

**Equipment for 8 people**

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| **QUANITY** | **ITEM DESCRIPTION** |
| 16 | Stainless steel bowls- 10 inch or larger (2-quart bowl for corn fritter batter & vinaigrette) |
| 8 | Whisk- 12 inch (for making vinaigrette) |
| 8 | Set of measuring spoons/ dry measure cups |
| 8 | cup liquid measure |
| 8 | Quart liquid measure |
| 8 | Hamburger spatula (for flipping corn fritters) |
| 8 | Plastic spatula- 10 inch or larger (for mixing corn fritter batter) |
| 8 | No. 16 disher / 2 oz. portion scoop |
| 9 | Green cutting boards 20 x 15  |
| 9 | Chef knife, 8 inch |
| 4-6 | Sauté pan 11.5 inch or Lodge 10.5-inch cast iron griddle (cooking corn fritters) |
| 1 set | Mainstays Annesdale glasses (set of 8) |
| 2 | Arrow 60 oz pitchers |
| 3 | Serving Trays |
| 3 | Silverware Set |
| 3 | Cloth Napkins for rolling silverware |

**Supplies for 8 people**

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| **QUANITY** | **ITEM DESCRIPTION** |
| 1 | Large Lexain 18 x 26x 15 (for storage and transporting equipment) |
| 9 | Plastic pint container with lid (storing & labeling vinaigrette) |
| 18 | 2 oz. portion cups (portioning ingredients for vinaigrette & fritter batter) |
| 1 box | Gallon zip lock plastic bags (taking home cooked corn fritters) |
| 1 box | Quart zip lock plastic bags (storing diced onions) |
| 1 | Bottle of sanitizer |
| 1 | Roll of paper towels |
| 1 pkg (16) or small box | Plastic spoons (for tasting) |
| 1 pkg (8) | Paper plates (for corn fritters) |
| 3 | Guest check pads |
| 1 pkg | No 2 pencils |
| 1 pkg | Black or Blue Pens |
| 1 pkg | Sharpie markers (Labeling) |
| 1 roll | Masking Tape, 1.41 in wide (Labeling) |
| 1 pkg | Name Tags (peel & stick) |

**Ingredients for 8 people & 1 instructor**

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| **QUANTITY/PURCHASE SIZE** | **ITEM DESCRIPTION** | **USAGE PER 8 STUDENTS & 1 INSTRUCTOR** |
| 2@3lbs. bags | Yellow onions (9 each) | 3 lbs. |
| 2 @ 16 oz. bottles | Red wine vinegar | 3 cups |
| 2 @ 16 oz. bottles | Dijon mustard (not honey) | 6 oz. |
| 1 @ 0.95oz. Bottle | Italian seasoning | ¾ oz. |
| 1 @ 26oz. Bottle | Salt, iodized | 3 ½ oz.  |
| 1 @ 6oz or small or smaller | Black pepper, ground | ½ oz. |
| 2 @ 5lb bag | Yellow cornmeal (Not mix or self- rising) | 7 ½ lbs |
| 1 @ 8.1 oz. can  | Baking powder | 3 oz. |
| 1 dozen eggs | Eggs, large | 9 |
| 1 Quart Bottle size | Canola oil | 1 Quart  |
| 1@ 3-quart 5 oz Bottle size | Olive oil | ½ gallon & 1 cup |
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**Receiving Station Exercise**

10 assorted packages (can be non- perishable items taken from what you have.)

 For food outlets - Can be an order from a vender you have.

