



Culinary Arts



CULINARY

All participating units:

- *Must identify at least five students who will train and compete in the local competition*
- *Must host the Culinary Competition in conjunction with at least five ACT-SO competitions*
- *Must be compliant with the National ACT-SO Competition Guidelines*
- *Must have a Culinary Coordinator, Mentoring Chef(s) and students educated on ACT-SO culinary requirements & guidelines*
- *Must host the competition as an individual ACT-SO unit, not a coalition*
- **Contestants must solely participate in the Culinary and/or Hospitality Management Competitions. Winners receive scholarship opportunities directly associated with the Culinary Institute of America.*

Below are infractions that will result in immediate disqualification:

- Preparing a dish that is not aligned with the contestant's initial menu submission or
- Violating any ACT-SO policies, guidelines, procedures, and protocols, or
- Using unapproved pantry or equipment items not listed on the contestant menu plan or
- Any additional, documented offense jeopardizing the ACT-SO Competition's integrity.

Culinary Program Team Roles & Responsibilities

Hosting a Culinary Arts Competition requires time and dedication. Conducting the Culinary Competition requires individuals committed to the Culinary Arts. The Culinary Team includes:

- Local ACT-SO Chairperson*
- Local ACT-SO Co-Chair
- ACT-SO Culinary Coordinator*
- Culinary School Coordinator*
- Local Culinary Partners and Sponsors
- Culinary Mentor(s)
- Participating Facilities: restaurants, hotels, schools, etc.
- Culinary Judges

****Required volunteer personnel***

As a reminder, you should have at least five students competing in the Culinary Arts Competition and three teams in the Hospitality Management Competition.

ACT-SO Culinary Coordinator

The ACT-SO Culinary Coordinator will serve alongside the ACT-SO Chairperson as the co-lead in coordinating and facilitating all culinary-related activities, including student recruitment and organizing mentoring sessions. The Culinary Coordinator will also collaborate with the ACT-SO Chair and Co-Chair to identify judges and schedule the Culinary Competition. An ACT-SO background is helpful but optional. However, an understanding of the overall ACT-SO Program and how it functions is crucial. The Coordinator must understand the components of each form and how to conduct the competition.

This individual will organize and schedule the initial Orientation with the identified school(s) and/or recruit students to participate. The Culinary Coordinator should develop an ongoing relationship with the School Coordinator(s) and Culinary Mentors and attend all scheduled meetings. The Culinary Coordinator will work with the Lead Chef Mentor to develop and follow a schedule for participating students. Culinary competition status updates should be submitted to the ACT-SO Chair based on the schedule published by the National Office. The ACT-SO Chair is ultimately responsible for ensuring that the Culinary Competition strictly adheres to the guidelines as indicated. The Culinary Coordinator will report back to the local ACT-SO Committee and to the National ACT-SO Culinary Coordinator as requested.

Culinary Schools and/or Accredited Programs

Each participant must be a high school junior or senior and is required to have previous or current formal culinary education, training, and experience through an academic institution or accredited culinary arts program (curriculum must be provided)

The local ACT-SO Culinary Team should complete the following to establish a solid partnership with the school:

- Contact the school Principal to schedule an appointment to discuss ACT-SO
- Forward information regarding the overall ACT-SO Program and Culinary Arts Competition to the Principal to prepare for the meeting. Request that the Principal identify a potential coordinator to be in attendance for the meeting

Meet with the Principal and Coordinator

- a. Schedule an onsite meet and greet with the school to provide an overview of ACT-SO and culinary arts.
- b. Provide a Culinary packet containing:
 - Outline of the Culinary Arts Competition
 - A calendar of events to include the Kick-off Orientation for students, deadline for application submission, introduction to mentors, mentoring sessions, competition, awards program, national competition
 - ACT-SO Applications, culinary guidelines and promotional materials
 - Tips to building an ongoing relationship
- o Communicate with School Coordinator(s) via site visits, email, phone calls, and invite to all culinary-related activities.
 - The result of this meeting should include the next steps, which would be a follow-up meeting with the School Coordinator to ensure their commitment to the Culinary Arts Competition and the date of the scheduled Orientation for students

Culinary School Coordinator

The ACT-SO Culinary Coordinator will work with the identified participating school(s) to offer assistance in identifying a School Coordinator. This individual can be a culinary teacher department head. Due to the intensity of this competition and the amount of time required, the initial communication should be with the school Principal to ensure the commitment to the culinary program.

Hosting an onsite Orientation to introduce the culinary competition would be ideal. Once the School Coordinator is identified, the expectation is that this individual will have the time to assist students with questions, concerns, and/or any assistance they may need while participating in the culinary competition. They would also be invited to attend as many culinary-related activities as possible to show students support.

Culinary Contestants

- The school coordinator will identify the ACT-SO Culinary Contestants. CONSIDER ALL STUDENTS
- The ACT-SO Culinary Contestants must be a high school junior or senior **and have previous or current formal culinary education, training, and experience from a culinary academic institution.**
- All ACT-SO Culinary Contestants must have appropriate materials and follow required culinary guidelines

Culinary Mentors

The Culinary Mentors may be assigned by the participating facility or identified by the Culinary Coordinator. Preferably, these are individuals in the hospitality industry, specifically experienced Chefs who can guide the students by assisting with their menu plans and enhancing their culinary skills and preparation, as well as their presentation skills. The Culinary Mentors will be assigned to the students to work with them individually and as a group.

The mentors are expected to attend all of the scheduled mentoring sessions. Mentors will provide feedback on the students to the culinary coordinator after each mentoring session.

- Communication
 - Mentoring Chefs should communicate with the Culinary Coordinator weekly or as often as mentoring sessions occur. The coordinator should be attending mentoring sessions to observe as well as support students and mentoring chefs
 - Mentoring chefs should know the overall ACT-SO process to ensure Culinary is in sync with ACT-SO program procedures.
 - The Culinary Coordinator should be communicating with the ACT-SO Chairperson regularly to provide competition updates

Culinary Judge

The National office will provide at least one judge for all local competitions. Culinary Judges for the Local Competition can be recruited from multiple sources. Representatives in the Food & Hospitality Industry including Caterers, Chefs, Restaurant Owners, etc. can participate as a judge.

- The judge must be an experienced, practicing Chef in Culinary Arts and/or Restaurateur
- The judge cannot be mentoring Chefs or affiliated with Partnerships on the National level
- Judges must return all student menus to the Culinary Coordinator upon completion of the competition
- All interested judges must complete the required paperwork.
- Judges must follow culinary guidelines as defined.
- Judges should not communicate with participants about the competition. All feedback is conveyed in the written evaluation.
- All units must submit their final roster of judges to the National Culinary Coordinator 5 days prior to the competition.

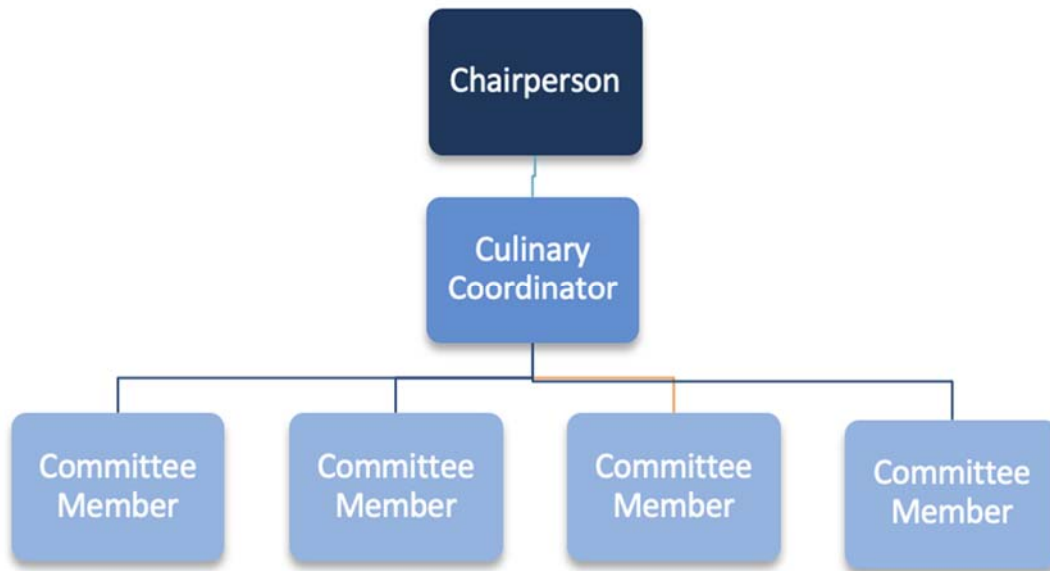
***Local Culinary Judges should report to the competition at least one hour in advance so that the guidelines and judging criteria can be reviewed thoroughly.**

Local ACT-SO Culinary Partnership Details

Hosting a Culinary Arts Competition requires not only time and dedication but also commitment and financial support. The relationship the local committee sustains with the supporting partners is essential. Clear and concise expectations must be outlined so that no surprises or unexpected tasks are identified at the last minute.

Building a Partnership

The Local ACT-SO Culinary Coordinator is responsible for communication with all partners and school coordinators. The chart below outlines the organization of the local ACT-SO program:



- An initial meeting should be scheduled to do the following:
 - Review the ACT-SO Culinary Arts Program
 - Identify the requirements
 - Identify any additional costs not covered under the partnership
 - ☐ Parking for mentoring chefs, committee members and guests for mentoring sessions as well as competition
 - ☐ Refreshments (at any time)
 - ☐ Additional mentoring sessions in preparation for Local/National Competition(s)
- A regular status report of the culinary competition training and development should be submitted to the local partners. Status report should not exceed one page.

Potential Culinary Partners

Interest through the culinary community will be generated as a result of the Culinary Arts Competition. This will create opportunities to engage multiple businesses in your culinary program. Some of those businesses include but are not limited to:

- Restaurants
 - Restaurant chains, Gourmet, Tapas, Cafés, Coffee Houses, etc.
- Community Colleges and or Universities offering Culinary Curriculums
- Food Suppliers – Aramark, Sysco, ConAgra
- Major Supermarkets with onsite Restaurants – Wegman’s, Publix, Kroger, Aldi or any local chain
- Local Farmers

Outreach to incorporate partnerships requires understanding who has authorization to make a formal commitment to ACT-SO. A Chef may not be the Restaurant Owner, and a Culinary Instructor at a community college or university may need authorization from the Department Chairperson or Vice Chancellor to extend any type of commitment. If in-kind services are offered the proposal must be detailed to specifically outline every service requested to include:

- Any equipment needed (see equipment list)
- Location (kitchen, conference or meeting rooms, etc.)
- Food supply (see pantry listing)

To build and maintain these new relationships you must clearly identify and document all of the tasks the new partners would be responsible for. If financial support is provided in lieu of in-kind services a specific dollar amount must be indicated, and formalized bookkeeping implemented to monitor those expenses. A novice to the culinary process will not know what is needed, when it is needed or why, so it is imperative that all aspects of your program are clearly outlined and reviewed thoroughly.

Enlist the support of other types of Culinary Artists to support your program such as:

- Food/Banquet Managers
- Food Critics
- Food Stylists

These individuals may offer some insight that could be helpful to your students in their presentations at competition.

Culinary Arts Competition Timeline

The Culinary Arts Competition is a minimum 3-month process requiring careful planning and scheduling. Indicated below are the required tasks and suggested timeframes for completion.

Phase 1 Discussion and Planning	Pre-Planning	·Identify the ACT-SO Culinary Coordinator and participating school(s)
	Initial Phase	·Schedule onsite meeting with ACT-SO School Coordinator to identify students
	Week 1	·Identify Partnering facilities and Mentoring Chefs
	Week 1	·Finalization and notification of participating students ● Host Overview of ACT-SO Culinary Competition for Students, School Coordinator, and Mentoring Chefs
Phase 2 Conducting Mentoring Sessions	Week 2	·Host the initial mentoring session to review and discuss schedule
	Weeks 2	● First official mentoring session should include: · Walk-thru of partnering facility kitchen · Mentoring Chef assignments · Review of planned menu and ingredients · Identify “all” supplies needed to complete menu
	Weeks 3-7	● Scheduled Culinary Mentoring Sessions o Students should work on their menus at their schools and at home o All sessions should be timed in order to adhere to timed competition requirements
Phase 3 Local Culinary Competition	April/May	· ACT-SO Awards – can be included with your overall ACT-SO Awards Program
	April 31	Deadline to host a local Culinary Competition
	May 28	National Culinary /Hospitality Contestant & Family meeting
	July 11	National ACT-SO Culinary Competition

Conducting the Culinary Arts Competition

Organization of the Culinary Competition is key so please follow the information outlined in this section very carefully.

This is the culminating event of the Culinary Arts. As with all of the ACT-SO categories, please pay special attention to all standard room setups and procedures. Local competition components that are specific to Culinary Arts will be noted in this section.

Where indicated, please follow the standard ACT-SO local competition procedures outlined in previous sections of the **How-to Manual**. All ACT-SO Chairpersons and Co-Chairpersons have access to the current Manual.

- Judges – Follow standard ACT-SO procedures for distribution of judges' packets and documents
- Volunteer Assignments – Follow standard ACT-SO competition procedures
- Distribution and review of Judges packet - Follow standard competition procedures
- Competition Scoring-Point System - Follow standard competition procedures
- Room Setup – Culinary procedures are provided

Volunteer Assignments: Culinary Arts

ROOM FACILITATOR (Mandatory Training)

This position requires an individual who is assertive, organized, and possesses leadership, customer service, communication, and problem-solving skills. The duties and responsibilities include, but are not limited to the following:

- Managing and overseeing activities in respective competition categories.
- Hosting participants, judges, and observers.
- Maintaining crowd control: Observers may talk in quiet tones and move around the culinary site behind the barriers
- Communicating judging procedures to audience: A designated person may provide commentary during the competition
- Communicating procedures and special instructions to contestants before judging.
- Keeping and reporting contestant time to judges and Culinary participants
- Assuring that judges' needs are met (i.e. copies, pencils, water, etc.)
- Collecting judge score sheets at the end of the competition.
- Compiling, sorting and preparing student evaluations for distribution.
- Performing such other duties that may be requested by the ACT-SO Chairperson

DOOR MONITOR

The door monitor must be assertive, organized, and possess good customer service and communication skills. The duties and responsibilities include, but are not limited to:

- Managing traffic in and out of competition sites.
- Communicating plan for managing traffic, in and out of the room, to the audience.
- Maintaining crowd and noise control.
- Assisting Room Facilitators in meeting the judges' needs (i.e. water, copies, pencils, etc.).
- Assisting Room facilitators in collecting judges' scores sheets and preparing student evaluations for distribution.
- Performing such other related duties that may be requested by the Room Facilitator or ACT-SO Chairperson

CHEF MENTORS

Chefs that have worked with their students during the mentoring sessions will assist with verification of student preparedness on competition day. They will make sure the student has their final menu plan and will then support the student as a member of the audience. Mentor chefs are not allowed to communicate with competitors after the start of the culinary competition for any reason.

Culinary Competition Room Setup

Proper setup of the competition facility will ensure a successful event.

Registration Area Tables:

There should be identifiable tables and/or areas for the following components:

- Participant Registration & Volunteer check-in
- Judge's check-in (Judge's packet should include guidelines including approved pantry and equipment lists, evaluations, copy of EACH student's menu plan, scrap paper, score sheets, and scoring guidelines. Judge Verification Writs should be withheld until deliberations have ended.)

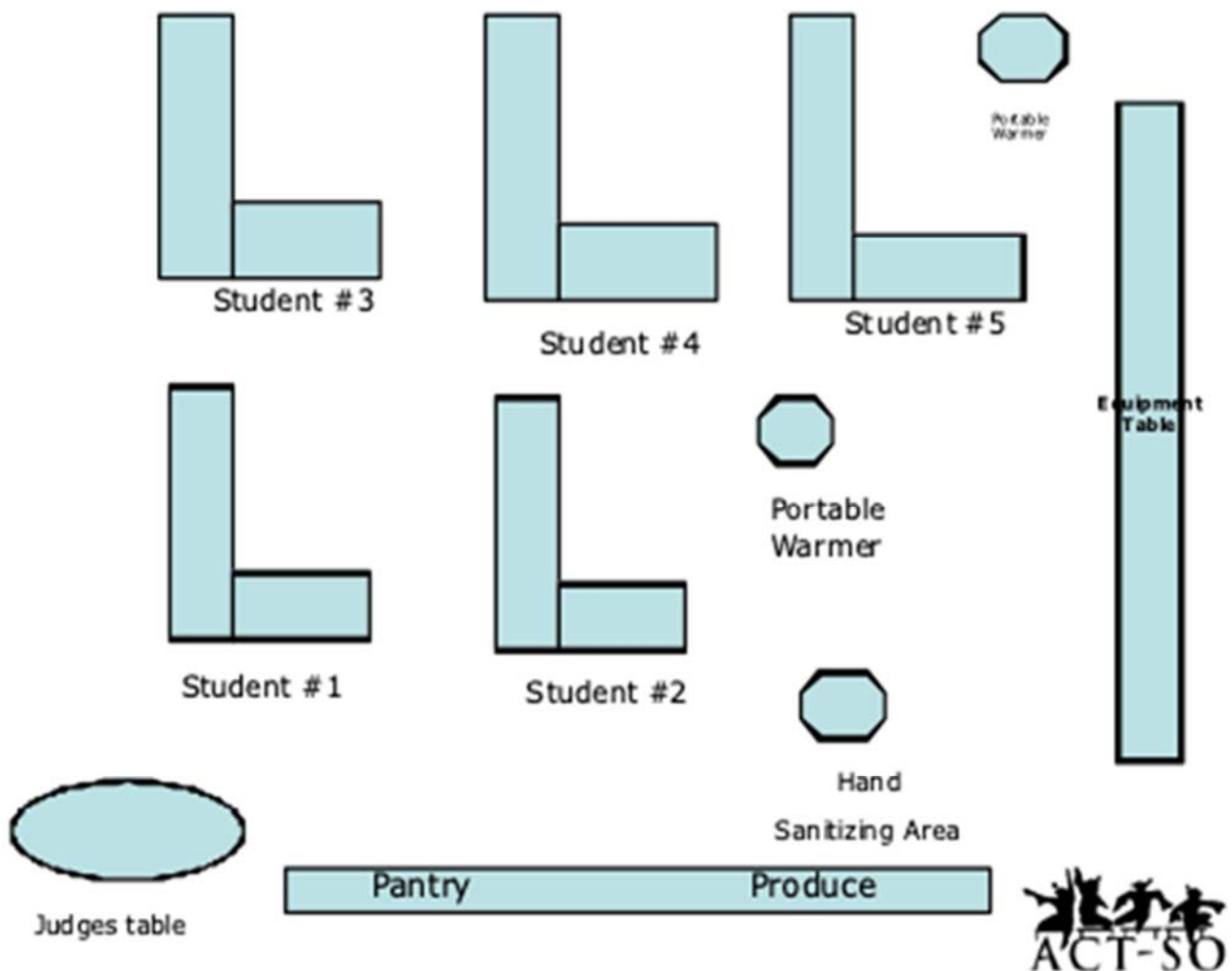
Competition Activity:

There should be adequate space between the judges and your audience. Clear markers may be required to indicate restrictions so that there are no disturbances during the competition by anxious observers.

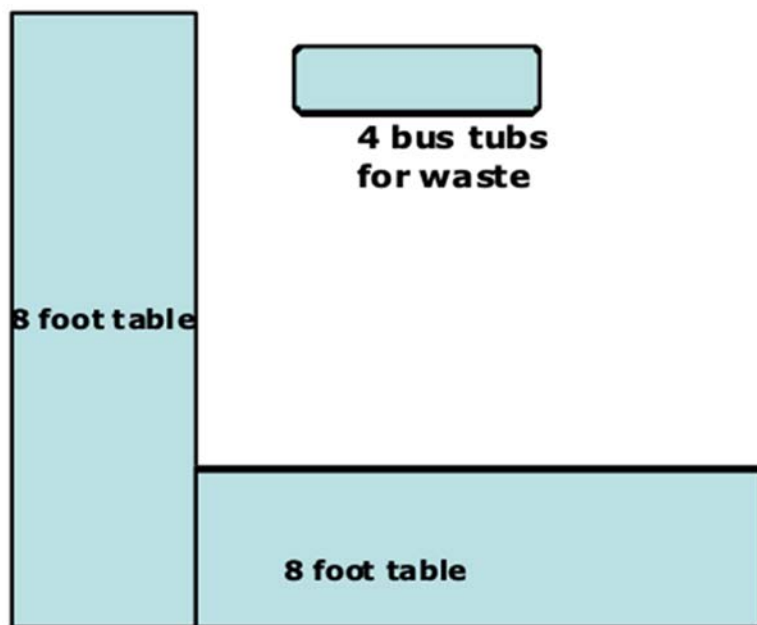
- **Crowd Management:** Be sure to advise your audience of the procedures, housekeeping rules and the competition process before you begin
- **Media:** Invite the media and review the housekeeping rules, distance between competitors and judging table, etc. so that the activity does not interfere with the competition. It is recommended that a member of ACT-SO Committee's Publicity Team be on-hand as a host for members of the media.
- **Refreshments:** Typically are not provided to guests however for culinary one or more of your sponsors may agree to provide refreshments. It is not appropriate to serve any portion of a participants' entry (starter course or main course) to any guests for any reason.
- **Mentors and Committee members** become observers for this competition as with the overall ACT-SO Program and should not interact with contestants or judges.
- **In the event a Culinary Competition** must be held virtually, only the contestants, judges, and room facilitator will be allowed on the floor/in the kitchen. All additional viewing must be virtually. Guidance from the National Office will be provided for specifications.

The Participants Workstations:

- Each workstation should be appropriately spaced to allow ample room for each student to move about freely
- The Equipment table should be placed in an area allowing each of the students open access
- A separate hand sanitizing area should be centrally located
- The Pantry and Produce table should be placed in a separate area to allow students access but not distort the judge's view
- Judges should have a clear view of the students throughout the entire competition
- Each student workstation should consist of 2 tables 6-8 feet positioned in an 'L', and should also consist of the supplies as indicated on the next page.



Student Station Set-up



Electric to each station with two outlets

3 Three Cutting boards Red Green White.

2 Induction burners

Wash bucket / Sanitizer bucket

Disposable rags

5 large bucket of fresh potable water (or sink near by)

Disposable Gloves



The Community Pantry and Produce Storeroom:

The Community Produce and Store Room tables will house all the ingredients required for the students to complete their menus. Ingredients not included on this list are not allowed and are not in compliance with culinary guidelines.

Community Pantry & Produce Storeroom

Pantry side

Four
8 foot tables

Produce Side

The Community Pantry and Produce Storeroom

The Community Produce and Store Room tables will house all of the ingredients required for the students to complete their menus. Ingredients not included on this list are not allowed and are not in compliance with culinary guidelines.

Additional Protein Options

Eggplant (root)
Red Beets (root)
Jackfruit (fruit)
Beans/lentils/Chickpeas (legumes)
Cauliflower (veg)
Tempe
Tofu

Reminder: - Plant based options do not exclude fabrication skills. Participants must fabricate a chicken or duck to demonstrate their knife skills.

Wild Card Ingredient

Contestants can request the use of one Wild Card Ingredient for their menu plan. The Wild Card Ingredient must be submitted in writing at least 15 days prior to the local culinary competition. Once approved, the Wild Card Ingredient becomes part of the contestant's menu plan

PRODUCE	STAPLES	GROCERIES	DAIRY + DAIRY ALTERNATIVE
ROOT VEGETABLES	FLOUR	Dijon Style Mustard	Butter
Carrots	All Purpose Flour	Tomato Paste	Margarine
Red Bliss Potatoes	Maseca Corn Flour	Gelatin Unflavored	Sour Cream
Baking Potatoes Idaho	Whole Wheat Flour	Marinara Sauce	Heavy Cream
Parsnips	Cornstarch	Tabasco Style Sauce	Greek Plain Yogurt
Red Onions	Breadcrumbs - Panko	Hoisin Sauce	Milk, Whole
			Any Non Dairy-plant based milk – Oat, Almond, Coconut, Soy
			Condensed Milk
Spanish Onions	Cornmeal	Teriyaki Sauce	Buttermilk
			Eggs
Shallots	Barley Grains	Tomato Puree	CHEESES
Ginger, Fresh	Quinoa Grains	Worcestershire	Cream Cheese
Garlic Cloves, Fresh	PASTA	Sriacha Sauce	Goat Cheese
Cherry tomatoes	Linguine, Dry	Soy Sauce	Blue Cheese
Celery	Penne, Dry	VINEGAR	Cheddar Cheese
Tomatoes Roma, 6x6, cherry	Penne, Dry	White	Swiss Cheese
	Angel Hair, Dry	Apple Cider	
	Couscous		
European Cucumber	RICE	Balsamic	Shredded Parmesan Cheese
GREEN VEGETABLES	Basmati Rice	Red Wine Vinegar	Fresh Ovalini Mozzarella
Asparagus Spears	Brown Rice	WINES	
Broccoli	Jasmin Rice	Burgundy	PASTRY ITEMS
Whole Green Beans	Arborio Rice	White Wine	Brown Sugar
PEPPERS	Wild Rice (Long Grain)	OILS	Powdered Sugar
Green Peppers	SOUP STOCKS	Canola Oil	Sugar, Granulated
Red Peppers	Chicken (prepared)	Extra Virgin Olive Oil	Vanilla Extract
Poblano	Vegetable (prepared)	Sesame Oil	Almonds
Jalapeño	FRESH HERBS	Vegetable Oil	Corn Syrup
Chipotle Pepper	Thyme	OLIVES	Dark Chocolate
Serrano pepper	Rosemary	Kalamata	Shortening
LETTUCE	Oregano	Queen Stuffed	
Arugula	Cilantro	Greek	
Belgium Endive			
Mesculin	Parsley	Capers	SALT
Spinach, Baby	Mint	MUSHROOMS	Sea Salt
Boston Lettuce	Basil	Medium sized Button	Kosher Salt
Kale Greens		3-inch Portabella	
Collard Greens			
Mustard Greens			
Turnip Greens			
Dandelion			
Fruit		Shitake	PROTEIN ITEMS
Limes	Blueberries	Oyster	Chicken, Whole 2.5 -3 lbs
Oranges Valencia	Honeydew Melon	Cremini/Baby Portabella	Whole Duck, Carcass 3 lbs avg.
Strawberries	Green Pears		
Grapes Red seedless			
Lemon			
Mango			

APPROVED SPICES: (Please note items not on this list will not be provided at National)

Allspice: (*spice*)

Salt: (*spice*)

Arrowroot: (*extract*)

Old Bay Seafood Seasoning: (*classic*)

Anise: (*herb seed*)

Sesame Seed: (*herb seed*)

Basil: (*herb*)

Star Anise: (*spice*)

Bay Leaves: (*herb*)

Tarragon: (*herb*)

Black Pepper: (*spice*)

Thyme: (*herb*)

Caraway Seed: (*herb seed*)

Turmeric: (*spice*)

Cardamom: (*spice*)

White Pepper: (*spice*)

Cayenne Pepper: (*spice*)

Red Pepper: (*spice*)

Celery: (*dehydrated*)

Rosemary: (*herb*)

Celery Seed: (*herb seed*)

Saffron (*herb*)

Chervil: (*herb*)

Sage: (*herb*)

Chile Powder: (*classic blend*)

Nutmeg: (*spice*)

Cinnamon: (*spice*)

Oregano: (*herb*)

Cloves: (*spice*)

Paprika/Smoked: (*spice*)

Coriander: (*herb*)

Poppy Seed: (*herb seed*)

Cream of Tartar

Cumin: (*herb seed*)

Curry: (*classic blend*)

Dill: (*herb*)

Fennel: (*herb seed*)

Ginger: (*spice*)

Mace: (*spice*)

Marjoram: (*herb*)

Mustard Powder: (*spice*)

Culinary Competition Procedures

Pre-Competition:

Culinary Coordinator should arrive at least one – two hours in advance to ensure the competition room has been set according to guidelines

Chef Mentors and Competitors should arrive one hour early to ensure all equipment, ingredients and supplies needed for competition menus are available and ready. All students are required to arrive on-time and be present for the initial briefing prior to the start of the Culinary Competition for safety reasons. Tardiness can result in disqualification.

- 1) Make sure you have current ACT-SO culinary category descriptions and criteria available for referencing.
- 2) Have students check-in. Keep a master list of all students who submitted applications. The student's name should be printed legibly on each judge's score sheet and evaluation sheet.
- 3) Give each student a nametag and a competition number that should correspond with the number on the judge's score sheet. The number assigned identifies the order in which the student competes.
- 4) Select one (1) room facilitator and one (1) door monitor for the competition.
- 5) Proper Competition Set-up is Imperative:
 - a. Work Stations must be spaced appropriately to allow ample working room (reference enclosed diagram)
 - b. All equipment must be in place and in working order
 - Ovens
 - Easily accessible pantry and spices

6) Only judges and students are able to taste food at the competition. Any unit found sharing food with the public will be immediately disqualified.

NAACP Empowerment Programs, INC assumes no responsibility for any illness caused by sharing food.

- Refrigerated items
- Fire-watch (Units must ensure if a fire-watch is required prior to competition)
- First Aid Kit
- Judges' area must allow for clear observation and easy access to students
- Judges' area must be set up away from the audience so that scoring information cannot be viewed

Competition

- 1) Throughout the competition guests may move about freely but please remind them to place electronic equipment on vibrate or silent mode as those types of sounds or noises may be disruptive to competitors. Conversations taking place in or out of the room should be kept at low volume levels
- 2) Guests should not have access to competitors. There should always be ample space between competitors and guests. At no time should guests communicate with competitors
- 3) Judges may move about freely to gain closer access to students to observe them and ask questions. Judges may only sample competition dishes once they've been officially presented by the participants.
- 4) Allow Judges and guests restroom breaks
- 5) Soft music/muzak playing in the background is optional

Post-Competition

Scoring should be completed, verified and paperwork signed by the ACT-SO Chairperson.

Culinary paperwork must include the completed judge's score sheet, compiled score sheets, evaluation forms (to be returned to the participants) and verification writ.

The competition food can be displayed to allow guests to take photos.

Winners should be announced at the scheduled local Awards Ceremony along with other local ACT-SO medalists.

Culinary Equipment List

Below are the approved items for the Culinary Competition Equipment List. Items outside of the detailed list would be a violation of the guidelines and can result in disqualification. Students will only be allowed to bring their knives to National, all other equipment is prohibited.

STUDENT EQUIPMENT LIST		
Individual Workstation	Community Kitchen Equipment	Additional Misc. Items
Banquet tables for competitors (L-		Assort. of white pattern-free china
Medium stainless-steel bowls	Cheesecloth	Disposable single use towels for cleaning
Wire whisks	Piping Bags	Squeeze bottles (2 per student)
Tongs	Table top Mixer	Back up butane/induction burner
2" inch half steam table pans	Can opener manual or electric	China for sampling (Judges area)
Large spoons, slotted	Bur mixer – small	Glassware for Plating (champagne glass)
Large spoons, non-slotted	Sheet pan rack	Flatware for sampling (Judges table)
Rubber spatulas	Portable convection oven	Parchment paper ("oven sheets")
Small stock pots w/lids	Portable warmer	Time clock back up or additional timer
Sauté pans 2 large/ 2 small	Sheet pans full size	Fire extinguisher
Set of measuring spoons	Sheet pans half size	Fire-watch (depends on jurisdiction)
Set of measuring cups	Blender	First aid kit First aid kit MUST be onsite for all mentoring sessions and local competitions.
Cutting boards, red (raw meat)	Food processor	First aid attendant (depends on jurisdiction)
Cutting boards, white (ready to eat)		Banquet table for judges and banquet
Cutting boards, green (vegetables)	Scale	Chairs for judges
Knives (chef, boning, paring) Students should have a basic knife kit which includes Chef's knife, boning knife, paring knife, serrated knife, peeler, measuring spoons and Microplane/zester.	Colander	Banquet tables for equipment and produce
Sanitizing bucket sanitizer	Strainer (china cap)	Heated insulated water carrier for hand
Disposable wipes or towels	Strainer (chinois fine)	Hand soap/sanitizer (hand washing station)
Box of disposable gloves (vinyl/by	Rolling pin	Plastic wrap
Bus tub or waste	Mallet	Foil
Burner – butane (location may only	2-Extra pots	Stanchion ropes or barriers(ropes off area)
Butane cans	2-Extra sauté pans	Trash cans
Plastic soufflé cups 3 oz		Extension cords
Plastic tasting spoons		Ring mold
Vegetable peeler		Citrus reamer
Digital thermometer		Melon baller
Small and large ladles		Stands for menu display

Only those items listed in the community storeroom, pantry, spice and equipment list can be utilized. Any items outside of the identified listing can result in disqualification. Menu revisions will not be accepted once the National competition submission has been received.