Culinary Arts Program
Required uniforms, tools and equipment

General Information
Each student will pay a $425 program fee each semester. This fee helps cover the heavy expense of providing equipment, supplies and facilities needed to provide each student with the many hours of hands-on training this program provides. The program fee is subject to change before the semester. If there is a change, we will notify you.

Uniforms
Appropriate work shoes and two sets of uniforms are required for each student. During the first week you will be measured and an order will be placed. Estimated cost: $200 (includes 2 jackets, 2 pants and 2 hats) Pricing for uniforms subject to change.

- Jackets: White chef’s jacket—monogrammed with your name on the front left and the Culinary Arts logo on the front right, no colored piping or accents are allowed
- Shirt: Black polo shirt with Culinary Arts logo
- Pants: Black and white chef pants—houndstooth pattern;
  Men and women will be required to wear their own black pants for dining room service.
- Hat: White chef skull cap
- Shoes: Black, closed-toed, oil resistant shoes with non-skid soles—students must purchase on their own

Tools
Safety and hands-on experience are fundamental to the beginner learning a trade. Therefore, you are required to own at least the basic set of tools listed for your year by the first shop day of the semester or at the time designated by your teacher. It should be noted that manufacturers vary widely in both specifications and prices. For this reason, quality as well as cost should be weighed carefully when you are assembling your personal tool set for the first time. We suggest that beginners wait to purchase their tools until they arrive in Greenville and can receive guidance from their culinary arts teachers. Of course, students are free to purchase their tools wherever they wish. Neither the school nor the faculty receive any benefit from tool purchases.

Tools are listed once. Tools which may be needed in subsequent semesters are only listed when they are first required. Estimated cost of tools: $300 (includes knife set). Pricing of tools is subject to change.

First Year
- Knife roll, 12 pocket (tool box)
- Butcher steel
- 8” chef’s knife with knife guard (10” x 2”)
- 8” offset cake spatula
- 8” flat spatula
- 12” pastry bag
- Pastry bag coupler
- Pastry tips: #31 star tip, #104 petal tip, #66 leaf tip, #12 round tip and #6 round tip
- 7” or 8” Santuko or Usubu
- 10” Carving knife
- 6” rigid boning knife with knife guard (6” x 1”)
- Paring knife (non-serrated) with knife guard (5” x 1”)
- 10” serrated bread knife with knife guard (8” x 1”)
- Vegetable peeler
- Digital probe thermometer
- Microplane
- Kitchen scissors or shears
- Marker—Sharpie (black, fine point)
- Rose nail
- Calculator (cellphone is acceptable)
- Set of measuring spoons (should include a tablespoon, a teaspoon, ½ teaspoon and ¼ teaspoon)

Second Year
- 12” offset cake spatula
- 12” flexible spatula, flat
- 12” pastry bag
- Basic cake decorating set (tips), 29 piece minimum
- Bench scraper
- Pocket calculator
- Microplane