

# PREPARING FOR HMGT LAB CLASSES



IN THIS POWERPOINT WE WILL COVER  
KNIFE KITS AND LAB UNIFORMS  
REQUIRED FOR ALL HMGT LAB  
STUDENTS ON DAY 1

# THE MERCER KNIFE KIT CHECKLIST

<b>KNIVES</b>		<b>PASTRY ITEMS</b>	
French Chef's Knife (9")		Pastry Bag (16")	
Serrated Wavy Edge Knife (11")		Pastry Tips:	
Paring Knife (3")		Plain #s 802-807	
Peeling or Tourné Knife (2.5")		Star #s 820, 822-825	
Flexible Boning Knife		French Star #s 865-866	
Knife Guards for All Knives		Pastry Brush (2")	
Sharpening Steel (10")		Plastic Bowl Scraper	
Sharpening Stone		Pastry Wheel (2.5")	
		Offset Spatula (10")	
<b>UTENSILS</b>		Measuring Spoons	
Whisk (10")		Bench Knife/Scraper	
Heat Resistant Rubber Spatula (14")		Straight Spatula (10")	
Swivel Vegetable Peeler			
Kitchen Scissors/Shears		<b>DINING ROOM ITEMS</b>	
Pocket Thermometer- Digital		Waiter's Corkscrew	
Tongs		Table Crumber	
12" Plastic Ruler			
Mercer Rules Knife Cut Guide		<b>OTHER</b>	
		Small Simple Function Calculator	
		Knife Case with Shoulder Strap	
		Name Tag	

# EXTERIOR

FRONT OF KNIFE KIT WITH  
SHOULDER STRAP



## INSIDE KNIFE COMPARTMENT

1. French Chef's Knife (9")
2. Flexible Boning Knife
3. Pocket Thermometer
4. Kitchen Scissors/Shears
5. Serrated Wavy Edge Knife (11")
6. Sharpening Steel (10")
7. Swivel Vegetable Peeler
8. Peeling or Tourné Knife (2.5")
9. Paring Knife (3")



1

2

3

4

5

6

7

8

9



# Knife Guards

## Simple Function Calculator



## INSIDE TOOL COMPARTMENT

1. Offset Spatula (10")
2. Straight Spatula (10")
3. Heat Resistant Spatula (14")
4. Pastry Wheel (2.5")
5. Whisk (10")
6. Tongs
7. Pastry Brush
8. Waiter's Corkscrew
9. Table Crumber



1  
2  
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## PASTRY ITEMS IN POCKET

1. Bench Scraper
2. Bowl Scraper
3. Pastry Wheel
4. Offset Spatula
5. Pastry Bag
6. Measuring Spoons
7. Straight Spatula
8. Pastry Tips  
Tube, Star, French Star
9. Pastry Brush





Dining Room  
Items

Waiter's  
Corkscrew

Table Crumber



# Other Items

1. 12" Plastic Ruler

2. Mercer Rules

3. Sharpening Stone





UNIFORMS



## KITCHEN UNIFORM

Chef's coat (double breasted, long sleeves, white) clean and ironed

Checkered slacks (no cuffs) clean and ironed

Work shoes, black, non-skid soles (open-toed shoes, sandals or canvas shoes not allowed)

Apron (half fold, four sided, white)

Hair net (should be worn by those with shoulder length hair.) \*Hair must be under chef hat.

Jewelry, long nails and nail polish not permitted





## DINING ROOM UNIFORM

Black Slacks

White Button up Shirt

Black Vest

Black Tie

Work shoes, black, non-skid soles  
(open-toed shoes, sandals or canvas  
shoes not allowed)

Hair must be tied up and neat



# Shoes

Work shoes, black, non-skid soles (open-toed shoes, sandals, canvas, mesh or shoes with holes on top not allowed)

There are shoes specifically made for kitchen professionals



Thank you for  
giving your  
time and  
expertise to  
this project

- Professor Jacus for helping organize the tools and student volunteers
- HMGT students Ana Deolio, Hattie Hill and Erika Mae Oco for modeling the uniforms and giving input on the photos

The uniform order sheet will be sent by email or you can find it at

<https://www.citytech.cuny.edu/hospitality/student-resources.aspx>

Hospitality Management Program

at

New York City College of Technology