

## Equipment List for FCCLA Culinary Arts Event - 2012

Menu 1 will be used for this event.

3-4 Utility knives or paring knives

3-4 Chefs' knives

3-4 Cutting boards appropriate for pork and produce

2-3 sets: Dry measuring cups

Scale

Wax paper and plastic wrap

Towels, paper towels

Sanitation products for clean up

2-3 oven mitts

3 sets: Mixing bowls (stainless steel preferred)

10 or more: Prep cups

6 or more Small bowls

3-4 sets: Measuring spoons

1 Wire whisk

Grater or micro-plane for cheese

2 large and 1-2 small Sauté Pans

1-2 Sauce pans (3 qt.) with lids

2-3 Baking sheets (sized for a non-professional oven)

Parchment paper

Colander

Assorted flatware for preparation

2 Spatulas

3 Turners

4 Wooden spoons

4 large spoons

Tongs

1 Rolling pin

Nut chopper (optional)

1 Instant read thermometer

Entree plates and salad plates for service (4 each suggested)

Any table linens to needed complete presentation