SCHOOL OF HOSPITALITY AND TOURISM

UNIFORM AND EQUIPMENT REQUIREMENTS

**BASIC KITCHEN TOOLS**

1. Chefs knife
2. 1 star nozzle [12mm or 13mm]
3. 3 swabs
4. Vegetable knife
5. 1 Wire whisk
6. 1 plastic chopping board
7. 1 Rolling pin (plastic or wooden)
8. 1 Canvas piping bag
9. 1 plain nozzle- 1cm diameter
10. 1 small digital scale
11. 1 vegetable peeler
12. 1 Plastic chopping board
13. 1 Wire whisk
14. 1 measuring cup and spoon

**Additional Items for Bakery Studies**

1. Calyx cutter
2. 1 Leaf cutter
3. 1 Rolls cutter
4. 1 Ball tool
5. 1 Bread knife
6. 1 star nozzle [6mm]

**UNIFORMS**

**Standard Chef’s uniform for practicals for both male and female students**

1. Chef’s jacket - white
2. Chef’s trousers- checked/white
3. Neckerchief – checked/white
4. White Apron (below knee length)
5. Chef’s Hat - white
6. Flat kitchen shoes with non slip rubber sole - black

**Standard Lecture Uniform**

**Female Students**

1. Long sleeved blouse with a breast pocket with logo.
2. Short sleeved blouse with a breast pocket with logo.
3. Black – Pencil skirt with a small slit at the back- length just below the knee to facilitate bending without indecent exposure.
4. Black slacks for winter. – [No Jeans, hipsters and tight trousers]
5. Black belt.
6. Black blazer with logo
7. Waiter’s Friend (Combined Bottle top and Corkscrew opener)
8. Black, flat rubber soled shoes – no tackies
9. Maroon scarf for Food Service
10. Black jersey

**Male students**

1. Long sleeved shirt with a pocket with logo.
2. Short sleeved shirt with a pocket with logo
3. Black trousers – no black jeans
4. Black belt
5. Black blazer with logo
6. Black tie with a logo
7. Bow tie (except for bakery students)
8. Maroon waistcoat (except for bakery students)
9. Black, flat rubber soled shoes with black socks.