<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Textbook</th>
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<tbody>
<tr>
<td>CUBP-110</td>
<td>Fundamentals of Baking</td>
<td>“Professional Baking, Gisslen”</td>
<td>Same as CUBP-100</td>
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<tr>
<td>CUBP-210</td>
<td>Advanced Baking</td>
<td>“Professional Baking, Gisslen”</td>
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<tr>
<td>CUBP-105</td>
<td>Culinary Foundations</td>
<td>“Essentials of Professional Cooking, Gisslen”</td>
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<tr>
<td>CUBP-101</td>
<td>Baking Theories and Applications</td>
<td>“How Baking Works”</td>
<td>Same as CUBP-210/Advanced Baking</td>
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</table>

Instructor recommends: boning knife, cups and spoon measures, fish spatula and offset spatula

For more information, call (800) 645-CHEF or (609) 343-4944.

The Academy of Culinary Arts
5100 Black Horse Pike
Mays Landing, NJ 08330
Culinary Arts

Please note, individual chefs may require specific tools not included in this list. Students should wear the uniform from CULN-101 to all classes included in this brochure.

CULN-101
Introduction to Culinary Arts

**Uniform**
- Chef hat
- Checkered neckerchief
- Double-breasted chef coat
- ACA red, white and blue logo (neatly stitched on left pocket)
- Checkered chef pants
- Black or white socks
- Apron
- Side towel

**Textbooks**
- “ServSafe Manager Rev. 6/e” (with answer sheet ISBN-9780133908374) (National Restaurant Association)
- “Applied Math for Food Service, Labensky”

**Tools**
- one 10” French knife
- one 3-4” paring knife
- one sharpening steel
- one swivel blade peeler
- one 6” boning knife
- one meat thermometer
- one three-ring binder
- magic marker, calculator
- pens/pencils as recommended by the Chef Educator

CULN-106
Applied Culinary Skills II

**Textbook**

**Tools**
- Same as CULN 105/Applied Culinary Skills I

CULN-107
Introduction to Diversified Cuisine

**Textbook**

**Tools**
- Same as CULN 105/Applied Culinary Skills I

CULN-109
Introduction to Garde Manger

**Textbook**
- “Garde Manger, CIA” and “Professional Cooking” (with Wiley Plus Blackboard Card set ISBN-9781118865262)

**Tools**
- one 10” French knife
- one 3-4” paring knife
- one sharpening steel
- one 6” boning knife
- one sharpener blade peeler
- one piano wire whip
- one 16” pastry bag
- one #2 star tip
- one Parisienne scoop
- one clam knife
- one 12” serrated knife
- one pastry brush
- one thermometer
- one three-ring binder
- pens/pencils as recommended by the Chef Educator

**Suggested Tools**
- channel knife
- zester
- aspic cutters

Baking & Pastry

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CULN-105
Applied Culinary Skills I

**Textbook**

**Tools**
- one 10” French knife
- one 3-4” paring knife
- one sharpening steel
- one 6” boning knife
- one Piano wire whip
- one #2 star tip
- one pastry brush
- one thermometer
- one three-ring binder
- pens/pencils as recommended by the Chef Educator

CULN-106
Applied Culinary Skills II

**Textbook**

**Tools**
- Same as CULN 105/Applied Culinary Skills I

HOSP-132
Food Service Sanitation

**Textbook**
- “ServSafe Manager Rev. 6/e” (with answer sheet ISBN-9780133908374) (National Restaurant Association)

CUBP-100
Introduction to Culinary, Baking & Pastry

**Uniform**
- See listing under Culinary Arts

**Textbook**
- “Professional Baking, Gisslen”

**Tools**
- one 10” French knife
- one 3-4” paring knife
- one swivel knife peeler
- one sharpening steel
- one 10” piano wire whip
- one palette knife (10” blade)
- one bench scraper (plastic)
- one 2” bristle pastry brush
- one 12” scalloped edge slicer
- one #124 rose tip
- 16” pastry bag
- one #9 rose nail
- 3-sided triangle cake comb (metal)
- #0, #1, #4 open-star tube
- 4” pair of scissors
- #4 open French star tube
- one 3-ring binder, magic marker
- pens/pencils as recommended by the Chef Educator

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