

**Each student MUST bring the following equipment: (any other equipment may not be permitted to be used. The decision will be made by the competition chair exclusively.)**

- Pen, Marker, and Pencil
- Calculator
- 4—1/2 size sheet pans
- 2 cutting boards that fit inside a full size sheet pan—approximately 14”X20” (one for chicken and one for the other mise en place)
- 2—1/2 hotel pans: throw away aluminum; stainless steel not necessary, but acceptable
- 25— 4 oz plastic soufflé cups
- 1—10-12 inch sauté pans, NON STICK ALLOWED
- 2—1 qt sauce pots
- 1 – 2qt sauce pot with lid
- 1 – 3qt sauce pot with lid
- 4 Stainless steel bowls
- 1 set measuring cups and spoons
- 1 ea. 8-12 inch whisk
- 2—ladles
- 2 rubber spatulas
- 1 sizzle platter
- 1 metal spatula and entrée fork
- 1 each: chef knife, serrated knife, boning knife, paring knife and steel
- 2-3 set tongs—8—12 inches
- Spoons: 1 slotted, 2 regular, 2 wooden, 2 plating spoons
- Strainers, chinois and/or china cap
- Sanitation bucket/spray bottle
- Disposable cloths/side towels/cleaning towels.
- Plastic Wrap and Aluminum foil
- Side towels and hot pads
- Disposable gloves
- Tasting Spoons
- Timers
- 2 Band-Aids
- 1 portable burner w/ butane \*Optional

**For Service and Display: White/Rounds**

- 2 dinner plates 10 inch or 12 inch
- Two salad plates, 8-10 inch

**Skills for Competitors to Practice for Regional Culinary Contest:**

Starch Cookery, Green Vegetable Cookery. Chicken Fabrication, Braised Chicken, Emulsified Dressing, Proper Seasoning, Plating, Portion Sizes.