



2018 Skills Ontario Qualifying Competitions

Culinary Arts

Common Table

Produce - Vegetables	Produce - Fruit
Asparagus, Green	Blackberries
Cabbage, Green	Blueberries
Carrots	Lemons
Celeriac (Celery Root)	Limes
Celery	Oranges
Garlic Bulb	Strawberries
Onions, Spanish	Herbs - Fresh
Parsnips	Basil
Peppers, Red	Parsley
Peppers, Yellow	Tarragon
Potato, Russet	Thyme
Dry Goods	Proteins & Stocks
Beans, Cannellini, canned	Stock, White, Chicken
Honey	Spices - Dry
Mustard, Dijon	Basil
Oil, Canola	Pepper, Cayenne
Oil, Olive, Extra Virgin	Peppercorns, Black & White
Pasta, ditalini OR macaroni	Salt, Kosher & Table
Sugar, Granulated, White	Thyme
Sugar, Icing	Dairy
Tabasco Sauce	Butter, Unsalted Max 454g
Tomato Paste	Cheese, Parmesan
Tomatoes, Whole Peeled canned	Cream, 18%
Vanilla, Pure	Cream, 35% Max 500ml
Vinegar, White Wine	Eggs
Frozen Items	Milk, Homogenized, 3.5%
Blueberries, IQF	Miscellaneous
Raspberries, IQF	Aluminum Foil
Strawberries, IQF	Bread, White, Sliced
Alcohol	Butcher`s Twine
Wine, White	Cheesecloth
	Plastic Wrap
	Coating Spray
	Parchment Paper