

OCCUPATIONAL  
TOOLS AND EQUIPMENT LIST

**COOK**



Government of Newfoundland Labrador  
Department of Education  
Institutional & Industrial Education Division

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## **Preface**

This document is intended as a companion to the March 2011 Plan of Training for the **COOK** occupation. It identifies the necessary tools and equipment required by apprentices and training institutions for the completion of apprenticeships.

## **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

<b>SECTION A: TOOLS AND EQUIPMENT REQUIRED BY STUDENT</b>			
Item	Units for Individual Students	Required for Entry (E) Advanced (A) Both (B)	Comments
<b>STUDENT EQUIPMENT LIST</b>			
Knives (Chef’s knife – 10”; boning knife; paring knife; vegetable peeler; steel; filleting knife; serrated knife)	1 set	<b>B</b>	
Rap/tool box	1	<b>B</b>	
Chef’s Jacket	2	<b>B</b>	
Checkered pants	2	<b>B</b>	
Aprons	2	<b>B</b>	
Steel Nose Safety Shoes	1	<b>B</b>	

Note: If identifying sets, please include specific information.

<b>SECTION B: TOOLS AND EQUIPMENT REQUIRED BY TRAINING INSTITUTION</b>				
Item	Units per 15 Students	Maximum Students per Unit	Required for Entry (E) Advanced (A) Both (B)	Comments
<b>KITCHEN EQUIPMENT</b>				
Apple Corer	3		<b>B</b>	
Bain-marie	1		<b>B</b>	
Bake Pans Assorted (sheet/loaf)	12		<b>B</b>	
Baking Moulds	5		<b>B</b>	
Band saw and or bone saw	1		<b>B</b>	

<b>SECTION B: TOOLS AND EQUIPMENT REQUIRED BY TRAINING INSTITUTION</b>				
<b>Item</b>	<b>Units per 15 Students</b>	<b>Maximum Students per Unit</b>	<b>Required for Entry (E) Advanced (A) Both (B)</b>	<b>Comments</b>
Commercial Immersion Blender	2		<b>B</b>	
Stainless Steel Bowls (assorted)	24		<b>B</b>	
Box Grater	3		<b>B</b>	
Brazier	3		<b>B</b>	
Bread Pans, 1 LB (individual)	12		<b>B</b>	
Bread Slicer (serrated knife)	1		<b>B</b>	
Broiler	1		<b>B</b>	
Buffet Unit (hot & cold)	1		<b>B</b>	
Bus Pans	18		<b>B</b>	
Spring form cake pans	6		<b>B</b>	
Can Opener- large counter type	1		<b>B</b>	
Cast Iron Skillet	2		<b>B</b>	
Utility Carts	2		<b>B</b>	
Chiller Racks (stack)	2		<b>B</b>	
China Cap	4		<b>B</b>	
Chinois	2		<b>B</b>	
Cleaver	2		<b>B</b>	
Colander- 2 small., 2 large	4		<b>B</b>	
Stand-up, double glass door convection oven	1		<b>B</b>	
Cooking Ranges (gas/electric)	3- 36 inch		<b>B</b>	
Cooling Racks	12		<b>B</b>	
Walk-in Cooler	1- 6Foot X 8Foot Unit		<b>B</b>	
Crêpe Pan	4		<b>B</b>	

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<b>Item</b>	<b>Units per 15 Students</b>	<b>Maximum Students per Unit</b>	<b>Required for Entry (E) Advanced (A) Both (B)</b>	<b>Comments</b>
Stainless Steel Storage Racks	2- 48 inch		<b>B</b>	
Cutting Boards	15		<b>B</b>	
Deep Fryer (gas/electric)	1		<b>B</b>	
Dessert Cart	1		<b>B</b>	
Dishwasher	1		<b>B</b>	
Dough Cutter	6		<b>B</b>	
Dough Scraper	6		<b>B</b>	
Timer	6		<b>B</b>	
Fire Blanket	1 or as required by fire regulations		<b>B</b>	
Fire Extinguisher	1 or as required by fire regulations		<b>B</b>	
Food Chopper/Slicer/Dicer (Robo-coupe)	2		<b>B</b>	
Freezer	78 cubic feet (minimum 3 Large chest style)		<b>B</b>	
French Wire Whisk	12		<b>B</b>	
Piano Whisk	12		<b>B</b>	
Fry Pan	12		<b>B</b>	
Funnels	2		<b>B</b>	
Griddle	1		<b>B</b>	
24 inch char-broiler Grill	1		<b>B</b>	
Hot Food Transport Cart (hotbox)	1		<b>B</b>	
Infrared Food Warming Unit (Heat Lamp)	1		<b>B</b>	
Knife Sharpener/ wet stone	1		<b>B</b>	
Knives (regular/specialty)	12		<b>B</b>	

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Ladle (assorted)	12		<b>B</b>	
Mandoline	1		<b>B</b>	
Masher	2		<b>B</b>	
Measuring Cups (assorted)	12		<b>B</b>	
Measuring Spoons ( assorted)	12		<b>B</b>	
Meat Grinder (attachment) or meat grinder stand alone unit	1		<b>B</b>	
Microwave Oven	1		<b>B</b>	
Display Trays	12		<b>B</b>	
Stand-up Mixing Machine and Attachments	1 - 20qt & 2 - table tops		<b>B</b>	
Muffin Pans	6- 12 in a tray		<b>B</b>	
Offset Spatula	6		<b>B</b>	
Assorted Oven and Roasting Pans	6		<b>B</b>	
Conventional Ovens	3		<b>B</b>	
Oyster Knife	1		<b>B</b>	
Parisian Cutters	1		<b>B</b>	
Pasta Machine	1		<b>B</b>	
Pastry Brush	12		<b>B</b>	
Pastry Wheel	2		<b>B</b>	
Pie Server	6		<b>B</b>	
Piping Bag and Tips	5 – 2 tip sets		<b>B</b>	
Serving Platters Assorted	6		<b>B</b>	
Portion Scale (grain/kilo)	6		<b>B</b>	
Portion Scoops Assorted	12		<b>B</b>	

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Saucepan (assorted)	12		<b>B</b>	
Sauté Pan (assorted)	12		<b>B</b>	
Receiving/Scale/Spring	25lb		<b>B</b>	
Utility Scissors	2		<b>B</b>	
Scoops (ie. Flour, sugar)	6		<b>B</b>	
Sharpening Steel	2		<b>B</b>	
Shears	2		<b>B</b>	
Shredder Attachment, for mixer	2		<b>B</b>	
Sieve	6		<b>B</b>	
Sifter Drum	2		<b>B</b>	
Skimmer	2		<b>B</b>	
Slicer	1		<b>B</b>	
Slotted Spoons	24		<b>B</b>	
Spatula-metal/rubber	24		<b>B</b>	
Spider	1		<b>B</b>	
Spigot Pots	2		<b>B</b>	
Spoons-solid	24		<b>B</b>	
Stainless Steel Inserts Assorted	24		<b>B</b>	
Full Stainless steel hotel pan	24		<b>B</b>	
½ Stainless steel hotel pan	24		<b>B</b>	
1/3 Stainless steel hotel pan	24		<b>B</b>	
3 gallon table top electric Steam Kettle	1		<b>B</b>	
Steam Table	1		<b>B</b>	

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Electric Counter-top Steamer	1		<b>B</b>	
Paddle	1		<b>B</b>	
Stock Pots	6		<b>B</b>	
Assorted Storage Containers	24		<b>B</b>	
Meat Mallet	3		<b>B</b>	
Thermometers (refrigerator/meat)	15		<b>B</b>	
4 slice Commercial Toaster	1		<b>B</b>	
Tongs	24		<b>B</b>	
Trays	48		<b>B</b>	
Spatulas (egg)	6		<b>B</b>	
Wok	2		<b>B</b>	
Wooden Spoons, assorted	24		<b>B</b>	
Work Table, 6 feet	8		<b>B</b>	
Zester	2		<b>B</b>	
Small Commercial Smoker	1		<b>B</b>	