

**FCCLA  
2019-2020 REGION COMPETITION  
CULINARY ARTS EVENT EQUIPMENT LIST**

It will be necessary for **each group** to provide the following utensils to prepare the recipes that have been planned for the Culinary Arts Event. If you feel you do not need to pack all of these tools you don't have to but you can not bring anything that is not on the list.

**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.

<b>Measuring Equipment</b>		<b>Large Kitchen Equipment</b>	
	3 sets measuring spoons		3 sets of mixing bowls (3 per set)
	3 sets dry measuring cups		1 TCS food cutting boards
	3 liquid measuring cups		3 Non-TCS food cutting boards
	1 Kitchen Scale		1 sauce pans w/lid
			2-4 non-stick sauté pans w/ lids
<b>Small Kitchen Equipment</b>			1 Cookie Sheet (half sheet pan)
	3 Chef Knives		1 Colander or salad spinner
	2 Paring Knives		1 strainer
	1 Boning knife		2 ramekins
	Food thermometer		Piping Bag and Tip
	3 Kitchen Timers	<b>Sanitation Supplies</b>	
	15-20 portion cups (your choice on size)		4 dish towels and cloths
	3 wire whisks		Dish soap
	2 heat resistant rubber scrappers		Food safe single use gloves
	3 heat resistant spoons		Plastic wrap/ tin foil
	3 tongs		Writing tool
	1 garlic press		Sanitation Spray
	1 pastry blender		2 Hot pads
	2 spoons to plate with		Paper towels
	1 fork		Bag for dirty laundry
	Plastic Tasting spoons	<b>Dinnerware</b>	
			6 round white 10" plates