



NICHOLAS RIZZO'S CULINARY KIT

Most culinary schools sell “pre-made kits” that are usually a mix of tools of variable quality, usually dependent the company selling them. Below is a list of the best-ranked items and also some indispensable items. Some are often stocked in culinary kitchens, but having your own in the kitchen makes life in culinary school a lot easier. Here’s a tip for the culinary kitchen – mark your items on the handle with colored electrical tape to identify them as yours. Note: Items with an asterisk are worth the extra price for their quality and usefulness.



Knives

- Chef’s Knife – Victorinox (formerly Victorinox Forschner) Fibrox 8” Chef’s Knife (\$24.95), note that they make a professional version and a home version – the professional version is much preferred and is available at the Victorinox website.
- Santoku Knife – MAC Superior Santoku Knife SK-65 (\$24.95) or the Kershaw Shun Classic Santoku Knife Model DM-0702 (\$102.95)
- Boning Knife, Flexible – Victorinox 6” Fibrox Flexible Boning Knife (\$27.20)
- Carving Knife, Rigid – Victorinox Cutlery 8” Carving Knife, Stiff Blade, Black Fibrox Handle (\$26.68)
- Slicing Knife – Victorinox Fibrox Granton Edge Slicing/Carving Knife (\$49.95)*
- Carving Fork – Mercer Cutlery Genesis 6-Inch High-Carbon Carving Fork (\$24.95) or the Wüsthof Classic Curved Meat Fork (\$99.95)
- Paring Knife – Wüsthof Classic Paring Knife 3½” (\$39.95)* or the Victorinox Fibrox Paring Knife 3¼” (\$4.95) or the Henckels Four Star Paring Knife 3” (\$24.99)
- Bird’s Beak/Peeling Paring Knife – Wüsthof Classic 2½” Peeling Knife (\$61.95) or the Victorinox 2½” Bird’s Beak Paring Knife, Black Polypropylene Handle (\$8.98) (Note: it’s recommended to get the same brand of paring and bird’s beak knives – using the same handle on both knives will allow your hand to become acclimated to a single type of handle when doing different types of paring/peeling.)
- Serrated/Cake Knife – Wüsthof Classic Bread Knife, 10 inches (\$89.95) or the Victorinox 10¼” Fibrox Serrated Bread Knife (\$49.95). Note that some culinary programs require a 14” knife, and then the Victorinox 14” Bread/Serrated Slicing Knife, Black Fibrox Handle (\$30.95) would be recommended.
- Knife Guards – The best knife guards are Victorinox Knife Guards (\$5.99), but they are a bit bulky for a chef’s kit. Another alternative is the Mundial Safe Edge Knife Guards, Set of 6 (\$17.00)

- Oyster Knife – R. Murphy New Haven Oyster Knife with Stainless Steel Blade (\$16.65) or the Dexter-Russell 2¾” New Haven Style Oyster Knife, Sani-Safe Series (\$15.17)
- Clam Knife – Dexter-Russell 3” Clam Knife, Sani-Safe Series (\$11.66)
- Honing Rod – Victorinox Diamond Honing Steel 12” Oval with Hollow Core, Black Plastic Handle (\$39.58) or the F Dick 10” Regular Cut Steel, Round (\$43.95) or the Idahone Fine Ceramic Rod 12” Black (\$32.00) (There are many good models out there.)
- Kitchen Shears – Kershaw Taskmaster Shears/Shun Multi-Purpose Shears (\$49.95)*

Utensils

- Silicone Spatula – Rubbermaid Professional 13½” High-Heat Scraper (\$18.99)*
- Tongs – OXO Good Grips 12” Locking Tongs (\$12.99)
- Bench Scraper – Dexter-Russell 6” Dough Cutter/Scraper, Sani-Safe Series (\$7.00)
- Fish Spatula – Wüsthof Gourmet Slotted Turner/Fish Spatula (\$34.95)*
- Metal Spatula – OXO Good Grips Flexible Turner – Steel (\$4.99)
- Whisks – OXO Good Grips 11” Balloon Whisk (\$9.99) and the OXO Good Grips 9” Whisk (8.99)
- Ladle – Rösle Hook Ladle with Pouring Rim (\$34.00)*
- Basting Brush – OXO Good Grips Silicone Basting & Pastry Brush – Small (\$7.99)
- Pastry Brush – Good Cook Touch Pastry Brush, Natural (\$11.34)
- Wooden Spoons – EcoCheph 4-Piece Bamboo Utensil Set (\$19.97), Norpro 10” Oval Wooden Spoon (\$7.90) and 14” Oval Wooden Spoon, Williams-Sonoma Wooden Spoons (\$9.95 – \$19.95), but any types will do
- Steel Spider Strainer – WMF Profi Plus Large 13½” Wok Strainer (\$18.00)

Measuring

- Measuring Spoons – Cuisipro Stainless Steel Measuring Spoon Set (\$11.95)
- Dry Measuring Cups – Amco Houseworks Professional Performance 4-Piece Measuring Cup Set (\$14.95)
- Wet Measuring Cup – OXO SoftWorks 1-Cup Angled Measuring Cup (\$6.99)
- Instant Read Thermometer – ThermoWorks Splash-Proof Super-Fast Thermopen (\$96.00)* or the cheaper alternative ThermoPro TP-01 Universal Instant Read Thermometer with Food-Safe Stainless Steel Probe Model: TP-01 (\$9.99)
- Candy/Deep Fry Thermometer – ThermoWorks ChefAlarm Model Number: TX-1100 (Probe type, a bit bulky for a chef’s kit) (\$59.95), CDN DTC450 Digital Candy Thermometer (Clip type) (\$21.97)
- Timer – ThermoWorks TimeStick (\$25.00)
- Scale – OXO Food Scale Model Number: 1130800 (\$49.95)*

Tools

- Vegetable Peeler – Kuhn Rikon Original Swiss Peeler (\$3.50) or OXO Good Grips Y Peeler (\$8.99)
- Coarse Grater – Rösle Coarse Grater (\$35.95)
- Rasp Grater – Cuisipro Fine-Rasp Etched Grater (\$14.00)
- Prep-Bowls – World Market Silicone Pinch Bowls, Set of 4 (\$3.99)
- Garnishing Set – Berghoff 8-Piece Garnishing Set with Pouch (\$26.00)
- Oven Mitts – Kool-Tek 15-inch Oven Mitt by KatchAll (\$44.95)* or OrkaPlus Silicone Oven Mitt with Cotton Lining (14.95)
- Can Opener – Fissler Magic Smooth-Edge Can Opener (\$29.00)
- Fine-Mesh Strainer – CIA Masters Collection Fine-Mesh Strainer (\$27.49)
- Onion Glasses – RSVP International Onion Goggles (\$17.78)*
- Corkscrew – Pulltap's Double-Hinged Waiters Corkscrew (\$8.99)
- Manual Citrus Juicer – Chef'n FreshForce Citrus Juicer (\$23.04)*

Baking

- Pastry Bag – Ateco 18-Inch Plastic-Coated Pastry Bag (\$4.45)
- Pastry Tip Set – Ateco 6-Piece Pastry Tube and Tips Set Model 787 (\$9.99)
- Icing Spatulas, Offset – Ateco Professional Offset Spatula Set of 3 (\$23.99), a good single choice is the OXO Good Grips Bent Icing Knife 6.5" Blade (\$9.99)
- Icing Spatula, Flat, Small – Ateco 4.5 by ¾" Small Sized Blade Ultra Spatula (\$4.49)
- Icing Spatula, Flat, Large – Ateco Ultra Large Sized Straight Spatula, 10" Blade (\$9.60)
- Round Cutter Set – Ateco 11-Piece Plain Round Cutter Set (\$15.00) (These can also be used as presentation rings for savory cooking.)
- Fluted Cutter Set – Ateco 11-Piece Fluted Cutter Set (\$13.10)

Other Recommended Items for Home (Items too large, heavy or extraneous for a chef's kit)

- Knife Sharpener, Manual – Chef's Choice Pronto Manual Diamond Hone Asian Knife Sharpener (\$49.95)
- Knife Sharpener, Electric – Chef's Choice Trizor XV Knife Sharpener (\$149.95)*
- Knife Block, Universal – Bodum Bistro Universal Knife Block (44.95)
- Cleaver – Global 6-Inch Meat Cleaver (\$144.95) or the Lamson Sharp 7-Inch Meat Cleaver (\$48.00)
- Cutting Board – OXO Good Grips Carving & Cutting Board 14.5 by 21" (\$21.99)
- Knife Whetstone – Winco 12" Fine/Grain Knife Sharpening Stone, Medium (\$11.37) (There are many brands that are good.)
- Vegetable Chopper – Vidalia Chop Wizard (\$19.50)*
- Non-stick skillet – T-fal Professional Non-Stick Fry Pan (\$34.99)
- Small Food Processor – Cuisinart Elite Collection 4-Cup Chopper/Grinder (\$59.99)*

- Mixing Bowls – Pyrex Smart Essentials Mixing Bowl Set (\$27.98)
- Spider – WMF Profi Plus Skimmer (\$36.38)
- Oven Thermometer – CDN Pro Accurate Oven Thermometer (\$8.70)
- Steel Scoops – Norpro Stainless Steel Scoops, 1.5, 3, and 4 ounce sizes (\$10 to \$13 each)
- Colander – RSVP International Endurance Precision Pierced 5 Qt. Colander (\$24.95)*
- Garlic Press – Williams-Sonoma Stainless-Steel Garlic Press (\$44.95)*

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