



Culinary Skill Demonstration: Knife Skills & Food Garnish Level 3

Name of Participant: _____

Chapter: _____

Equipment Bin Directions	Equipment List
<ol style="list-style-type: none">1. Each participant must have their own equipment and bins, they cannot be shared between participants.2. Equipment listed is suggested, not required. Items not listed on this list are not allowed and will be removed by the room consultant at the time of competition.3. Equipment bins should be labeled on the top and both ends with the participant's name, school, and city.4. Hair nets, aprons, and chef hats should not be packed in the equipment bin. They should be brought at the time of competition.5. Fruits and vegetables needed for this event will be provided and pre-washed.6. All knives should be in a safety sleeve.7. At the conclusion of competition all items from the equipment bins and finished products should be taken with the participant from the competition room.8. State Leadership Conference: All equipment bins should be dropped off in the Mangrove room at the Kalahari Convention Center on Monday, April 8th prior to the Opening Session.	<ul style="list-style-type: none">• Utility tray or sheet pan to collect ingredients (mise en place)• NSF approved cutting board (15"x20" or smaller)• Towel for under cutting board• 8-10" chef knife• Small chef knife• Flex blade knife• Paring knife• Sharpening steel• Vegetable peeler• Zester fork• Aspic cutters• Toothpicks or skewers• Apple corer• V-shaped knife• Kitchen scissors• Crinkle cutter• 3 8" or 9" paper plates• 1 roll of paper towels• 2 dish cloths• 2 dish towels• 1 box of NSF food grade disposable gloves• Digital or manual timer• Small compost/waste bucket or bowl