

Central New Mexico Community College
Culinary Arts - Professional Cooking I and II
Required Tool and Equipment List for Lab Classes

Check Your Schedule

Are you enrolled for the entire block of Professional Cooking/Culinary Arts courses as listed in the CNM Catalog? The recommended course sequence is:

Term 1

- CULN 1101, Introduction to Culinary Arts
- CULN 1102, Applied Culinary Math
- CULN 1103, Food Sanitation Principles
- IT 1010, Introduction to Computers

Term 2

- CULN 1111, Cooking Fundamentals I
- CULN 1112, Cooking Fundamentals II

Term 3

- CULN 2211, Global Cuisines-Classical European
- CULN 2212, Global Cuisines, Mediterranean, Asian and Pacific Rim

TB Test

You must obtain a tuberculosis (TB) test. This may be accomplished through your own physician or through the CNM Student Health Center at Main campus (900 University Blvd. SE) for a \$10.00 fee. The TB test needs to be less than one year old.

Uniforms

- 2 double-breasted white chef's jackets
- 2 black and white checkered hounds tooth chef's pants
- 2 white bib or bistro aprons
- 2 all white floppy chef's hat or skull cap
- 1 pair all black leather work shoes (no suede allowed). Proper footwear is an important investment and a safety matter. Slip resistant soles are recommended.

Knives

- French knife (8" to 10")
- Paring knife (3 1/2" to 4")
- Flexible boning knife
- Sharpening steel
- Serrated knife (8")
- Knife case or tool box
- Baker's knife/bench knives/dough knives

Miscellaneous Items

- At least 2 disposable cameras
- 1 professional portfolio binder (or if you're on a budget, a white 2.5-3" inch three ring notebook)
- 1 instant read thermometer (0-220°F)
- 1 3" x 5" pocket notebook
- 1 retractable ballpoint pen
- Measuring spoons
- Vegetable peeler
- 6 inch plastic ruler
- Kitchen shears
- Needle nose pliers
- Garnishing kits with melon baller, zester, scorer, etc.

Textbooks

- *On Cooking*, Labensky, 4th edition, Prentice Hall, ISBN 0131713272, CULN 1111, CULN 1112
- *American Regional Cuisine*, Art Institutes, 2nd edition, Wiley & Sons, Inc., ISBN 0471682942, CULN 1111, CULN 1112
- *Presenting Service, The Ultimate Guide for the Foodservice Professional*, Kotschevar, 2nd edition, Wiley & Sons, Inc., ISBN 9780471475781, CULN 1111, CULN 1112
- *Food Lover's Companion*, Herbst, 4th edition, Barron's Publishing, ISBN 9780764135774, CULN 1111, CULN 1112

- *Garde Manger, The Art and Craft of the Cold Kitchen*, Culinary Institute of America, 2nd edition, Wiley & Sons, ISBN 0471468495, CULN 2211, CULN 2212 (*changing to new edition fall 2008*)
- *Food Around the World, a Cultural Perspective*, McWilliams, 2nd edition, Prentice Hall Publishing, ISBN 0131936395, CULN 2211, CULN 2212

For any questions, additional information, or to arrange for a tour/orientation, please contact the Culinary Arts Department, Chef Carmine Russo at 224-3916, ext. 0546 (crusso@cmm.edu) or Chef Joyce Woodard at 224-3915 (jwoodard@cmm.edu).

Revised 2/26/2008 3:17:00 PM