

WASHINGTON COUNTY COMMUNITY COLLEGE

Food and Hospitality Service Equipment List

Students accepted in the Food and Hospitality Service program at Washington county Community College are expected to have certain equipment prior to starting school. The equipment listed below should be of top quality, but do not have to be a particular brand or brand new. If a student has any questions about this matter, contact your instructor, Marie Emerson. You are expected to bring your equipment to school on opening day. Books can be purchased through WCCC's Bookstore.

It is recommended that each student have a case in which to carry tools, similar to a metal toolbox with a cover or a briefcase.

Minimum of two (2) full outfits to include:

- Two (2) pairs of black and white checked pants
- Four (4) chef's jackets
- Two (2) hats
- Two (2) aprons

For service area:

- Slip resistant shoes (of good quality, comfortable shoes) leather
- Black skirt/ladies (one only)
- Black pants/gentlemen
- Black bow tie
- One white dress shirt

Knives – the chef's most important tool – choose high quality carbon steel

- 8" French knife or Chef's knife
- Paring knife
- Boning knife
- Large sharpening stone
- Sharpening steel
- Plastic tool box with lock
- Basic cake decorating kit (including five (5) basics tips and canvas pastry bags)
- One (1) bi metallic thermometer—easy read
- One (1) vegetable peeler
- One (1) disposable camera

In order for the class to be accepted in the business world on our many field trips, a blazer (type of sports or suit jacket in tan, navy or gray) is required.

Approximate equipment cost: \$265.00