

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 (AACS) 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"> • Chef's knife (10 in.) • Boning knife (10 in.) • Paring knife • Filleting knife • Serrated knife • Vegetable peeler • Steel 	1 Kit	B	
Wrap or tool box	1	B	Training institution specific
Chef's Jacket	2	B	
Pill Box Chef's hat	1	B	
Checkered or Black Pants	2	B	Training institution specific
Apron	2	B	
Steel Nose Non-slip Safety Shoes	1	B	
Timer	1	B	
Thermometer - Meat (digital)	1	B	Must read up to 400°F
Fish Tweezers	1	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
SAFETY EQUIPMENT				
Eye Wash Station	As required by OHS regulations	--	B	
Fire Blanket	As required by fire regulations	--	B	
Fire Extinguisher	As required by OHS regulations	--	B	
First Aid Station	As required by OHS regulations	--	B	Including First Aid Kit
KITCHEN TOOLS				
Apple Corer	3	5	E	
Bain-Marie	1	15	E	
Bake Pan <ul style="list-style-type: none"> • Sheet pan • Muffin pan • Bread pan – 1 lb. (individual) ----- <ul style="list-style-type: none"> • Cake pan • Springform pan • Tube pan • Pie pan 	30 of each 10 of each 10 of each 5 of each	--	B	
Baking Mould – Silicon	15	1	A	(ie: for Fondant, Chocolate, Sugar, Frozen desserts, etc.)
Bench Scraper	15	1	B	
Bin Scoops	1 per bin + 5 spares	--	B	(ie. flour, sugar)

**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
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"> • White <hr/> <ul style="list-style-type: none"> • Red • Green • Yellow • Blue • Brown 	45 white Minimum 2 full coloured sets	1 8	As per health code regulations
Drum Sieve / Tamis				
Fish Tweezer				

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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"> • 2 in. • 4 in. • 6 in. 	1 of each pan size	15 per each set	B	
Hotel pan (1/2) - Stainless steel <ul style="list-style-type: none"> • 2 in. • 4 in. • 6 in. 	1 of each pan size	15 per each set	B	
Hotel pan (1/3) - Stainless steel <ul style="list-style-type: none"> • 2 in. • 4 in. • 6 in. 	1 of each pan size	15 per each set	B	
Hotel pan (1/4) - Stainless steel <ul style="list-style-type: none"> • 2 in. • 4 in. • 6 in. 	1 of each pan size	15 per each set	B	
Hotel pan (1/6) - Stainless steel <ul style="list-style-type: none"> • 2 in. • 4 in. • 6 in. 	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"> • Chef's knife (10 in.) • Boning knife (10 in.) • Paring knife • Filleting knife 	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 • 1 in. • 2 in.	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 • Star tip • Round tip	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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Item	Units Per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
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"> • Straight (pallet knife) • Rubber • Offset (metal) 	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"> • Slotted • Perforated • Solid 	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"> • French wire whisk • Piano whisk 	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	
Mixer – Stand up (20-40 qt.) (with attachments)	1	15	B	
Smoker (Commercial – small)	1	15	A	
Steamer	1	15	B	
Steam Kettle	1	15	B	
Steam Table	1	15	E	
Storage Rack	Sized to fit space	--	B	
Walk-in Cooler (or stand up fridge equivalent) approx. 6 ft. X 8 ft. unit	1	--	B	
Walk-in Freezer (or stand up freezer equivalent) 6 ft. X 8 ft. Unit	1	--	B	
Work Table / Work Space	15	1	B	