

Georgia FCCLA

2023 Region Baking and Pastry STAR Event

Equipment List

It will be necessary for each competitor to provide the following equipment to prepare the recipes that have been planned for the Baking and Pastry STAR event.

If you feel you do not need something on this list to complete the menus, there is no point deduction for not having it. Teams who bring extra equipment not on this list will have to surrender it before competing.

Students are allowed to use wheeled boxes for hauling equipment.

Each participant is required to wear clothing and head covering in accordance with the FCCLA Baking and Pastry STAR events specifications. All specifications for this even can be found in the National FCCLA STAR Events Guide.

Each participant will be responsible for bringing the necessary food items required for the recipes.

If needed, Butane will be provided by Georgia FCCLA for \$5 per can.

- 1 – 12 muffin/cupcake pan
- 10 – muffin/cupcake paper liners
- 5-6 Mixing Bowls
- 2 sets of measuring spoons
- 2 sets of dry measuring cups
- 2 liquid measuring cups
- 1 kitchen scale
- Food safe single use gloves
- 4 dish towels and cloths
- 2 hot pads or mitts
- Bag for dirty laundry
- Plastic tasting spoons
- Toothpicks
- Pencils, pens, black makers
- 3 kitchen timers
- 1 - Bench scraper
- 1 - Metal spatula
- 2 - Wooden spoons
- 4-6 - Pastry bags, canvas, or disposable (11-14 inches)
- 1 - Serrated knife
- 1 - Microplane or Zester
- 2 - Cooling racks
- 1 - Portion scoop
- 1 - ½ inch piping tip
- 1 - Scissors
- 1 - Pastry cutter
- 2 - Rubber Spatulas
- 1 - Wire Whisk
- 1 - Portion Scoop
- 1 - Butane Burner
- 1 - Butane Fuel
- 1 - Double Broiler
- 2 - Saucepans
- 1 - Glass Bowl
- Assorted prep/deli containers
- 2 – bus bins for dirty dishes
- 1 – Battery Operated Mixer
- Sheet Pans
- Sanitizer solution
- Tasting spoons
- Plates for final plating
- Plastic wrap, foil, parchment

Georgia FCCLA

2023 Region Culinary Arts STAR Event

Equipment List

It will be necessary for each competitor to provide the following equipment to prepare the recipes that have been planned for the Culinary Arts STAR event.

If you feel you do not need something on this list to complete the menus, there is no point deduction for not having it. Teams who bring extra equipment not on this list will have to surrender it before competing.

Students are allowed to use wheeled boxes for hauling equipment.

Each participant is required to wear clothing and head covering in accordance with the FCCLA Baking and Pastry STAR events specifications. All specifications for this even can be found in the National FCCLA STAR Events Guide.

Each participant will be responsible for bringing the necessary food items required for the recipes.

If needed, Butane will be provided by Georgia FCCLA for \$5 per can.

- Assorted prep/deli containers
- 2 butane burners
- Butane fuel
- 2 – Knife Set
- 1 – Mallet
- 1 – Rolling Pin
- 2 sets of measuring spoons
- 2 sets of dry measuring cups
- 2 liquid measuring cups
- 2 – Mixing Bowls
- 2 – Sauté pans, 10-12 inch are recommended
- 1 – Juicer
- 2 – Tongs
- 4 – Cutting Boards
- 2 – Folding/Sauté Spatulas
- 2 – Flipping Spatulas
- 1 – Strainer/Chinois
- Food safe single-use gloves
- 4 – dish towels and clothes
- 2 – hot pads or mitts
- Bag for dirty laundry
- 2 – Sani-buckets
- Pencils, pens, black markers
- 2 – kitchen timers
- 1 – pot with lid
- 1 – Cooking Thermometer
- 2 – bus bins for dirty dishes
- Sheet Pans
- Sanitizer solution
- Tasting spoons
- 1 - peeler
- Plates of final plating
- Plastic wrap, foil, parchment