



Your Culinary Toolkit

In a tub, cooler, or tacklebox:

- 8-10" chef's knife
- Sharpening steel
- 2-quart saucepan
- 10-12" sauté pan
- Rubber scrapers
- 1 small and 1 large offset spatula
- Spatula (thin and pliable)
- Balloon whisk, Peeler, Melon baller, Pastry brush
- Instant read thermometer
- Sturdy, large wooden spoon
- Cutting board
- Zester, Box grater
- Tongs (spring loaded 8")
- Measuring cups and spoons
- Apron
- Small notebook, pen, and binder

- ★ Textbook (The New Professional Chef - shown) can be found online for on Amazon or other booksellers for \$10-20 used. It is an invaluable resource for the chef — amateur or professional. It is preferred for class, but not required.
- ★ If shopping for items for your toolkit, you may choose to shop at The Pan Handler, in downtown Helena on the walking mall. Bring in this flyer to receive 10-15% OFF select materials for class.

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