SkillsUSA National Culinary Contest
Equipment and Materials List
Virtual 2021

1 Supplied by the site, student, school
   a Computer or Laptop (for exam and submission of material)
   b Operational web camera
   c Operational mobile camera
   d Picture ID
   e Internet Connection
   f Valid email account
   g Ability to access account Zoom

2 Supplied by the technical committee:
   a Contest problem (menus, recipes, instructions) as well as scoring sheets to the
      judges/evaluators.
   b Ingredient list.
   c Information to obtain a site judge/evaluator for the contestant

3 Supplied by the testing site
   a Contest site organized (workstations, ranges, refrigeration, access to product and
      additional equipment) in as fair a manner possible for each contestant. At a
      minimum each test site shall provide the following:
      i 4-burners (gas, electric, induction, butane) no more than 4 burners may be
         used
      ii One (1) Standard oven (if convection, fans must be turned off)
      iii 15 sq. ft. usable table/counter working space per candidate maximum.
      iv 8 cubic feet refrigeration space per candidate, at a close proximity to the work
         stations.
      v Adequate cubed ice supply
      vi One (1) hot and cold hand sink
      vii One (1) hot and cold ware washing sink.
      viii Ample garbage receptacles placed at station.
      ix Ample supply of appropriate cleaning equipment including brooms, mops,
         detergent, sanitizers, buckets and paper towels.
      x All necessary food items, seasonings, etc. per approved list
      xi All necessary china necessary for food presentations. China should be white
         with no markings.

4 Supplied by the contestant:
   a No. 2 pencil (two each, small note pad if desired)
   b Knife kit and cook’s tools as desired from the following:
      • French cook’s knife
      • Paring knife
      • Vegetable peeler
      • Knife steel
      • Boning knife
      • Cook’s fork
      • Slicing knife (meat)
      • Serrated slicing knife
      • Fillet knife
      • Utility knife
      • Offset spatula
• Cook’s tongs (8–12 in.)
• Pocket thermometer
• Micro plane
• Piping bags and tips
• Molds or timbales
• Sil-pats
• Battery-powered timer or clock
• Small mesh strainer
• Oven thermometer
• Cheesecloth
• Whisk
• Kitchen spoons
• Stainless steel mixing bowls
• Food mill or ricer
• Salad spinner
• Measuring cups/spoons
• Mise en place containers
• Plastic squeeze bottles
• Under counter equipment rack (must fit under table)
• Bench scrapers
• Cutting boards
• Garnish kit:
  Citrus zester
  Channel knife
  Parisienne scoop
  Apple corer
  Tourne knife
  Canapé or biscuit cutters
• Sauce Pots, small, medium, large
• Sauté pan small, medium
• Stock pot
• Sheet pan ½ size

*Note:* No electrical devices, pasta machines or large equipment will be allowed.