

OCCUPATIONAL
TOOLS AND EQUIPMENT LIST

COOK



Government of Newfoundland Labrador
Department of Advanced Education & Skills
Apprenticeship and Trades Certification Division

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Preface

This document is intended as a companion to the October 2014 Plan of Training for the **COOK** occupation. It identifies the necessary tools and equipment required by apprentices and training institutions for the completion of apprenticeships.

Acknowledgements

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We offer you a sincere thank you.

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Note:

The numbers suggested in the following Tools and Equipment List represents the required minimum. Please verify this list with your selected training institution.

Tools and Equipment List COOK

SECTION A: TOOLS AND EQUIPMENT REQUIRED BY STUDENT			
Item	Units for Individual Students	Required for Entry (E) Advanced (A) Both (B)	Comments
STUDENT EQUIPMENT LIST			
Knives (Chef's knife – 10"; boning knife; paring knife; vegetable peeler; steel; filleting knife; serrated knife)	1 set	B	
Rap/tool box	1	B	
Chef's Jacket	2	B	
Checkered pants	2	B	
Aprons	2	B	
Steel Nose Safety Shoes	1	B	

Note: If identifying sets, please include specific information.

SECTION B: TOOLS AND EQUIPMENT REQUIRED BY TRAINING INSTITUTION				
Item	Units per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
KITCHEN EQUIPMENT				
Apple Corer	3		B	
Bain-marie	1		B	
Bake Pans Assorted (sheet/loaf)	12		B	
Baking Moulds	5		B	
Band saw and or bone saw	1		B	

SECTION B: TOOLS AND EQUIPMENT REQUIRED BY TRAINING INSTITUTION				
Item	Units per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
Commercial Immersion Blender	2		B	
Stainless Steel Bowls (assorted)	24		B	
Box Grater	3		B	
Brazier	3		B	
Bread Pans, 1 LB (individual)	12		B	
Bread Slicer (serrated knife)	1		B	
Broiler	1		B	
Buffet Unit (hot & cold)	1		B	
Bus Pans	18		B	
Spring form cake pans	6		B	
Can Opener- large counter type	1		B	
Cast Iron Skillet	2		B	
Utility Carts	2		B	
Chiller Racks (stack)	2		B	
China Cap	4		B	
Chinois	2		B	
Cleaver	2		B	
Colander- 2 small., 2 large	4		B	
Stand-up, double glass door convection oven	1		B	
Cooking Ranges (gas/electric)	3- 36 inch		B	
Cooling Racks	12		B	
Walk-in Cooler	1- 6Foot X 8Foot Unit		B	
Crêpe Pan	4		B	

SECTION B: TOOLS AND EQUIPMENT REQUIRED BY TRAINING INSTITUTION				
Item	Units per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
Stainless Steel Storage Racks	2- 48 inch		B	
Cutting Boards	15		B	
Deep Fryer (gas/electric)	1		B	
Dessert Cart	1		B	
Dishwasher	1		B	
Dough Cutter	6		B	
Dough Scraper	6		B	
Timer	6		B	
Fire Blanket	1 or as required by fire regulations		B	
Fire Extinguisher	1 or as required by fire regulations		B	
Food Chopper/Slicer/Dicer (Robo-coupe)	2		B	
Freezer	78 cubic feet (minimum 3 Large chest style)		B	
French Wire Whisk	12		B	
Piano Whisk	12		B	
Fry Pan	12		B	
Funnels	2		B	
Griddle	1		B	
24 inch char-broiler Grill	1		B	
Hot Food Transport Cart (hotbox)	1		B	
Infrared Food Warming Unit (Heat Lamp)	1		B	
Knife Sharpener/ wet stone	1		B	
Knives (regular/specialty)	12		B	

SECTION B: TOOLS AND EQUIPMENT REQUIRED BY TRAINING INSTITUTION				
Item	Units per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
Ladle (assorted)	12		B	
Mandoline	1		B	
Masher	2		B	
Measuring Cups (assorted)	12		B	
Measuring Spoons (assorted)	12		B	
Meat Grinder (attachment) or meat grinder stand alone unit	1		B	
Microwave Oven	1		B	
Display Trays	12		B	
Stand-up Mixing Machine and Attachments	1 - 20qt & 2 - table tops		B	
Muffin Pans	6- 12 in a tray		B	
Offset Spatula	6		B	
Assorted Oven and Roasting Pans	6		B	
Conventional Ovens	3		B	
Oyster Knife	1		B	
Parisian Cutters	1		B	
Pasta Machine	1		B	
Pastry Brush	12		B	
Pastry Wheel	2		B	
Pie Server	6		B	
Piping Bag and Tips	5 – 2 tip sets		B	
Serving Platters Assorted	6		B	
Portion Scale (grain/kilo)	6		B	
Portion Scoops Assorted	12		B	

SECTION B: TOOLS AND EQUIPMENT REQUIRED BY TRAINING INSTITUTION				
Item	Units per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
Saucepan (assorted)	12		B	
Sauté Pan (assorted)	12		B	
Receiving/Scale/Spring	25lb		B	
Utility Scissors	2		B	
Scoops (ie. Flour, sugar)	6		B	
Sharpening Steel	2		B	
Shears	2		B	
Shredder Attachment, for mixer	2		B	
Sieve	6		B	
Sifter Drum	2		B	
Skimmer	2		B	
Slicer	1		B	
Slotted Spoons	24		B	
Spatula-metal/rubber	24		B	
Spider	1		B	
Spigot Pots	2		B	
Spoons-solid	24		B	
Stainless Steel Inserts Assorted	24		B	
Full Stainless steel hotel pan	24		B	
½ Stainless steel hotel pan	24		B	
1/3 Stainless steel hotel pan	24		B	
3 gallon table top electric Steam Kettle	1		B	
Steam Table	1		B	

SECTION B: TOOLS AND EQUIPMENT REQUIRED BY TRAINING INSTITUTION

Item	Units per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
Electric Counter-top Steamer	1		B	
Paddle	1		B	
Stock Pots	6		B	
Assorted Storage Containers	24		B	
Meat Mallet	3		B	
Thermometers (refrigerator/meat)	15		B	
4 slice Commercial Toaster	1		B	
Tongs	24		B	
Trays	48		B	
Spatulas (egg)	6		B	
Wok	2		B	
Wooden Spoons, assorted	24		B	
Work Table, 6 feet	8		B	
Zester	2		B	
Small Commercial Smoker	1		B	