

# Equipment Guideline at Golden Chef's Regional & Metro Cook-offs

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This is a **guideline** for equipment available, please keep in mind it **does** vary between regions. For further clarification on the equipment available at your regional cook-off, please contact your venue directly.

## General Products available to competitors

- Butcher's string - Greaseproof paper – Foil – Cling wrap- Cooking Spray

## Normal kitchen cleaning materials

Per Entrant:

- 4 burners on a commercial stove with oven
- Fridge, minimum 2 shelves
- Workstation to accommodate 1 competitor
- Tea towels per entrant
- Waste disposal as per local council requirements
- Drinking Water

General access to the following:

- Deep fryer with clean oil
- Freezer
- Commercial food processors
- Microwave
- Salamander
- Slicer
- Mixers
- Scales
- Pasta machines
- Cryovac machine plus bags
- Convothem for steaming only

Small equipment:

- Assorted stainless steel mixing bowls
- Assorted stainless steel saucepans and frypans
- Baking trays and sheets
- Can opener
- Chinoise
- Colander
- Ladles

General products:

- Cleaning chemicals
- Disinfectant/sanitiser
- Disposable gloves
- Foil
- Cling wrap
- Baking paper/silicon paper
- Sponges/scourers
- Mops/ brooms / brushes
- First aid kit
- Safety equipment
- Fire blanket and extinguishers

**You are required to bring the following with you:**

- Clean uniform trousers, jacket, necktie, hat, apron, and footwear
- Notepad and pen
- Your tool kits
  - Basic small equipment that would normally fit in a toolbox (e.g., knives, peelers, dessert moulds, stick blender, piping bags, timers, tongs, tasting utensils etc.)

*\* You will be allowed to supply your own white china plates for the competition should you choose to do so, however standard plates will be available at the venue. Contact your venue directly to determine what is available.*

*NO SLATE, NO WOOD, NO GLASS, NO PLASTIC, NO TILES*