

# Information sheet for Commercial Cookery and Patisserie students

The following information provides you with details that will support your training at The Gordon Culinary School.

## Tools of the Trade

Overleaf is a list of tools you will require for class. These should be purchased prior to the start of your course. The tools of trade should be carried and handled in a safe manner.

All equipment should be engraved or labelled with the owner's name, be kept clean, sharp, and **secured in a lockable toolbox or foodsafe lockable knifewrap**. The Gordon does not accept responsibility for lost property.

## Student Resources

Students will be supplied with relevant workbooks or online material. These are included in your material fees and will be provided to you by your teacher at the commencement of each unit.

## The Gordon's chef's uniform

### Full Time Students

- 2 x long sleeved chef jacket
- 2 x Apron - Gordon branded
- 1 x checked trousers
- 1 x hat - Gordon branded
- 1 x necktie
- 1 x boots or clogs - must be black.

### Part Time Students

- 1 x long sleeved chef jacket
- 1 x Apron - Gordon branded
- 1 x checked trousers
- 1 x hat - Gordon branded
- 1 x necktie
- 1 x boots or clogs - must be black.

### Please note:

- Students **will not** be allowed to enter unit kitchens if uniform is not complete, clean and in a good state of repair.
- Uniforms **are NOT** to be worn outside of The Gordon.
- Hair to be tied back or in a hairnet.
- **No** jewellery permitted (wedding rings, watch and ear studs/sleepers permitted).



To be purchased prior to the commencement of course.  
**Your uniform pack is available from HIP POCKET Geelong.**  
Suite 2, 170 Torquay Rd, Grovedale. Ph: 5222 4744  
[thegordon.edu.au/uniforms](http://thegordon.edu.au/uniforms)





## Cookery toolkit

- 1 x cooks knife 21cm
- 1 x boning knife 15cm
- 1 x paring knife 9cm
- 1 x standard filleting knife 20cm
- 1 x pastry knife 26cm
- 1 x sharpening steel 25cm
- 1 x serving spoon s/s 33cm plain
- 1 x serving spoon s/s 33cm perf/slotted
- 1 x melon baller
- 1 x wooden spoon 30cm
- 1 x pastry brush 38mm
- 1 x utility tongs 23cm
- 1 x spatula flat blade 25cm
- 1 x vegetable peeler
- 1 x plastic scraper
- 1 x plastic piping nozzle star 11
- 1 x plastic piping nozzle plain 11
- 1 x piping bag 40cm
- 1 x strainer s/s 16cm
- 1 x whisk piano wire 30cm
- 6 x tea towels
- 1 x scales digital waterproof
- 6 x plastic dariol mould packet
- 1 x measure jug 500ml
- 1 x cutlery set (knife fork spoon)
- 1 x digital thermometer
- 1 x bag - drawstring
- choice of tool box or knifewrap.

## Patisserie toolkit

- 1 x pastry knife 26cm
- 1 x set of 14 round cutters (metal)
- 1 x pastry brush 220mm
- 1 x cranked spatula 25cm
- 1 x cranked spatula 10cm
- 1 x modelling tool set 12 piece Fondant
- 1 x plastic leaf mould
- 1 x grater
- 1 x fine flour sieve
- 2 x silicon baking mat 520 x 315mm
- 1 x digital thermometer
- 1 x cooks knife 21cm
- 1 x paring knife 9cm
- 1 x whisk 30cm
- 1 x tweezers 20cm
- 1 x plastic scraper
- 1 x piping bag (thermal, 40cm)
- 1 x piping nozzle plain set of 7
- 1 x piping nozzle star set of 7
- 1 x scales digital waterproof
- 1 x pair of scissors
- 2 x stainless steel tablespoons
- 4 x tea towels
- 2 x oven dorset cloths
- 1 x bag - drawstring
- choice of tool box or knifewrap
- 1 x sharpening steel 25cm
- 1 x serving spoon s/s 33cm plain
- 1 x serving spoon s/s 33cm perf/slotted
- 1 x melon baller
- 1 x wooden spoon 30cm
- 1 x pastry brush 38mm
- 1 x utility tongs 23cm
- 1 x spatula flat blade 25cm
- 1 x cutlery set (knife, fork, spoon)
- 6 x plastic dariole mould packet
- 1 x measure jug 500ml
- 1 x vegetable peeler
- 1 x 25 litre capacity airtight container.