



EQUIPMENT LIST / LISTE D'ÉQUIPEMENT

# BAKING PATISSERIE

POST-SECONDARY AND SECONDARY /  
NIVEAU POSTSECONDAIRE ET SECONDAIRE

**The following equipment will be provided for each competitor by Skills/Compétences Canada**

Workstations

- 4 tables and 1 Presentation Table
- 1 Table Top Mixer, with paddle, hook, and whisk
- 1 Bus Tub for Dishes
- 1 Bus Tub for Food Waste
- 1 Rack'n Roll per workstation, 1 per 2 competitors (secondary, post-secondary)
- Dishwashing Sink with sink stoppers
- 5 per Competitor Full Size Baking Trays 40x60cm (18x26")
- 4 per Competitor Half Size Baking Trays 20x30cm (9x13")
- Fridge/Freezer, 1 per 2 competitors (secondary, post-secondary)

Shared Equipment

- Ovens  
Space, temperature & oven times will be assigned & posted by the National Technical Committee (NTC)
- Proofer Cabinet Space  
Space & proofer times will be assigned & posted by National Technical Committee (NTC)
- Central stores area for ingredients
- 1 Spray Station (shared)  
Spray gun & compressor supplied by competitor

No other equipment, tools or smallwares will be provided by Skills/Compétences Canada, so please bring everything you need for your own competition.