



# George Brown College Chef School Equipment List – Culinary

## What you need to support your learning

You will need to have access to the following:

- A laptop with a webcam
- Technology that you can use to either take pictures or record your work as part of your submissions (eg. Phone, Tablet or Camera)
- Stable Wi-Fi or internet connection
- [Download Office 365](#) using your student ID and Password  
(URL: [georgebrown.ca/current-students/websites-apps-and-technical-support/office-365-onedrive](http://georgebrown.ca/current-students/websites-apps-and-technical-support/office-365-onedrive))

## Kitchen Requirements

Description	Notes (quantity, size, etc.)
4-burner stove	Gas, electric or induction
Oven	Required
Smoke alarm	Required
Fire extinguisher	Required
Sink with running water	Required
Pots	Required
Pans	Required
Roasting pan	Required
Baking sheets	4 sheets (13 inches x 18 inches x 1 inch)
Mixing bowls	A variety of sizes
Cutting board	Required
Plastic storage containers	1 litre with lids (quantity = 10) 500 ml with lids (quantity = 10) 250 ml with lids (quantity = 10)
Kitchen towels	10
Parchment paper	Required
Cling film (plastic wrap)	Required
Aluminum foil	Required
Pasta roller (H315 Culinary Management degree program)	Pasta roller with 0.5mm to 6.5mm thickness settings. Countertop table clamp for stability. Pasta Cutter Attachments not necessary. Average cost, \$30 to \$45.

## Knife Kit tools

Description	Notes (quantity, size, etc.)
Chef knife	German or Japanese style, blade length 7 to 10 inches
Boning knife	Rigid or flexible, blade length 6 inches
Paring knife	Blade length 4 inches
Bread knife	Blade length 10 to 12 inches
Honing steel	Diamond or stainless, length 12 inches
Fish tweezers	Required
Measuring spoons	Tablespoon, teaspoon, ½ tsp. ¼ tsp
Digital scale	1 g increments up to 5 kgs
Digital thermometer	Required
Vegetable peeler	Required
Wooden spoon	Required
Slotted spoon	Required
Ladles	2 oz (quantity 1), 6 oz (quantity 1)
Soup spoon tasting spoon	6
Metal fish flipper	Required
Large pallette knife (offset spatula)	Required
Small pallette knife (offset spatula)	Required
Heat resistant plastic spatula	Required
4-6" fine mesh strainer	Required
Pastry brush	Required
Cloth Piping bag	Required
Piping tips	#2, 5, 9 plain tip and #2, 3, 9 star tip
Metal whisk (whip)	Required
Knife roll or toolbox	Required
Sharpening stone	1000 grit
Rasp	Required

## Extra items (not necessary but useful)

Items		
Plating tweezers	Metal skewer	Rolling pin
Bench scraper	Sauce whisk	Box grater
Bowl scraper	Blade protectors	Metal cooling rack
Turning knife	Citrus reamer	Butcher twine