

2017 Skills USA Regional Competition

February 10th, 2017

Oakland Community College
27055 Orchard Lake Rd.
Farmington Hills, MI 48334
Please arrive at 7:30 A.M.
Start time 8:00 A.M.

Equipment you must supply: Commercial baking

- Resume
- Gloves
- Aprons
- Sanitation bucket with towels
- 1 bench scraper
- Offset spatula
- 1 set measuring spoons and cups
- 4-6 pastry bags, 12 or 14 inch
- Couplers, flower nail and decorating tips (star, rose, writing and 2 flower) tips may be attached to bags prior
- Presentation board for 9 inch cake
- 1 rolling pin or dowel
- 2 mixing bowls
- 2 or 3 bowls for mixing colors
- Serrated knife
- 1 rubber scraper
- 1 pastry brush
- 2 biscuit cutters
- 1 scale
- 1 or 2 timers
- Cake box and to go containers for all your products
- 1 roll of masking tape
- 1-5 quart mixer-only one per school please as space is limited!!!

PROVIDED AT CONTEST SITE

- Icing for decoration and frosting
- Food coloring
- Standard pantry items
- Pan liners(parchment) and disposable tins
- Pan spray
- Sheet pans ½ and full
- Sanitation solution

TASK LIST FOR CULINARY

- Resume
- Aprons
- Sanitation bucket with towels
- Two cutting boards (chicken and vegetable)
- French knife
- Paring knife
- Vegetable peeler
- Knife steel
- Serrated knife or slicing knife
- Cooks tongs 8-12 inch
- Rubber spatulas
- Pocket meat thermometer
- Piping bags and tips
- Molds or timbals
- Measuring cups and spoons
- Timer or clock
- Small mesh strainer
- Whisk
- Kitchen spoons (slotted and solid)
- Stainless steel mixing bowls
- 2-2 quart small pots
- 8" and 10" sauté pans
- ½ sheet pan
- 2 inch ½ pan
- 4 inch 1/6 or 1/8 pan
- 4 inch 1/3 pan
- Food handler gloves

PROVIDED AT CONTEST SITE

- Recipe for contestant
- All related food items
- Standard pantry items/stock
- Pan spray
- Pan liners and disposable tins
- Full and ½ pans
- Sanitation solution