

Fall 2025

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 White Mountains Community College logo in black**
2. Black pants (no stretch pants and pants must be full length, no capri style pants.)
3. Black Skull Cap
4. White bib apron
5. Fully enclosed black oil-resistant shoes

Chef jackets come with embroidery of White Mountains Community College logo and can be ordered through the company listed below. Students need to identify themselves as **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 name embroidery must be black and in plain text. When ordering from Happy Chef, the jacket item # is 411 long sleeves. The item number for a women's jacket is 303 long sleeves. The Classic Skull Cap Black item # 590 and Classic Bib Apron item # 1405. You can either call or order the cap and aprons online at happychef.com – there will be no exceptions for the jacket, skull cap and aprons they must be ordered from Happy Chef. A minimum of three complete uniforms must be obtained. **To avoid back-orders, uniforms should be ordered as soon as possible. Below is an example of the jacket logo if you are trying to find it on their website.**



Chef's jackets with embroidery, bib aprons as well as classic skull cap are to be ordered from:

- Happy Chef: happychef.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 – Classic Skull Cap Black
Chef's double-breasted jacket, white, long sleeves. pants, black (no stretch pants and pants must be full length, no capri style pants.)
Aprons bib style

Shoes - Only fully enclosed black oil-resistant shoes with no holes will be permitted.

Whites will be clean and wrinkle free. Any shirt worn underneath the jacket must be white and no show through lettering. The 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: **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 an open cut or wound 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 the 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

Toolbox 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.

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
- J.B. Prince 1-212-683-3553 / catalog available online 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