

# **Culinary Technology 110**

## **Required Equipment, Utensils, Materials and Consumables**

### **Unit 1**

No required equipment or consumables.  
No practical kitchen skills.

### **Unit 2**

**SAFET-e-CARD** and Passport to Safety PIN and passwords, available from Silvy Moleman

☎ 1 800 442-9776 (toll free); 453-7165 (direct line)  
435-7982 (fax) 📧 [molemans@whscc.nb.ca](mailto:molemans@whscc.nb.ca)

No practical kitchen skills.  
No required equipment or consumables.

### **Unit 3**

Students identify kitchen utensils at home or in a department store.  
Students can practice measuring techniques and table setting at home.  
No practical kitchen skills need to be done at school. Recommend practice at home.  
No required equipment or consumables.

### **Unit 4**

Local telephone book  
No required equipment or consumables.  
No practical kitchen skills.

### **Unit 5**

**This unit involves approximately 36 hours of practical activities requiring teacher supervision for safety purposes. Some activities will require time above and beyond the regular class time of one hour. (It is recommended that students be scheduled for this class next to lunch hour or last class of the day, depending on who they will sell their products to. If it is paired with a Co-op program, it should be offered at a time that will correspond to the Co-op time slot.)**

**This unit will also require the purchasing of consumable supplies, some perishable. Students are required to submit a grocery list to their local facilitator in advance of some activities. The local facilitator will be responsible for supplying the necessary items. Refer to the following list for more information.**

**Consumables required – You will require the following supplies plus those needed for the marketing projects to be determined by the student.**

- 1 bag all purpose flour (minimum of 3 liters)
- 1 bag of cake flour (minimum of 1.5 liters)
- 1 small can baking powder
- 1 small box baking soda

1 box salt  
2 lb shortening  
2 liter milk  
1 bag white sugar  
2 ½-3 dozen eggs  
1 bottle vegetable oil (minimum 500 ml)  
500 ml blueberries (fresh or frozen)  
3 lb margarine (butter is optional for pound cake)  
1 small bag brown sugar  
10 ml cinnamon  
10 ml ginger  
10 ml ground cloves  
20 ml dry active yeast  
1 small bottle almond extract  
1 small bottle artificial vanilla extract  
1 small can cocoa  
10 ml cream of tartar  
250 ml carton molasses  
Supplies to prepare icing for chocolate chiffon cake and decorating gingerbread people.  
1 can fruit pie filling of students choice.  
Extra supplies to prepare and market quick breads.  
1 pkg regular grind coffee  
1 small pkg tea bags  
1 liter vanilla ice cream  
1 small bottle chocolate syrup  
1 pkg instant hot chocolate

**Equipment and Utensils- supplied with the assistance of NB Dept of Ed.  
See separate list.**