

Culinary Arts 2023-2024 Tools & Supplies

Estimated costs are subject to change.

*This list does not include books and materials for General Education course requirements.

1st year Course Lab Fee: Included with tuition

\$400

- Full Uniform Set: 2 chef coats, 2 chef pants, 2 polo shirts, and 2 chef hats.
- Full Knife Set: 4" paring knife, 6" boning knife, 8" chef knife, sharpening steel, knife roll, double sided peeler and thermometer.

Out of Pocket Expenses:

\$150-\$200

- Black socks
- Black slacks
- White long sleeve shirt-TBD in class
- Black shoes, slip resistant, closed toe and heel
- 3-ring binder, paper, spiral notebooks, pencils

1st year Text Books

\$400-500

- Manage First Customer Service, *National Restaurant Association*
- Professional Cooking & Study Guide, *Gisslen*
- ServSafe for Food service Manager, *National Restaurant Association*
- Foundations of Menu Planning, *Traster*
- Manage First Principles of Food and Beverage Management, *National Restaurant Association*

2nd year Course Lab Fee: Included with tuition

\$220

- Full Uniform Set: 2 chef coats, 2 chef pants, 2 polo shirts, and 2 chef hats.

Out of Pocket Expenses: Possible carry over from 1st year

\$150-\$200

- Black socks
- Black slacks
- White long sleeve shirt-TBD in class
- Black shoes, slip resistant, closed toe and heel
- 3-ring binder, paper, spiral notebooks, pencils

2nd year Text Books

\$450-\$500

- Manage First Nutrition, *National Restaurant Association*
- Manage First Hospitality and Human Resource Management, *National Restaurant Association*
- Manage First Controlling Foodservice Cost, *National Restaurant Association*
- Manage First Bar and Beverage Management, *National Restaurant Association*



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