REQUIRED LAB UNIFORMS AND EQUIPMENT

All students enrolled in culinary lab courses are required to obtain the following items prior to their first class meeting.

<table>
<thead>
<tr>
<th>Required Item</th>
<th>Bookstore Price (Current as of 6/23/20)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mercer Combination Knife Kit</td>
<td>$310.00</td>
</tr>
<tr>
<td>ICA White Chef Coat</td>
<td>$25.00</td>
</tr>
<tr>
<td>Black Apron</td>
<td>$10.00</td>
</tr>
<tr>
<td>Houndstooth Chef Pants</td>
<td>$30.00</td>
</tr>
<tr>
<td>Black Skull Cap</td>
<td>$10.00</td>
</tr>
<tr>
<td>Estimated Total Costs</td>
<td>$385.00</td>
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</tbody>
</table>

Equipment and uniform requirements are the same for culinary arts, baking & pastry and hospitality students.

Knife kits and required uniform items are available for purchase at the Fort Omaha Bookstore. These items are listed as required supplies for CHRM 1030 Intro to Prof. Cooking and may be purchased with student financial aid dollars at the bookstore.

This equipment will be utilized in all culinary and baking & pastry lab courses.

Metropolitan Community College affirms a policy of equal education, employment opportunities and non-discrimination in providing services to the public. To read our full policy statement, visit mccneb.edu/nondiscrimination.
Metropolitan CC Combination Kit – M4MET

- 9” Chef’s Knife
- 11” Wavy Edge Slicer
- 6” Boning Knife
- 3” Paring Knife
- 10” Steel
- Microplane Grater with Handle
- Digital Thermometer
- 10” Offset Spatula – Plastic Handle
- Bench Scraper
- Plastic Bowl Scraper
- Biscuit Cutters
- 16” Pastry Bag
- Y Peeler
- Premium Measuring Spoon Set
- 10 Plain Decorating Tips
- Double Zip Knife Case w/ School Logo