

Baking & Pastry Arts Supply List

Supplies Required:

- Textbooks:
 - **Professional Baking, 5th** Edition by Wayne Gisslen
 - ISBN: 978-0471783480

- Uniforms:
 - 3 Chef pants, black or checkered
 - 3 Chef hats, black or white
 - 3 Chef jackets, white
 - 2 Aprons, black
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 - Pair slip-resistant shoes

- Kitchen Tools:
 - Chef knife
 - Paring knife
 - 10-12in Serrated Knife
 - Steel
 - Heat Resistant Rubber Spatula
 - Pastry bag – 18in long
 - #6 Round or #6 Star Tip
 - Fine Wire whisk 12 or 14 in
 - Tongs
 - Pocket stem type thermometer
 - Zester
 - Peeler
 - Measuring spoons, metal
 - Measuring cups, metal
 - Plastic dough divider
 - Kitchen scissors
 - Pastry wheel
 - #40 scoop
 - 8in offset icing spatula
 - 2in pastry brush
 - Coupler
 - 1 ½ in Rose Nail
 - Wilton Cake Decorating Practice Board Set (optional)

- Other Supplies:
 - 3 3-inch binders (1-class binder, 1-portfolio, 1-Student Advisory Day)
 - 3 8-section dividers
 - Black permanent markers, Sharpie brand
 - Notebook paper, (ream)
 - Flash drive, at least 2GB
 - Key lock with two keys
 - Headphones