

## COMPLETE LIST OF TOOLS NEEDED FOR PRO COURSE ONLINE

1 x 500ml glass jar with lid  
3 x 1L glass jars with lids  
6 wooden skewers or toothpicks  
Baking paper  
Baking tray  
Chef's knife  
Chopper attachment of hand blender/food processor/nutri bullet  
Chopping board  
Digital scales - should show grams  
Elastic bands  
Electric whisk  
Fine grater/microplane  
Frying pan  
Grater  
Hand blender/food processor  
Individual tart tins preferably with a loose base  
Large bowl  
Large frying pan  
Large saucepan  
Large slotted spoon  
Loaf tin  
Loose weave cloth (tea towel or muslin or j-cloth)  
Mandolin  
Measuring jug  
Measuring spoons  
Mixing spoon  
Moulds for panna cotta  
Oven thermometer - this is crucial for recipe developing  
Pasta machine  
Pestle and mortar  
Piping bag  
Plastic sieve  
Slotted spoon or spatula  
Small bowl  
Small jug  
Small saucepan  
Smoker and chips (optional) - [like this one](#)  
Tea towel  
Tongs  
Tupperware box