



# George Brown College Chef School Equipment List – Baking

## What you need to support your learning

You will need to have access to the following:

- Stove top including a variety of pots and pans (you will receive a recommended list before you start)
- Oven, Fridge, Freezer and various bowls for scaling and mis en place.
- Access to water and a washing area
- Professional set of knives and small wares specific to your program as per the [Bookstore website](https://gbcbookstore.bookware3000.ca/Catalogue/store/chef--server/kits) (URL: <https://gbcbookstore.bookware3000.ca/Catalogue/store/chef--server/kits>)
- 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](https://georgebrown.ca/current-students/websites-apps-and-technical-support/office-365-onedrive) using your student ID and Password (URL: [georgebrown.ca/current-students/websites-apps-and-technical-support/office-365-onedrive](https://georgebrown.ca/current-students/websites-apps-and-technical-support/office-365-onedrive))
- Chef Uniform-recommended but not mandatory while learning online (you must dress appropriately when cooking, which will be discussed at a later date)

## Kitchen Requirements

### H108 & H113 – 1<sup>st</sup> semester

Description	Notes (quantity, size, etc.)
Digital scale	Can weigh up to 2Kg in increments of 1g
Plastic bowl scraper	Required
Dough/bench scraper	Metal
Oven mitts	Required
Wire whisk	10-14"
Kitchen shears	Required
Zester/ rasp	Required
Pastry brush	2 inches
Pastry brush	1 inch
Bread knife	10 inches
Wooden spoon	15 inches
Knife steel	12 inches
Lemon reamer	Required
Ruler	Required
Vegetable Peeler	Required
Cutter set, round	7 pieces
Fine sieve	Required
Scoop purple	Required

Description	Notes (quantity, size, etc.)
Paring knife	4 inches
Chef knife	10 inches
Knife guards	3
Silpat	16" X 12"
Thermometer, candy	Digital
Piping bag	Fabric, 16"-20"
Palette knife offset	4.5 inches
Palette knife offset	8 inches
Palette knife straight	8-10"
Rubber spatula	Heat resistant
Cake comb	Required
Plain piping tubes	2/4/6/8
Star piping tubes	3/5/7
French star piping tubes	4/6/8
Bakers lame	Required

### H108 & H113 – 2<sup>nd</sup> semester

Description	Notes (quantity, size, etc.)
Polycarbonate chocolate mould	21-24 cavity, approx. 10g per piece