

## Patisserie Uniform and Equipment Requirements

The Hospitality, Culinary & Tourism Department ensures all relevant food safety and work health, and safety laws are implemented and monitored.

In accordance with the Work Health and Safety Act 2011 (WHS) and Food Standard 3.2.2 CIT are required to provide a safe and healthy environment for everyone to work in and ensure food handlers take all reasonable measures to ensure the safety and suitability of food.

Prior to entering a kitchen, students must conform to the following dress standards, which includes a **complete, clean, and ironed uniform**.

Students must not wear their uniform whilst travelling to CIT. Changerooms and lockers are available for students in K Block.

**Students will not be permitted into class unless they are wearing the approved uniform.**

### Practical Classes:

#### Uniform requirements:

- Double breasted white polyester cotton chef's jacket (long sleeve).
- Cook's traditional checked trousers.
- Blue and white striped CIT bib apron (available from the CIT bookshop) OR plain apron.
- White skull cap or hairnet.
- Protective footwear that is fully enclosed and non-slip must be always worn. Sports, aerobic or casual footwear is not acceptable and does not conform to workplace health and safety laws.
- If a student has a beard, they are to wear a beard net (provided by CIT).

#### Personal hygiene and grooming requirements:

- Ensure uniform is clean.
- Fingernails are to be short, clean and with no nail polish.
- Wash hands when entering the kitchen and regularly thereafter, including:
  - When returning from a break and after going to the bathroom.
  - If you have sneezed or blown your nose.
  - If you have touched your hair or face.
- Take your apron off when leaving the kitchen.
- Hair must be covered and contained within a hairnet or under a hat. If the hair is longer than the collar it must be secured and tied back.
- Avoid touching nose, mouth, and ears during preparation.

- Cover all cuts, burns and sores with a waterproof dressing and/or gloves.
- NO jewellery is permitted to be worn in the kitchens at CIT, except for a wedding ring. Students are to ensure that they wash underneath the wedding ring thoroughly when washing their hands. If earrings must be worn, they are to be covered by a hairnet to prevent them falling into food.

### **Theory Classes:**

Students may change out of their uniform for theory classes that are held outside of the kitchens in a classroom. Neat and tidy casual attire is required.

### **Items to bring to class:**

#### **Practical classes:**

- 3 clean tea- towels for each practical session, to be laundered by the student.
- Pen.
- Recipes that are provided to you by the teacher.
- Appropriate tools and equipment (see below).

#### **Theory classes:**

- A pen and notebook or own computer/ device (CIT Wi-Fi available for CIT students)

### **Equipment and Uniform List**

The following list is required for your Practical Classes and can be bought from the CITSA Bookshop at CIT Reid campus or online at [www.citsashop.com](http://www.citsashop.com).

#### **Patisserie Kit \$630 (As of 2024)**

This Kit includes:

1 x Victorinox Cook's Knife 21cm

1 x Paring Knife Serrated 10cm

1 x Victorinox Paring Knife 10cm

1x Victorinox Pastry Knife 26cm Serrated  
1 x Scraper Metal  
1 x Victorinox Palette knife 10cm Cranked Handle  
1 x Victorinox Palette knife 20cm Cranked Handle  
1x kitchen spoon large (28cm) plain  
1x kitchen spoon (28cm) perforated  
1 x tongs 240ml  
1x spatula heat resistant  
1x wooden spoon  
1 x Scissors  
1 x Scraper Bowl Plastic  
1 x Mini Digital Thermometer Waterproof  
1 x Whisk-Piano Wire 30cm  
1x peeler U shaped  
1x measuring spoon set stainless steel  
1 x measuring cup set stainless steel  
1x polyethylene measuring jug 1lt  
1 x Teaspoons  
1 x Dessert Spoons  
1 x Cutter Set Plain  
1 x Piping Tube Metal Plain Pk10  
1 x Piping Tube Metal Star Pk10  
1 x Chocolate Fork  
4 x Tea Towels  
1 x Food Container Snap Seal Pk4  
1 x Digital Scales Stainless Steel 5kg x 1g  
1 x Ruler- plastic 30cm

1 x Rolling pin -polyethylene 40cm

6 x Small plastic bowls 9 for measuring/weighing ingredients)

1 x sieve

Toolbox

**Complete Uniform \$134 (As of 2024):**

Chef Skull Cap White

Chef Jacket Long Sleeves

White Buttons 10pk

Chef Pant Checked

Navy/White Pinstripe Bib Apron with CIT Logo

**Combined Total: \$764**