

Chef Okumodi

11th & 12th grade culinary arts teacher

September 2023

Dear Parents or Guardians,

We thank you for your support, throughout these past 3 years your child has begun their senior year and before you know it graduation will come. Over your child's summer break, they will complete the chapters required to be handed in within the first week of their senior year.

**This summer break your students will complete the following work**

1. Chapter 1 The Baking Profession
2. Chapter 2 Basic professional skills: Bakeshop math & food safety
3. Chapter 3 Baking and Pastry Equipment

Do all definitions, key points to review and discussion questions.

Be expected to have a test on the first week of school based on the summer work.

**The following items are the tools needed to succeed in their senior year**

* Square professional digital scale (13. lb.x.1oz.Low profile)
* 6 Boxes of gloves
* Thermometer

**Tools needed for cake decorating**

* ATECO 612 (Cake turntable)
* 12x21.25x24 100/ Roll-Burrr- 100 RL icing bags
* Assorted pastry decorating tips (medium or large)
* Coupler
* Food coloring (large)
* Winco plastic colored 18”/ 46cm- 18 pastry bag cotton with plastic coated 1pc)
* Winco SDC-6 #249 (cake comb)
* Ateco decorating comb #1446
* Winco stainless TNS- 7 #249
* 2 Large rubber spatulas
* Ateco #1389
* Capco AISI-420
* Fondant smoother
* Roll fondant
* Cake board
* Cake dummies
* 2 Wooden dowels 11in by ¼ in.dia (3.99/ 10ct)

Once again thank you for your support

Sincerely,

Chef Okumodi