

**FCCLA
2021-2022 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.

Measuring Equipment		Large Kitchen Equipment	
	1-2 sets measuring spoons		1-2 sets of mixing bowls (3 per set)
	1 set dry measuring cups		3 Cutting boards
	1 liquid measuring cups		2 non-stick sauté pans w/ lids
	1 Kitchen Scale		3 sauce pans w/lid
			1 Colander or salad spinner
			Stock Pot
Small Kitchen Equipment		Sanitation Supplies	
	1-3 Chef/Santoku Knives		4 dish towels and cloths
	1 Paring Knife		Dish soap
	3 Kitchen Timers		Food safe single use gloves
	15-20 portion cups (your choice on size)		Plastic wrap/ tin foil
	1 wire whisk		Writing tool
	1 heat resistant rubber scrappers		Bag for dirty laundry
	2 heat resistant spoons		2 Hot pads
	2 tongs		Paper towels
	Bench scraper		Plastic Tasting Spoons
	Food Mill or Potato masher		Food thermometer
	2 spoons to plate with		
		Dinnerware	
			2 round white 10" plates