

Course Requirements

SIT30821 AZU5 Certificate III in Commercial Cookery – Margaret River

• **Cookery Tool Kit - Essential**

- Cooks Knife
- Paring knife
- Steel
- Boning Knife
- Filleting Knife
- Palette Knife
- Digital scales 1 g increment
- Timer
- Digital Thermometer (probe)
- Peeler (good quality)
- Microplane grater
- Knife guards for all knives.
- Knife roll/ toolbox to store and transport knives.

Traditional Minimum Uniform List

1 x **White** chef's hat

1 x **White** double-breasted jacket, white buttons (black jacket or buttons is not acceptable)

1 x **White** knee length aprons

1 x Checked chef trousers.

Fully enclosed black safety shoes (non-slip sole) Birkenstocks acceptable, does not have to be steel cap.

ALL PPE LISTED ABOVE MUST BE WORN FOR KITCHEN ENTRY

