Supplies and Materials to be Provided by each Competitor:

- All necessary food items, paper goods and smallwares
- All necessary platters, plates, dishes and china for presentations
- Food needed to complete the selected recipe
- Knife kit and cook’s tools as desired from the list below
  - Chef’s knife
  - Paring knife
  - Vegetable peeler
  - Honing steel
  - Boning knife
  - Cook’s fork
  - Slicing knife (meat)
  - Serrated slicing knife
  - Fillet knife
  - Utility knife
  - Offset spatula
  - Cook’s tongs (8-12”)
  - Pocket thermometer (digital preferred)
  - Microplane
  - Piping bags and tips
  - Molds or timbals
  - Silpat
  - Battery-powered timer or clock
  - Small mesh strainer
  - Oven thermometer
  - Hairnet
- Cheesecloth
- Whisk
- Kitchen spoons
- Stainless steel mixing bowls, various sizes
- Food mill or ricer
- Salad spinner
- Measuring cups and spoons
- Mise en place containers
- Plastic squeeze bottles
- Under counter equipment rack (must fit under table)
- Bench scraper
- Cutting boards
- Garnish kit:
  - Citrus zester
  - Channel knife
  - Parisienne scoop
  - Apple corer
  - Tourner knife
  - Canape or biscuit cutters