EQUIPMENT REQUIREMENTS - DIPLOMA IN PÂTISSERIE (YEAR 1)

KITCHEN UNIFORM

- 2 x white double-breasted chef's jackets (short or long sleeves)
- 2 x white chef's skullcaps
- 2 x blue or black checked chef's trousers
- 4 x white chef's aprons
- 2 x white neckerchiefs
- Strong flat shoes or kitchen clogs (black or dark blue) ***No soft or sports shoes will be allowed***

KITCHEN EQUIPMENT

TOOLS	TOOLS	TOOLS
1 x sharpening steel	1 x pastry brush (small – **not Silicone**)	1 x silicone coated spatula
1 x 25-30cm chef's knife	1 x wire whisk, 30cm	1 x set scissors
1 x paring/vegetable knife	1 x potato peeler (or "Y" peeler)	2 x dessert spoons
1 x slicing knife (serrated), 28cm	1 x box disposable piping bags, 50cm	1 x fork
1 x palette knife, 30cm	1 x set 6 Star piping nozzles **metal**	2 x teaspoons
1 x step palette knife, 20cm	1 x set 6 Plain piping nozzles **metal**	1 x set measuring spoons
1 x mini step palette knife, 10cm	1 x plastic scraper	1 x small mesh tea strainer
1 x flat based wooden spoon	1 x apple corer	4 x Tea towels (minimum)
1 x kitchen tongs	1 x digital thermometer (0-200ºC)	1 x padlock
1 x fine Microplane grater	1 x gas lighter	1 x knife roll or toolbox
1 x 30cm metal ruler		

You are required to have the items listed on this page, as they are essential for coursework.

SUGGESTED EXTRA EQUIPMENT:

1 x small set of digital food/kitchen scales, 1g/5kg

WHERE TO BUY YOUR EQUIPMENT? – AUCKLAND

- **THE CHEF SHOP**

Unit 7 – 1 Porters Avenue
Eden Terrace, Auckland 1024
☎ 09-480.1326

- **HOUSE OF KNIVES**

24 Mt. Eden Road
Mt. Eden, Auckland 1023
☎ 09-302.2980

REQUIRED WORKBOOK – DIPLOMA IN PÂTISSERIE YEAR 1

- Christensen-Yule, L. (2019) *Food Safety – Whakamaru Kai - A Guide for New Zealand food handlers.* Auckland: Edify Ltd. **Available to buy online:** www.edify.co.nz
- Theory and recipe workbooks will be available online through Canvas.
- Stationery items of your choice, e.g. Lever arch file, calculator, ruler, pens, highlighters, erasers, etc.

OPTIONAL BOOKS THAT WILL ASSIST YOUR LEARNING

- Brettschneider, D (2008). *Global Baker*. Marshall Cavendish Cuisine.
- Christensen-Yule, L., Neill, L. (2018). *The New Zealand Chef* (4th Ed.). Edify Ltd.
- Coren, G. (2018). *The Story of Food – An Illustrated History of Everything we Eat.* Penguin Random House.
- Ferrandi (2017). *French Pâtisserie*. Flammarion.
- Friberg, B. (2002). *The Professional Pastry Chef (4th Ed.)*. Van Nostrand Reinhold. (or newer version if available)
- Gisslen, W. (2001). *Professional Baking (3rd Ed.).* John Wiley & Sons, Inc. (or newer version if available).
- Paragon Books (2013-2015). *Bake.* Paragon Books Ltd.
- Dupuis, M., Cazor, A. (2016). *Patisserie-Master The Art Of French Pastry.* Hardie Grant Books (Melbourne)