Competitors Name:_____ School:_____ #_____

Wisconsin FCCLA 2016 State Leadership Conference
Culinary Knife Skills

Equipment List:

The following items are the only tools allowed:

Check:	Required Equipment:
	1-Utility Tray (No Larger than 15" X 20"inches) or 1/2-Sheet Pan
	1-NSF Approved Cutting Board (No Larger than 15" X 20" inches) and Mat
	1-Spray Bottle Approved Sanitizer (Sealed in a Large Zip Lock Bag)
	1-(8" to 10"-inch) French/Chef's Knife (Wrapped in Knife Holder/Cardboard)
	1-Vegetable Peeler
	1-Paring Knife (Wrapped in Knife Holder/Cardboard)
	1-Roll Parchment Paper
	1-Pen
	I-Box Disposable Food Handler Gloves
	2-Dish Cloths
	2-Dish Towels
	1- Small Compost/Waste Bucket or Bowl

*****Water will be available.**
*****A sink may not be available.**

1. **Each participant must pack their own plastic/rubber covered container of equipment.**
2. **Tubs and equipment cannot be shared with another student in competition.**
3. **Containers must be CLEAN as well as equipment.**
4. **Label All Larger Equipment with name of school and city. Label aprons, hats, & chef jackets on the inside.**
5. **DO NOT PUT APRONS, HATS, HAIR NETS, or CHEF JACKET'S IN TUBS!!!!!!**
6. **Any additional items not on the list will be removed from the container prior to the competition and returned to the participant after competition.**
7. **Equipment containers should be labeled with the NAME OF THE STUDENT, NAME OF THE SCHOOL AND NAME OF THE EVENT on the top and both ends of the container.**
8. **Containers are to be brought to Monday's Chapter Registration and Check-In.**
9. **Containers will be turned in at that time and locked and secured until time of departure for competition.**
10. **Items may not be added or taken out of the containers after Check-In.**
11. **ONLY STUDENTS IN COMPETITION WILL BE ALLOWED IN THE CHECK IN ROOM.**