

Required tools, equipment, and uniforms for Trade and Technology Programs, 2009–2010 School Year

Tools are listed once. Tools which may be needed in subsequent semesters will not be listed again.

Safety and hands-on experience in using tools are fundamental to the beginner learning a trade. Therefore, by the first shop day of the semester or at the time designated by the teacher, each trade student will be required to own at least the basic set of tools listed as necessary for his particular trade area. You will find the basic tool requirements for Cosmetology and Culinary Arts listed on this page. The tool requirements for Aircraft Maintenance, Automotive Services and Residential Construction are on separate sheets.

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 by the career tradesman assembling his personal tool set for the first time. It is suggested that the beginner wait to purchase his tools until he arrives in Greenville and can receive guidance from his trade teachers. Of course, each student is free to purchase his tools wherever he wishes. Neither the school nor the faculty receive any benefit from tool purchases.

Uniforms are required for each trade student. Students will be measured and orders placed during registration. Students should have three sets of uniforms. Students are also required to have appropriate work shoes.

The student will pay a **\$395** program fee each semester. This fee helps cover the heavy expense of providing equipment and facilities needed to give the student the many hours of hands-on training these programs provide. If you have any questions concerning tools, please contact your Admissions Counselor.

Culinary Arts Program

Basic Tool List

(Estimated cost of tools—\$300)

(Estimated cost of uniforms—\$200—includes 2 jackets, 2 pants, 1 hat & shoes)

Uniforms (men and women): Students will be measured and orders placed during the first week.

Jackets—White chef's jackets monogrammed with name on front left and Culinary Arts logo on the front right. No colored piping or accents are allowed.

Pants—Black and white Baggy Chef check pants

Hat—white chef skull cap

Shoes—Black, closed-toed, oil resistant with non-skid soles (students must purchase on their own)

Note: Men shall wear black pants for dining room service; women shall wear a black skirt for dining room service.

First Year

knife roll, 12 pocket (tool box)

10" butcher steel

8" chef's knife with knife guard (10" x 2")

7" santuko

roast fork, standard size

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

probe thermometer

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

Third Year

Microplane

Cosmetology Program

Basic Equipment List

(Estimated cost of kit—\$600)

(Estimated cost of uniforms—\$55)

Since items included in these kits vary from supplier to supplier, we request that students wait to purchase their kits along with other members of the class.

Uniforms: Two lab coats are required for each cosmetology student. Students will be measured and orders placed during registration. Students are also required before they come to school to purchase the proper shoes to wear. The shoes need to be closed-toe professional black leather. No sling-backs or sneakers allowed.