

## 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  
Dehydrator or low oven (we will be dehydrating raw food but you do not have to buy a dehydrator, you can use your oven on a low setting)  
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  
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