



VIRGINIA FCCLA CULINARY ARTS

STANDARD EQUIPMENT LIST



If participants are working from home, appropriate substitutions of equipment are allowed.

Box One (1):

- 1 each _____ black marker
- 1 each _____ ***Access to cooktop or burners***
- 1 bottle _____ dishwashing soap
- 1 roll _____ paper towels
- 1 roll _____ parchment paper
- 1 roll _____ plastic wrap
- 3 pairs _____ rubber, latex, or vinyl gloves
- 1 bottle _____ sanitizing solution (or wipes)
- 1 roll _____ scotch tape
- 8 each _____ tasting spoons or forks
- 3 each _____ cleaning towels
- 1 each _____ (1) quart sauce pot w/lid
- 1 each _____ (2) quart sauce pot w/lid
- 1 each _____ (3) quart sauce pot w/lid
- 1 each _____ colander (medium)
- 1 set _____ dry measuring cup (set)
- 1 each _____ liquid measure cup (2 cup)
- 1 set _____ measuring spoons
- 1 each _____ pastry brush (1 inch)
- 1 each _____ portion scale (ounce)
- 8 each _____ small portion cups for measuring small ingredients

Box One (1) continued

- 2 each _____ rubber spatula
- 1 each _____ sauté pan (10 or 12 inch)
- 1 each _____ sharpening steel
- 1 each _____ short tongs
- 1 each _____ small/medium/large/ stainless steel mixing bowls
- 2 each _____ wire whisk (piano)
- 1 each _____ solid cooking spoon
- 1 each _____ acrylic cutting board (medium)
- 1 each _____ chef's knife
- 1 each _____ paring knife
- 2 each _____ pencils or pens
- 1 set _____ hot pads
- 2 each _____ side cloths for cooking
- 1 each _____ food thermometer
- 2 each _____ cooking timer

Each participant is required to wear clothing and head covering according to FCCLA National Culinary Arts specifications. All specifications for this event can be found in the STAR Event Manual.