



## Nossi Culinary Equipment Requirements

### Nossi Chef Works Uniform Set:

*It is recommended the student purchase 2-3 full uniform sets.*

- Chef Jackets: a clean and pressed Nossi Logo chef jacket is required for all culinary classes.
- Check Chef Pants required for all culinary classes.
- Chef hat: Head coverings must be Nossi approved purchased from Chef Works.
- Bib Apron-White.
- Side towels: two clean side towels are required for each kitchen class.
- Approved shoes: Chef Works does *not* supply shoes.
  - Shoes must be clean for each class.
  - Color - black only.
  - No shoe may have a heel higher than 2 inches.
  - Must be a closed toe, closed heel shoe.
  - Must have slip-resistant soles. Neoprene oil resistant sole and heel are preferred.
  - Water-repellent upper is required.

If the student already has check chef pants and bib aprons these may be used in class; however, they must be clean and pressed.

### Nossi Knife Kit:

#### **Nossi Knife Kit Specifications:**

The Nossi Culinary Knife kit has every tool you will need to progress through our culinary program. Utensils not in the kit are provided in our kitchen.

#### ***The kit contains:***

PARING KNIFE-Dexter Russell iCut-PRO® Paring Knife, 3", stain-free, high-carbon steel, laminated rosewood handle knife.

CHEF KNIFE-Dexter Russell iCut-PRO® Chef's/Cook's Knife, 8", forged, comfortable non-slip Santoprene® handle.

BONING KNIFE-Dexter Russell iCut-PRO® Boning Knife, 6", forged, flexible, high-carbon steel.

SLICER KNIFE-Dexter Russell Connoisseur® Roast Slicer, 12", duo-edge, high-carbon steel, laminated rosewood handle.

BREAD / SANDWICH KNIFE-Dexter Russell SofGrip™ Bread Knife, 10", curved, scalloped edge, stain-free, high-carbon steel, non-slip, black, soft rubber grip handle.

### KNIFE BLADE COVER / GUARD FOR ALL KNIVES

SHARPENING STEEL-Dexter Russell Sani-Safe® Diamond Sharpener, 10", with microcrystalline diamond dust, honed, non-slip, white polypropylene handle.

VEGETABLE PEELER-TableCraft Products FirmGrip® Straight Peeler, 7-1/4" x 1" x 1-1/8", ergonomic, soft grip handle, black.

DOUGH CUTTER/SCRAPER-Dexter Russell Sani-Safe® Dough Cutter/Scraper, 6" x 3", stainless steel blade, and textured, white polypropylene handle.

UTILITY TONGS-Utility Tongs, 12"L, coiled spring action, extra-heavy duty, stainless steel.

CAKE DECORATING TUBE TIP-Pastry Tube Tip, size 2, plain, stainless steel.

CAKE DECORATING TUBE TIP-Pastry Tube Tip, size 6, plain, stainless steel.

CAKE DECORATING TUBE TIP-Pastry Tube Tip, size 2, closed star, stainless steel.

CAKE DECORATING TUBE TIP-Pastry Tube Tip, size 6, star, stainless steel.

SPOON-Wooden Spoon, 12".

SLOTTED TURNER-Dexter Russell Traditional™ Fish Turner, 6-1/2" x 3" slotted, stainless steel, rosewood handle.

PASTRY BRUSH-Carlisle Pastry Brush, 2" wide, molded in hanging hook, heat resistant to 500°F, stain and odor resistant, dishwasher safe, silicone.

BOWL SCRAPER-American Metalcraft Bowl/Dough Scraper, 3-3/4" x 5-5/8", 1/4" hole, hard plastic.

SPATULA-Vollrath High-Temp Spatula, 10", white contoured flexible blade, non-scratching, non-staining silicone blade resists heat up to 500°F(260°C), red polypropylene handle molded to spoon blade to form sanitary seal.

MEASURING SPOON-Vollrath Measuring Spoon Set, four-piece, stainless, capacities stamped in teaspoons & milliliters, set contains; 1-tbl., 1-tsp., 1/2-tsp., 1/4-tsp.

POCKET THERMOMETER-Digital Thermometer, -50 to +392°F (-45 to +200°C) 5" (12.7cm) stem, shatterproof, one-button operation, temperature guide on sheath, sheath can be used as handle extension, pocket clip, food-safe ABS plastic with BioCote, stainless steel stem.

KNIFE CASE-Dexter Russell CC6 Dexter-Russell® 35 Pocket Cutlery Case.

**Students may use a kit they already own.** The kit must contain the equivalent of all items listed above and include a knife case. If a student wishes to use a knife kit other than the Nossi kit, please arrange to have it inspected before or at orientation by Chef Mandriota.

### **Laptop:**

Wireless with Microsoft Office 365. Excel and Word are the software of choice in the hospitality world. Windows 10 and at least a 13-inch screen recommended.

*Our responsibility is to teach the chefs of the future to have proper respect for the ingredients we use and the people who pour their hearts into producing them for us. We can now receive our ingredients in the freshest form.*

*We need to take that blank canvas and to look at the potential it represents from a totally sustainable viewpoint and utilize it to its fullest potential, sculpt it into the masterpiece it embodies (symbolizes), transform it into the work of art it embodies, and utilize it to its fullest potential.*

*In Italy, people and chefs look at food with a different viewpoint. For example, in the U.S. a carrot is a carrot. Whereas in Italy, a carrot is a gift produced from Mother Earth. It is approached with a completely different perspective.*

***Chef Anthony Mandriota***