



Virginia State Baking and Pastry

Standard Equipment List



1	_____	offset icing spatula or dinner knife	3	_____	small bowls to mix icing colors
1	_____	serrated knife	1	_____	medium strainer
# 40	_____	scoop for cookies	1	_____	acrylic cutting board (medium)
1 bottle	_____	dishwasher soap (small)	2	_____	pencils or pens and black marker
1 roll	_____	paper towels	2	_____	hot pads
1 box	_____	gallon Ziploc Bags	3	_____	side cloths for cooking
3 sets	_____	rubber gloves	1	_____	food thermometer
1 bottle	_____	sanitizing solution (or wipes)	2	_____	cooking timers
1 roll	_____	scotch tape	2	_____	muffin tins (regular size 6- cup)
4	_____	disposable tasting spoons or forks	1	_____	wooden spoon
2	_____	cleaning towels	2	_____	wire whisks
2	_____	rubber spatula	6	_____	pastry bags, canvas or disposable (11-14 inches)
1 roll	_____	plastic wrap	1 each	_____	pastry tips - 1/2 inch plain tip, # 12 and # 30, plus 3 additional tips of your choice for cake decoration
1 set	_____	dry measuring cup (set)	# 12	_____	scoop for muffins
1	_____	2 cup liquid measuring cup	6	_____	medium bowls to gather ingredients
1 set	_____	measuring spoons			
1	_____	gram scale			
1 pair	_____	scissors			
2	_____	half size wire racks			
2	_____	half size sheet pans			
1	_____	medium saucepan			
1 can	_____	cooking spray			
1	_____	medium mixing bowl			
1	_____	roll of parchment paper			
3 each	_____	different colors of food coloring for your cake			

Students are allowed to use wheeled boxes for hauling equipment.

Each participant is required to wear clothing and head covering in accordance of the FCCLA Baking and Pastry specifications.

All specifications for this event can be found in the *STAR Events Guide* .