

Fall 2021

FROM: Travis Giles and Greg Worthen
Culinary and Baking Professors

SUBJECT: Required Culinary Arts Uniforms and Knives

TO: Freshmen Culinary Arts and Baking & Pastry Arts Students

There is a standard uniform required for all students enrolled in the Culinary Arts program.

Each student is required to wear the following full uniform to every lab. A minimum of three (3) complete uniforms must be obtained.

1. White double breasted chef jacket – **embroidered with school NHCI logo in black**
2. Black & white checkered trousers
3. White paper chef hat minimum 6" in height (to be furnished by the culinary arts program).
4. Both White bib aprons and four-fold standard aprons
5. Fully enclosed black oil resistant shoes

The white chef jacket is a standard double-breasted jacket. The trousers are black/white checkered. A white paper hat is also required and will be furnished by the culinary arts program. A white bib apron and four-fold apron is required.

Chef jackets come with embroidery of NHCI school logo and can be ordered through the company listed below. Students need to identify themselves as **New Hampshire Culinary Institute students, not White Mountains Community College culinary students**, and ask for the logo to be embroidered on the left side of the jacket above the pocket and their name on the right side of the jacket. The embroidery must be in black. If ordering from Happy chef, the jacket item number is 411 long sleeves and the chef pant item number HC10 black and white check at happychefuniform.com – no exceptions. A minimum of three complete uniforms must be obtained. **To avoid back-orders, uniforms should be ordered as soon as possible.**

Chef's jackets with embroidery as well as chef pants are to be ordered from:

- Happy Chef Uniforms: happychefuniforms.com or 800-347-0288

A professional knife set will be included as part of the culinary lab fees and is manufactured by Mercer Tool.

For students in the Baking and Pastry Arts Program there is an additional tool kit that will be included in the senior Baking and Pastry Arts lab fees. This additional tool kit, also from Mercer Tool, is sold to the students again with a significant discount from list price.

CULINARY ARTS DEPARTMENT POLICIES:

INSURANCE: Due to the nature of our program, we strongly suggest students have insurance.

PERSONAL HYGIENE: Students will be clean and exercise proper hygiene.

UNIFORMS: Students are required to wear full whites in all labs.

Full Whites - Chefs Hat, paper, min. 6" or taller, white.
Chef's double breasted jacket, white, long sleeves.
Trousers, checkered.
Aprons

Shoes - Only fully enclosed black oil resistant shoes will be permitted.

Whites will be clean and wrinkle free. Any shirt worn underneath the jacket must white and no show through lettering. Chef's jacket must be buttoned to the top.

JEWELRY: No jewelry of any kind will be permitted in labs except wedding bands. Watches are not considered jewelry.

MAKE-UP: Heavy make-up on face or around eyes is not permitted.
Nail polish and false fingernails are not permitted.

HAIR: All hair will be restrained. Any hair, which does not fit under hat, must be restrained with a hair net, braided, or double banded.

BEARDS &

MUSTACHES: Beards and mustaches will be neatly clipped and clean and shall be no more than 1/2" in length.

HANDS: Any person having open cut or wounds on their hands will be required to have the wounds dressed and **MUST** wear vinyl or latex gloves while working in the food area. Fingernails will be closely trimmed, neat and clean.

SCENTS: No student will be permitted to class wearing any perfume, cologne, after shave lotion or any other scented liquid or cream.

NOTE: Any student turned away from lab for any infraction of the above policy will not be allowed lab make-up. The lab instructor has the option of amending any of the above at his/her discretion.

CULINARY TOOLS REQUIRED

Tool box or *roll bag for equipment

Knives (professional quality or balanced, not serrated except for 12" slicer)

- * 9" or 10" Chef's knife
- * Paring knife
- * Stiff boning knife
- * Steel
- * Narrow hollow ground slicer
- * 12" wavy edge slicer (serrated), cake knife
- * Apple corer
- * Lemon zester
- * Lemon decorator or channel knife
- * Kitchen Shears

NOTE: * denotes equipment included in the knife set included as part of your Culinary and Baking and Pastry arts lab fees.

Other required items students must purchase on their own.

Digital Scale (up to 11 lbs. capacity) Escali brand recommended

Large rubber spatula (heat resistant)

Measuring spoons (tsp, tbsp)

Measuring cups (non-glass)

Offset cake spatula (for icing cakes)

Pastry brush (natural bristle, not nylon)

Bench knife

Pizza cutter

Pocket thermometer (0-220 degrees F)

One Black tipped permanent marker

Many of these tools can be found at a local department store or kitchen specialty shop. They can also be ordered through:

- www.centralrestaurant.com
- Interstate Restaurant Equipment 1-800-258-3040
- www.petesequipment.com 1-800-794-3454
- J.B. Prince 1-212-683-3553 / catalog available on line www.jbprince.com
- www.webstaurant.com
- www.amazon.com

Second Year Baking and Pastry Tools Required

NOTE: * denotes equipment included in the knife set included as part of your Culinary and Baking and Pastry arts lab fees.

- *MICROPLANE
- *12" HIGH HEAT RESISTANT SPOON
- *PLASTIC BOWL SCRAPER
- *4"OFFSET SPATULA
- *4" SPATULA
- *8" OFFSET SPATULA
- *8" SPATULA
- *LARGE PASTRY COMB
- *FONDANT SMOOTHER
- *5 PC. MODELING TOOL SET
- *CANDY THERMOMETER
- *DIPPING TOOL SET
- *8 PIECE DECORATING SET
- *ROUND CUTTER SET