

**FCCLA
2019-2020 REGION COMPETITION
BAKERY AND PASTRY EQUIPMENT LIST**

It will be necessary for **each 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.

| Measuring Equipment | | Large Kitchen Equipment | |
|--------------------------------|---|--------------------------------|------------------------------------|
| | 3 sets measuring spoons | | 2 sets of mixing bowls (3 per set) |
| | 3 sets dry measuring cups | | 1 Non-TCS food cutting boards |
| | 3 liquid measuring cups | | 3 Cookie Sheet (half sheet pan) |
| | 1 Kitchen Scale | | 1 electric hand mixer |
| Small Kitchen Equipment | | Sanitation Supplies | |
| | 1 Chef Knife | | Food safe single use gloves |
| | 1 Paring Knife | | Parchment Paper |
| | 1 Serrated knife | | 4 dish towels and cloths |
| | 2 Kitchen Timers | | Dish soap |
| | 15-20 portion cups (your choice on size) | | 2 Hot pads |
| | 2 wire whisks | | Sanitation Spray |
| | 2 heat resistant rubber scrappers | | Paper towels |
| | 2 heat resistant spoons | | Bag for dirty laundry |
| | 1 sifter | | Plastic Tasting spoons |
| | 1 pancake turner | Dinnerware | |
| | 1 pastry brush | | 6 round white 10" plates |
| | Food thermometer | | |

*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.