

FCCLA 2021-2022 REGION COMPETITION BAKERY AND PASTRY EQUIPMENT LIST

It will be necessary for **each school team** to provide the following equipment to prepare the recipes that have been planned for the Bakery and Pastry Event.

If you feel you do not need something on this list to complete the menus there is no point deduction for not having it. Teams who bring extra equipment not on this list will have to surrender it before competing.

- If uniform does not meet FCCLA guidelines please covered all other logos with **name tag. Coats should have participant's name and school.**
- All other logos besides FCCLA must be covered.

Small Kitchen Equipment		Measuring Equipment	
	Food thermometer		2 sets measuring spoons
	1 Chef Knife		3 sets dry measuring cups
	1 Paring Knife		1 liquid measuring cups
	3 Kitchen Timers		1 Kitchen Scales
	15-20 portion cups (your choice on size)	Large Kitchen Equipment	
	3 wire whisks		Cupcake pan
	2 heat resistant rubber scrappers		1 cutting board
	2 heat resistant spoons		Double broiler or glass bowl
	1 sifter		Cooling rack
	1 Bench Scraper		
	1 Portion scoop or spoon		
	Offset spatula		
	1 pastry brush	Sanitation Supplies	
	1 Zester		Parchment Paper
	3-5 piping bags with tips		Food safe single use gloves
	8-9 mixing bowls		4 dish towels and cloths
	Strainer or sieve		4 Hot pads or mitts
	sifter		Plastic Wrap
			Paper towels
			Bag for dirty laundry
			Plastic Tasting spoons
			Tooth picks
			Pencil

*If your state Culinary Arts laws require you to carry a meat thermometer while preparing food, you will be permitted to do this during the competition. Evaluators will not deduct points from those who do not, since these are not industry-wide standards.