Commercial Baking Equipment List

The equipment listed below is what we feel to be the basic needs. The competitors are allowed to bring multiple of any item they see fit, they may also add items to the list that they feel they might need.

- Cake Decorating spatula
 - Multiples and different sizes are permitted.
- Hand Whip
- Pastry Bags
 - A minimum of three will be required
 - You may use reusable or disposable
- Decorating Tips including a Rose nail
- Kitchen Shears
- Bowl Scraper
- Bench Knife / Dough Knife
- Cake Knife
- Pastry Wheel
- Pastry Brush
- Rolling pin
 - Rubber bands or guides will not be permitted during the competition.
- Side towels
 - Please bring at least three, One towel will be considered your Cleaning towel.
- Mixing bowls
 - A nested set of a 1,2 and 3 quart at the minimum
- o Ruler
- Thermometer
- Timer

• We will not permit Smartphone's to be used as a kitchen timer.

- o Oven Mitts
- Food Colors
 - Yellow and Green
- Assorted large kitchen spoons
- **o** Kitchen Scale (Any type, Digital will probably be the easiest and Best)

Commercial Baking Uniform Requirements

Please note that we do not expect the competitors to go out and buy a new uniform for this competition.

we do expect that the uniforms are clean and Pressed for the competition.

Please Note That the Uniform Penalty is a max of 50pts, and the Resume Penalty is also a 50pt Deduction.

If for any reason a competitor cannot abide by these stipulations, Please notify the Chairperson in writing no later than the day before competition.

hampions at Work

- White Chef jacket
- Black and white checkered pants
- White bib style apron
- Black non slip kitchen shoes
- White chef's hat

Any style is allowed, but it must be all white

- A white chef's scarf is optional
- Black or Blue ink pen
- Black ink permanent marker
- One small memo pad
- o Resume