

New - Uniforms for Culinary Arts from VMS

High quality chef coats, pants, aprons, and hats are now available from VMS! Coats can be embroidered with your school logo and/or name to give your students a professional look. Here are some low-cost basics but other options are available. Call if you need more information.

Baggy Pants

The Baggy Pant is made with 65 poly / 35 cotton twill. The pant features a 3-inch elastic waistband with inside drawstring. It has one back and two side pockets. Black, Houndstooth, or Chalk Stripe.



Unisex sizing XS-4X.

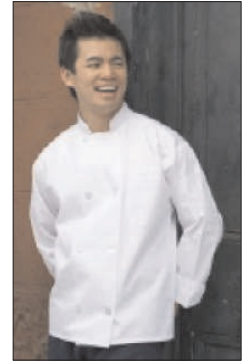
- **VMS-AB04** (See chart below for pricing)

	Black	Stripe/Houndstooth
XS-XL	\$22.95	\$23.95
2X	\$25.95	\$26.95
3X	\$26.95	\$28.95
4X	\$28.95	\$29.95

Call for size charts on coats and baggy pants.

Coat

The Chef Coat is made of 65 poly / 35 cotton permanent press white twill fabric. It has a dropped shoulder, left chest & sleeve pockets, and 8 plastic buttons. White. Unisex sizing S-4X



- **VMS-AB403WH** (See chart below for unit pricing.)

	White
S-XL	\$20.95
2X	\$22.95
3X	\$23.95
4X	\$25.95

Bib Apron

This large, no-pocket apron is practical and durable. It slips on over the head and ties in the back. Made from 65 poly / 35 cotton twill. Measures 34" long X 30" wide for ample coverage. Minimum order of 12 per color.

- **Bib (white): VMS-AB3000-25, \$5.00 each**
- **Bib (colors): \$6.25 each (see order number below)**

COLOR	ORDER #
Black	AB3000-01Black
Burgundy	AB3000-03Burgundy
Red	AB3000-19Red
Purple	AB3000-18Purple
Royal Blue	AB3000-20Royal
Navy	AB3000-16Navy
Hunter	AB3000-05Hunter
Kelly Green	AB3000-11Kelly



- **Must order in quantities of 12**

Chef Wrap

This wrap is made from 100% cotton. It has an elastic back that is covered by the ties so one size fits all. Sold 6 per package.

Specify black, red, or black with white pinstripe.



- **VMS-KNG1055(6-24), \$3.50 each**
- **VMS-KNG1055(30+), \$2.80 each**



Pill Box Hat

This hat is made from 100% cotton. It has a hook & loop closure in the back. Sold 6 per package. Specify black, white, hounds tooth.

- **VMS-KNG1168(6-24), \$3.50 each**
- **VMS-KNG(30+), \$2.55 each**

Disposable Chef Hat

Non-Woven Chef Hats are so inexpensive that they can be reused until dirty, then tossed. Non-woven, not paper, with tape closure on back. One size fits all.

- **Package of 5: VMS-5Pkg1152, \$5.25**
- **Package of 25: VMS-25Pkg1152, \$20.75**
- **4+ Packages of 25: VMS-25Pkg1152, \$16.99/pkg**



Neckerchief

The large (22Wx44L) neckerchief is a great accent. Minimum of 12 per color. Available in red, royal, black, or white.



- **Red: VMS-AB0175-19, \$5.40 each**
- **Royal: VMS-AB0175-20, \$5.40 each**
- **Black: VMS-AB0175-01, \$5.40 each**
- **White: VMS-AB0175-25, \$4.65 each**

See our website and the online Foods Flier for knives, garnishing tools, & equipment or call 1-800-343-6430 for additional information.

Partners in Education for more than 25 years



Culinary Education Wouldn't Be Complete Without Mercer Cutlery

Mercer Cutlery's initiative is to enhance culinary education by providing schools and their students the tools they need to succeed.

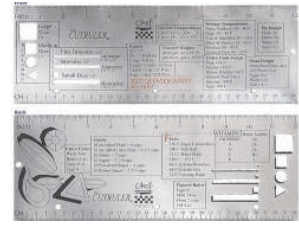


The prices below are for the basic Millennia knives. Also available are the premier Genesis and Renaissance lines of knives. All knives are available singly, too. Please call 1-800-343-6430 for pricing and questions.

Millennia Knives	M4Set1 - \$75.00	M4Set2 - \$100.00	M4Set3 - \$170.00
Knife Roll with:	X	X	X
8" Chef's Knife w/guard	X	X	X
8" Bread Knife w/guard		X	X
6" Boning Knife w/guard		X	X
3" Paring Knife w/guard	X	X	X
11" Granton-edge Slicer w/guard			X
10" Sharpening Steel	X	X	X
Swivel Peeler	X	X	X
Pocket Thermometer	X	X	X
Cut Ruler	X	X	X
7" Fork			X
8" Offset Spatula			X
7/8" & 1" Double Melon Baller			X
16" Pastry Bag			X
#2 & #6 Plain Decorating Tip			X
#2 & #6 Star Decorating Tip			X

Culinary Tools

Cut Ruler and Chef Tool



The ultimate kitchen tool! With all the guidelines you need to cut vegetables like a professional chef, this handy kitchen reference and measurement tool lists and gives dimensions for all the classical cuts used by the pros to create renowned cuisine. This ruler is a must-have for culinary students and beginning chefs. All stainless steel construction. Includes useful information such as food storage and cooking temperatures, dough recipes, temperature and measurement conversions, and more.

- VMS-M33241, \$14.99 (5 or more - \$12.75 each)

Pocket Thermometer

Thermometer has a 1" dial with a 5" stem and a plastic pocket case. It features superior shock protection and stainless steel parts with unbreakable polycarbonate crystal lens and red pointer. It can be adjusted to an accuracy of +/- 2 degrees accuracy at dial midpoint, +/- 4 degrees at range extremes by carefully recalibrating. Temperature range of 0-220°F with a degree division of 2°. For effective and accurate measurement, the bimetal stem should be inserted into the foods a full two inches, up to the dimple in the stem of the thermometer.



- VMS-M33000, \$7.00

Kitchen Calc™

Hand Held 8300



Countertop 8305



The ideal tools for cooks, chefs, caterers, anyone working in the food industry. Easily adjust recipes - find servings and portions for any number of guests. Converts between US and Metric weights, food measurements, and temperatures. Digital timer with alarm.

Kitchen Calc - Hand Held

- CI-8300, \$24.95

Kitchen Calc - Countertop

- CI-8305, \$34.95

Garnishing & Carving Sets

8-Piece Garnishing Kit

This quality set of garnishing tools comes in a durable, heavy-duty nylon storage roll with hook-and-loop tabs. Help your students create professional garnishes with these professional tools. The kit includes the following:

- 7/8" & 1" Double Melon Baller
 - 1 1/8" Oval Melon Baller
 - Channel Knife
 - Apple Corer
 - Vegetable Peeler
 - Citrus Zester
 - 2 1/2" Peeling Knife
 - Heavy-duty nylon storage roll
- VMS-M40000, \$64.95



9-Piece Carving Tool Set

This quality set of carving tools comes in a durable, heavy-duty vinyl storage roll with snap closure. A great addition to the basic garnishing set. It includes the following:

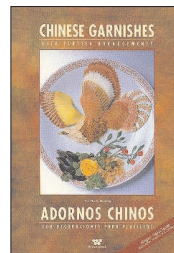
- Carving knife
 - Melon baller
 - Ceramic sharpening stone
 - U-shaped carver
 - Shallow U-shaped carver
 - M-shaped carver
 - V-shaped carver
 - Square-shaped carver
 - Heavy-duty vinyl storage roll
- VMS-M15990, \$89.95

Garnishing

Chinese Garnishes with Platter Arrangements

Unlock the secrets of transforming fruits, vegetables, and meats into an array of garnishes. English/Spanish edition.

- Softcover, 173 pages, WC-6846, \$24.95



Meal Appeal: Quick Garnishes

Learn techniques to be creative. Demonstrates innovative and delightful food designs for fruits, vegetables, breads, more. Grade 6 to adult.

- DVD: 17 minutes, LZ-3217, \$49.95



Food Presentation

Good Enough to Eat! Food Presentation and Service



This program explores the way food is styled and presented and how those aesthetic decisions shape the overall experience of a meal. It demonstrates how we evaluate food and addresses the sense-related characteristics that people look for in a variety of meals. Interviews

with a chef, a nutritionist, and a food stylist reveal the many ways in which food can be presented, from small parties to banquets.

- DVD : 20 minutes, MD-42224, \$129.95

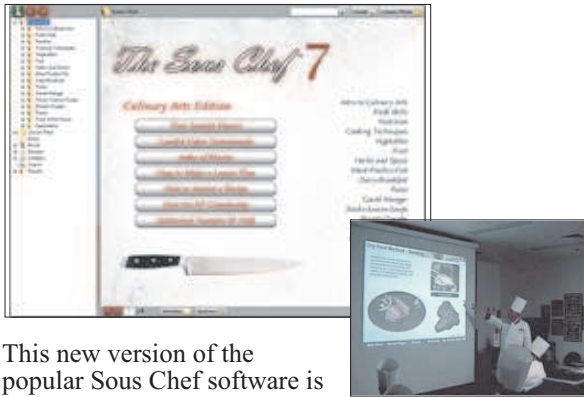
The Art of Food Presentation Revised!!

A meal is more than food - it's a form of visual self-expression. This program demonstrates techniques to create and serve food that pleases the eye as well as the taste buds. The principles of color, shape, texture, and arrangement are explained, in addition to flavor and garnish and plate choices. Includes real-world demos from professional chefs.

- DVD : 21 minutes, MD-37022, \$79.95

1-800-343-6430 or
www.VMS-online.com

The Sous Chef - Culinary Arts



This new version of the popular Sous Chef software is a comprehensive, multimedia, PC-based culinary arts or food service training resource for use at the high school or post-secondary level. It includes over 340 instructional videos, 1600 pages of text, and 500 recipes organized into 18 chapters.

The Sous Chef can be used as a supplement to or a replacement for the textbook you are currently using. It contains textual information and photos presented in a standard “book” format. These pages can be printed for classroom handouts, viewed on monitors, or used with a projector as slides. Teachers can now add their own materials and edit content. There is access to a quiz generator with a test bank of over 2500 questions.

Chapters include: Culinary career pathways, menu development, safety & sanitation, restaurant management, garde manger, stocks & sauces, pastry, basic knife cuts, meat fabrication, and many more. Each chapter includes competencies and terminology.

In addition to the textual pages, the program contains technique videos which give step-by-step instructions.

They show basic and advanced kitchen techniques for everything from butchering a chicken to techniques for final plate presentation.



The Sous Chef combines text, photos, charts, diagrams, and video to be your best teaching assistant. With the searchable database, you can have the specific information or techniques you need instantly at your fingertips.

- One station: KPC-CA1, \$3600.00
- Two workstations: KPC-CA2, \$4000.00
- 5-, 10-, 20-, and 30- lab packs are available. Please call 800-343-6430.

The Sous Chef - Food Science

Learn about food biochemistry, nutrition, and technological advancements in the food science industry. Food Science is a comprehensive curriculum that is specifically designed to prepare students for both the workforce and for healthful living by fostering their understanding of the food industry while increasing their knowledge of the relationship between food and the human body. It includes over 96 learning objectives, 60 activities and student labs, and 50 interactive animations to reinforce key math and science concepts. There is access to a quiz generator with a test bank of over 2000 questions.



The interactive animations will engage your students. These visual and auditory tools help simplify scientific food processes such as: enzymatic reactions, digestion, the effects of heat on food, and even the best way to solve those tricky mathematical formulas. They will appeal to your students and make learning more fun. The Sous Chef - Food Science would be a great companion to the Sous Chef - Culinary Arts curriculum.

- One station: KPC-FS1, \$2400.00
- Two workstations: KPC-FS2, \$2700.00
- 5-lab packs are available. Please call 800-343-6430

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