



Commercial cookery

Study area information for apprentices

Dress requirements / PPE

- 1 x white chef's hat, fez style skull cap
- 2 x double breasted white chef's jacket white buttons (long sleeves preferred)
- 2 x white chef's aprons (full length waist)
- 1 x pair chef's check trousers (small pattern)
- 1 x pair black boots, steel capped toe (suitable for a kitchen, fully enclosed and non-slip)
- 1x hair net/beard net if required (long hair)
- 2 x kitchen towels
- All forms of sneakers, jogging shoes or slip on footwear are not acceptable.
- Hair should be tied back in all practical classes. Alternatively, hair nets are essential to comply with the Hygiene Act.

Tools

- Vegetable paring knife
- Universal peeler
- 25 cm cook's knife
- 26cm palette pastry knife
- 18cm filleting knife
- Boning knife
- Sharpening steel
- Melon baller double ended
- Thermometer waterproof
- Combination zester/channelor
- 2 x tasting spoons
- Cutter set of 6
- Decorating comb (metal)
- 46 cm piping bag
- Cranked spatula 20cm
- Dough scraper plastic
- Quality pastry brush

- 26cm fine piano (balloon) whisk
- Plain nozzle set of 7
- Star nozzle set of 7
- Set measuring spoons
- Ruler plastic 30cm

Recommended uniform and equipment suppliers are:

- Duarawear Industries
Download order form with prices at
<https://www.southmetrotafe.wa.edu.au/sites/default/files/uploads/documents/FactSheets/SMTAFECookery2019.pdf>
www.durawear.com.au/students (Login: SMCOOK, Password: 544579)
Phone: (03) 9481 8077
- Perth Uniforms
<https://uniformsandhomewaresonline.com.au/collections/hospitality>
Host Direct –Geraldine Scahill
Geraldine@hostdirect.com.au
Phone: 0421 148 889
- Uniform Fashions
uniforms@uniformsfashions.com.au
Phone: (08) 9321 9596

Stationery

- Pens in blue, black and red
- Ruler
- A4 notepad
- Basic calculator (phones are not permitted)
- Pencil HB
- Eraser
- Highlighters
- A4 Leaver arch file
- Clipboard
- USB
- Camera / phone (for project activities only)
- Bypass secateurs