

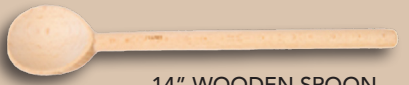
Here is a complete list of all the knives and smallwares that you will need for the Baking Program: The College is offering the complete set in a Kit, either with Mercer or Wüsthof knives to choose from.



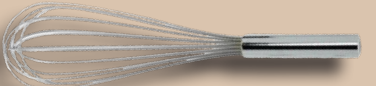
15" PERFORATED SPOON



15" SOLID METAL SPOON



14" WOODEN SPOON



12" PIANO WIRE WHIP



HEAT RESISTANT - SCRAPER



10" STRAIGHT-SPATULA



8" OFFSET SPATULA



4-1/4" OFFSET SPATULA



1" & 7/8" DOUBLE MELON BALLER



GRATER FINE ZESTER



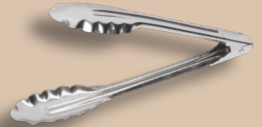
KITCHEN SHEARS



SWISS PEELER PLASTIC



1" PASTRY BRUSH



SMALL TONGS



PASTRY COMB



14" WUNDERBAG



BIOS PORTION SCALE



#907 FLOWER NAIL



9 PC MODELING TOOL SET



DIGITAL PROBE THERMOMETER



10 STAR DECORATING TIPS
10 PLAIN DECORATING TIPS



PLASTIC BOWL SCRAPER



BENCH SCRAPER



MEASURING CUP SET



MEASURING SPOON SET-4



12" Honing STEEL



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"



SILICONE BAKE MAT

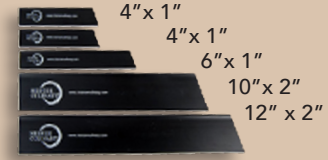


2 21x15 TOWELS



BLACK BAKING TOOL BAG

Knife Guards



4" x 1"
4" x 1"
6" x 1"
10" x 2"
12" x 2"