

Cutlery Kit Requirements 2024



Knife Wallet



Melon Baller



Vegetable peeler



Temperature Probe



Piping bag with 2 steel nozzles
(1 cm rose & 1.5 cm plain)



Table Knives x 2
Forks x 2



Genware Chef's knife-18 cm



Genware Filleting knife – 16cm (flexible blade – for fish)



Genware Bread knife-18 cm



Genware Vegetable /paring knife-11.5 cm



Metal Skewer

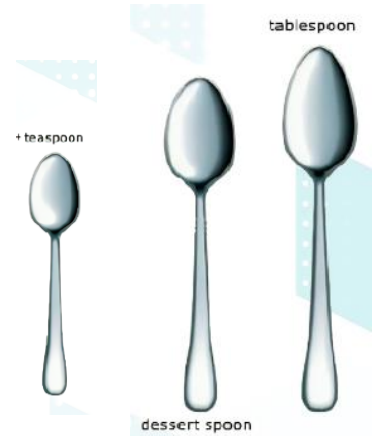


Palette Knife

Tablespoons x 2

Dessert spoons x 2

Teaspoons x 2



Pastry
Brush

Garlic
Crusher



Micro-plane style
fine grater



Apple Corer



Kitchen Scissors



Spatula (Heat Resistant)

Cutlery Kit Checklist

Item	✓
Knife wallet	
Oxo vegetable peeler	
Piping bag with 2 steel nozzles (1 cm rose and plain)	
Apple corer	
Genware Chef's knife -18 cm	
Genware Filleting knife - 16cm	
Genware Bread knife - 18 cm	
Genware Vegetable /paring knife - 11.5 cm	
Melon Baller	
1 fine skewer	
1 temperature probe	
Tablespoons x 2	
Table knives x 2	
Teaspoons x 2	
Forks x 2	
Dessert forks x 2	
Kitchen scissors	
Micro-plane grater	
Pastry brush	
Spatula	
Garlic crusher	
Palette knife	

Sweeney O Rourke Ltd. Catering Equipment can supply the above items as a full set which must be ordered and delivered to students in advance of starting the module.

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Students can also purchase the above items elsewhere but must ensure all items on the checklist are acquired to make up their full cutlery kit.

Further details will be provided in your welcome letter.