

Equipment and Uniform Requirements for Career Baker NZ1842 New Zealand Certificate in Baking Level 4



All students attending the above course require the following equipment and uniforms. Promotional material and price lists from recommended suppliers of professional bakery equipment and uniforms are included in this pack.

Equipment

- Palette knife – straight edged 25cm
- Palette knife – cranked handled 20cm
- Serrated knife 25 cm (bread knife)
- Cooks knife 20 cm
- Paring knife 8 cm
- Potato peeler
- Dough thermometer - digital
- Plastic scrapers – plain, rounded edged x 3
- Plastic scraper – comb edges
- Piping tubes – plastic, set of 8, star and plain
- Balloon whisk (light wire) 30 cm
- Wooden spoons x 2
- Pastry brush – natural bristle 25mm
- Ruler stainless steel 300 mm
- Kitchen shears (scissors)
- Spoon x 1
- Fork x 1
- Fine sieve
- High heat silicone spatula x 2 (1 x large, 1 x small)
- Grill scraper
- Microplane (for zesting)
- Carrying case (canvas) for above
- Electronic scales – Increments of 1 gram required

Bakers' Uniform

- Hat: (2) Terylene or skull cap (white only)
- Jackets: (2) white short sleeved jacket [Optional styles are “James” or “John”]
- Trousers: (2) white in small blue or black check.
- Aprons: (3) white drill bib
- Tea towels: (10) commercial grade
- Neckties: (2) large white triangular

Textbooks

There is no requirement to purchase any textbooks. Student workbooks will be supplied throughout the duration of your programme.

All items are essential for your course and will form the basis of the personal equipment requirements for your future career. All equipment and uniforms **should be named by either engraving** or use of permanent marker.

The uniforms and equipment required for this course constitute a significant investment on your part. Sound security and care of these items is essential and is your responsibility from the time of purchase.