



VIRGINIA FCCLA CULINARY ARTS

Standard Equipment List (Per Team)

Items on this list need to be packed together and marked Box (1)



revised September 2017

Box One (1):

- 1 each _____ black marker
- 2 each _____ butane burners * see note*
- 1 bottle _____ dishwashing soap
- 1 roll _____ paper towels
- 6 sheets _____ parchment paper
- 1 roll _____ plastic wrap
- 1 box _____ rubber, latex, or vinyl gloves
- 1 bottle _____ sanitizing solution (or wipes)
- 1 roll _____ scotch tape
- 2 dozen _____ disposable tasting spoons or forks
- 6 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 each _____ portion scale (ounce)
- 10 each _____ Small cups of some type for measuring spices and smaller amounts of items.

Box One (1) continued

- 3 each _____ rubber spatula
- 2 each _____ sauté pan (10 or 12 inch)
- 1 each _____ sharpening steel
- 3 each _____ short tongs
- 1 each _____ small/medium/large/ stainless steel mixing bowls
- 2 each _____ wire whisk (piano)
- 3 each _____ solid cooking spoon

Each participant will need the following items

- 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
- 1 each _____ cooking timer
- 1 each _____ safety glove

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.

*** note * Only butane burners will be permitted for use, not camp stoves.**

Do not transport fuel for the butane burners - it will be provided.