



Here is a complete list of all the knives and smallwares that you will need for the Culinary Program: The College is offering the complete set in a Kit, either with Mercer or Wüsthof knives to choose from.



PLASTIC CUTTER SET-7PC



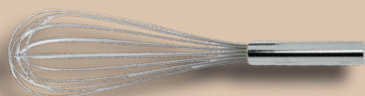
15" PERFORATED SPOON



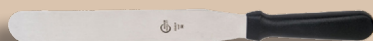
15" SOLID METAL SPOON



14" WOODEN SPOON



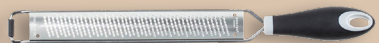
12" PIANO WIRE WHIP



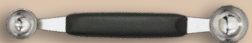
10" STRAIGHT-SPATULA



HEAT RESISTANT - SCRAPER



GRATER FINE ZESTER



1" & 7/8" DOUBLE MELON BALLER



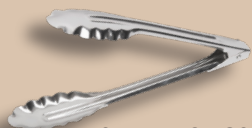
SWISS PEELER PLASTIC



KITCHEN SHEARS



1" PASTRY BRUSH



SMALL TONGS



PLASTIC BOWL SCRAPER



BENCH SCRAPER



MEASURING CUP SET



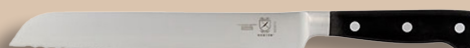
MEASURING SPOON SET-4



12" Honing STEEL



14" WUNDERBAG



11" SERRATED SLICER



9" CHEF'S KNIFE



6" BONING KNIFE-FLEX



3" PARING KNIFE



2-1/2" PEELING KNIFE



HIGH HEAT METAL TURNER



PRECISION TONGS-9-3/8"



BIOS PORTION SCALE



#3 Plain Tube  
#5 Plain Tube  
#9 Plain Tube

#2 Star Tube  
#5 Star Tube  
#9 Star Tube



DIGITAL THERMOMETER  
TEMP. RANGE: -40/450 °F



2 21x15 TOWELS



BLACK TOOL BAG

## Knife Guards

