

# OCCUPATIONAL TOOLS AND EQUIPMENT LIST

## COOK



Government of Newfoundland Labrador  
Department of Education and Early Childhood Development  
Apprenticeship and Trades Certification Division

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## **Preface**

This document is intended as a companion to the 2015 Atlantic Apprenticeship Curriculum Standard (AACCS) for the **Cook** trade. It identifies the necessary tools and equipment required by apprentices and training institutions for the completion of apprenticeship.

## **Acknowledgements**

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We offer you a sincere thank you.

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## **Note:**

The numbers suggested in the following Tools and Equipment List represent the required minimum. Please verify this list with your selected training institution.

**Tools and Equipment List  
COOK**

SECTION A: TOOLS AND EQUIPMENT REQUIRED BY STUDENT			
Item	Units for Individual Students	Required for Entry (E) Advanced (A) Both (B)	Comments
STUDENT EQUIPMENT LIST			
Knife Kit <ul style="list-style-type: none"> <li>• Chef's knife (10 in.)</li> <li>• Boning knife (10 in.)</li> <li>• Paring knife</li> <li>• Filleting knife</li> <li>• Serrated knife</li> <li>• Vegetable peeler</li> <li>• Steel</li> </ul>	1 Kit	<b>B</b>	
Wrap or tool box	1	<b>B</b>	Training institution specific
Chef's Jacket	2	<b>B</b>	
Pill Box Chef's hat	1	<b>B</b>	
Checkered or Black Pants	2	<b>B</b>	Training institution specific
Apron	2	<b>B</b>	
Steel Nose Non-slip Safety Shoes	1	<b>B</b>	
Timer	1	<b>B</b>	
Thermometer - Meat (digital)	1	<b>B</b>	Must read up to 400°F
Fish Tweezers	1	<b>B</b>	

Note: If identifying sets, please include specific information.

SECTION B: TOOLS AND EQUIPMENT REQUIRED BY TRAINING INSTITUTION				
Item	Units Per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
<b>SAFETY EQUIPMENT</b>				
Eye Wash Station	As required by OHS regulations	--	<b>B</b>	
Fire Blanket	As required by fire regulations	--	<b>B</b>	
Fire Extinguisher	As required by OHS regulations	--	<b>B</b>	
First Aid Station	As required by OHS regulations	--	<b>B</b>	Including First Aid Kit
<b>KITCHEN TOOLS</b>				
Apple Corer	3	5	<b>E</b>	
Bain-Marie	1	15	<b>E</b>	
Bake Pan <ul style="list-style-type: none"> <li>• Sheet pan</li> <li>• Muffin pan</li> <li>• Bread pan – 1 lb. (individual)</li> </ul> <hr/> <ul style="list-style-type: none"> <li>• Cake pan</li> <li>• Springform pan</li> <li>• Tube pan</li> <li>• Pie pan</li> </ul>	30 of each 10 of each 10 of each      5 of each	--	<b>B</b>	
Baking Mould – Silicon	15	1	<b>A</b>	(ie: for Fondant, Chocolate, Sugar, Frozen desserts, etc.)
Bench Scraper	15	1	<b>B</b>	
Bin Scoops	1 per bin + 5 spares	--	<b>B</b>	(ie. flour, sugar)

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Item	Units Per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
Blender (table top)	3	5	B	(ie: Vitamix)
Bone saw	1	15	B	
Bowl (Stainless Steel) - assorted sizes	45	1	B	
Box Grater	3	5	B	
Brazier	3	5	B	
Broiler	1	15	B	
Bus Pan	30	1	B	
Can Opener (large - counter type)	1	15	B	
Cast Iron Pan	2	8	E	
Chafing dish	1	15	E	
China Cap	4	4	B	
Chinois – fine mesh strainer	4	4	B	
Cleaver	1	15	B	
Colander	4	4	B	
Cooling Rack	15	1	B	
Crêpe Pan	8	2	E	
Cutting board <ul style="list-style-type: none"> <li>• White</li> </ul> <hr/> <ul style="list-style-type: none"> <li>• Red</li> <li>• Green</li> <li>• Yellow</li> <li>• Blue</li> <li>• Brown</li> </ul>	45 white  Minimum 2 full coloured sets	1  8	B	As per health code regulations
Drum Sieve / Tamis	5	3	B	
Fish Tweezer	1	15	B	

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Item	Units Per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
Food Processor (with attachments)	2	8	B	ie: Robo-coupe
Fry Pan	30	1	B	
Funnel	2	8	B	
Hotel pan (full) - Stainless steel <ul style="list-style-type: none"> <li>• 2 in.</li> <li>• 4 in.</li> <li>• 6 in.</li> </ul>	1 of each pan size	15 per each set	B	
Hotel pan (1/2) - Stainless steel <ul style="list-style-type: none"> <li>• 2 in.</li> <li>• 4 in.</li> <li>• 6 in.</li> </ul>	1 of each pan size	15 per each set	B	
Hotel pan (1/3) - Stainless steel <ul style="list-style-type: none"> <li>• 2 in.</li> <li>• 4 in.</li> <li>• 6 in.</li> </ul>	1 of each pan size	15 per each set	B	
Hotel pan (1/4) - Stainless steel <ul style="list-style-type: none"> <li>• 2 in.</li> <li>• 4 in.</li> <li>• 6 in.</li> </ul>	1 of each pan size	15 per each set	B	
Hotel pan (1/6) - Stainless steel <ul style="list-style-type: none"> <li>• 2 in.</li> <li>• 4 in.</li> <li>• 6 in.</li> </ul>	1 of each pan size	15 per each set	B	
Ice Maker	1	15		
Immersion Blender (Commercial)	2	8	B	
Immersion Circulator	1	15	B	
Knife Sharpener	1	15	B	
Knives <ul style="list-style-type: none"> <li>• Chef's knife (10 in.)</li> <li>• Boning knife (10 in.)</li> <li>• Paring knife</li> <li>• Filleting knife</li> </ul>	3 of each	5 per each knife	B	

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Item	Units Per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
• Serrated knife				
Ladle – assorted sizes	30	1	B	
Mandoline	1	15	B	
Masher	2	8	B	
Measuring Cups (assorted sizes)	30	1	B	
Measuring Scoop set	15 sets	1 per set	B	
Measuring Spoon set	15 sets	1 per set	B	
Meat Grinder (with attachments)	1	15	B	
Meat Mallet	3	5	B	
Mixer - Table top (5 qt.)	5	3	B	(ie: Kitchenaid)
Oyster Knife	5	3	E	
Oven Mitts	15	1	B	
Paddle	1	15	B	(ie: used for stock kettle or steam kettle)
Parisian Scoop	3	5	E	
Pastry Brush <ul style="list-style-type: none"> <li>1 in.</li> <li>2 in.</li> </ul>	15 of each size	1 per each set	B	
Pasta Machine	3	5	B	
Pie Server	5	3	B	
Piping Bag	15	1	B	
Piping Tips <ul style="list-style-type: none"> <li>Star tip</li> <li>Round tip</li> </ul>	15 of each type	1 of each set	B	
Pizza Wheel	2	8	E	
Portion Scale (Imperial & Metric)	15	1	B	

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Portion Scoop – assorted sizes	30	1	B	
Roasting Pan	5	3	B	
Rolling Pin	3	5		
Salad Spinner	1	15		
Saucepan - assorted sizes	15	1	B	
Sauté Pan - assorted sizes	15	1	B	
Scale (Electric or digital) - 25 lb. capacity	1	15	B	
Serving Platter - assorted sizes	15	1	B	
Sharpening Steel	2	8	B	
Skimmer	3	5	B	
Spatula <ul style="list-style-type: none"> <li>Straight (pallet knife)</li> <li>Rubber</li> <li>Offset (metal)</li> </ul>	15 of each type	1 per each type	B	
Spider	3	5	B	
Spigot Pot	1	15	E	
Spoon <ul style="list-style-type: none"> <li>Slotted</li> <li>Perforated</li> <li>Solid</li> </ul>	15 of each type	1 per each type	B	
Stack Rack	4	4	B	(ie: rack & roll)
Stock Pot – assorted sizes	15	1	B	
Storage Containers (assorted sizes)	24	--	B	
Thermometer - Meat (digital)	3	5	B	
Thermometer (Refrigerator)	1 per fridge	--	B	
Timer	3	5	B	



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Item	Units Per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
Toaster (Commercial) 4-slice	1	15	B	
Tongs	30	1	B	
Utility Scissors	2	8	E	
Vegetable Peeler	3	5	B	
Whet stone	1	15	B	
Whisk <ul style="list-style-type: none"> <li>French wire whisk</li> <li>Piano whisk</li> </ul>	15 of each type	1 of each type	B	
Wok	1	15	E	
Wooden Spoon	30	1	B	
Zester	2	8	B	
LARGE KITCHEN EQUIPMENT				
Blast Chiller	1	15	B	Optional - alternate safe food handling practices can be followed in lieu of using this item
Char-broiler Grill	1	15	B	
Convection Oven	1	15	B	
Conventional Oven	3	5	B	
Cooking Range (gas or electric)	3 x 6 burners	5	B	
Deep Fryer (gas or electric)	2	8	B	
Dishwasher	1	15	B	
Dough Sheeter (table top)	1	15	A	
Griddle	1	15	B	
Meat Slicer	1	15	B	

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Item	Units Per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
Microwave Oven	1	15	<b>B</b>	
Mixer – Stand up (20-40 qt.) (with attachments)	1	15	<b>B</b>	
Smoker (Commercial – small)	1	15	<b>A</b>	
Steamer	1	15	<b>B</b>	
Steam Kettle	1	15	<b>B</b>	
Steam Table	1	15	<b>E</b>	
Storage Rack	Sized to fit space	--	<b>B</b>	
Walk-in Cooler (or stand up fridge equivalent) approx. 6 ft. X 8 ft. unit	1	--	<b>B</b>	
Walk-in Freezer (or stand up freezer equivalent) 6 ft. X 8 ft. Unit	1	--	<b>B</b>	
Work Table / Work Space	15	1	<b>B</b>	