes (recipes) during your online programme.**

## Professional Programme Home Kitchen Requirements

Whilst the practical's for this programme can be completed in a home kitchen, your kitchen will be required to meet basic reasonable requirements to enable you to complete your practical assignments to the highest standard.

- Enough space to properly prepare and produce the recipes laid out in assignments
- Have sufficient, basic kitchen equipment in good working order
- All countertops should be in good, hygienic condition

### It is essential to:

- Have the correct utensils for the tasks at hand
- To follow the correct hygiene and safety practices laid out in your course material
- To wear full Chef attire when completing practical's for assessment and submission
- **Be as prepared and professional as if the Chef Assessor was in the kitchen with you**

### Kitchen Smalls

- Baking Tins – An assortment of sizes
- Chefs Knives – Cooks Knife & Paring Knife
- Chopping Board
- Thermometer
- Tongs – Any type will suffice –preferably Teflon coated / non-stick
- Can Opener
- Whisk
- Spatula/ Egg Lifter
- Serving Spoon/Cups
- Ladle
- Sieve/ Colander
- Measuring Jug
- Measuring Spoons
- Scale
- Grater
- Seasoning Containers – (Salt & Pepper)
- Crockery – (to present your dishes on)
- Pastry Cutters
- Cooling Rack
- Piping Bag & Nozzles
- Bowl Scraper – Pastry Spatula (rubber)
- Rolling Pin
- Pastry Brush
- Plastic Containers – For keeping product sealed in the chiller

### Cooking Utensils

- Pots: Any that can take approximately 500g of products
- Pan: Any that can sauté and fry products, preferably Teflon coated /non-stick
- Baking Trays/ Oven trays
- Oven Gloves

### General Home Equipment

- Oven: Domestic
- Stove Top: Domestic
- Chiller and Freezer Fridge
- Microwave
- Electric Beater or Food Processor
- Hand Blender

### Chef Uniform Guideline

#### 1. One full set:

- Jacket (White Chef Jacket with white buttons)
- Chef Pants (Checked or black)
- White Apron (Half Bistro Apron)
- White Necktie
- Skull cap

#### 2. Jackets

If you wear a shirt underneath, it must be white and not have any writing on it. Long-sleeve T-shirts may not show under the sleeve. No coloured undergarments

#### 3. Shoes

Closed black non-slip chef shoes or Black leather work shoes or clogs with grease-resistant soles (no sneakers, open-toed shoes, no Crocs)

#### 4. Hair

All hair is to be tucked underneath the chef's hat, no loose hanging hair.

#### 5. Nails

Short with no nail polish.

### Kitchen Hygiene supplies

- Hand Sanitiser
- Hand Wash Soap
- Kitchen Towel
- Kitchen Swabs / Cloth
- Sanitiser – Surface General All Purpose
- First Aid kit – Plasters (Blue waterproof and burn aid gel/ spray or cream)