

Culinary Kitchen Videos & Kitchen Specifics

CACC Culinary Kitchen 172 - Missouri State SkillsUSA Culinary Contest

- Video taken for 2015 contest – kitchen will be used for Secondary Contest.

- Each contestant has 6 burner range with conventional oven

Each contestant station has:

6 - Burners

1 - Conventional oven

1 - 48 x 30" prep table with an under counter shelf

1 - Section of refrigerator with 2 shelves - labeled with color

Each contestant has access to:

1 -- 300 degree convection oven (East side of kitchen)

1 -- 350 degree convection oven (East side of kitchen)

Common ingredients table with all produce, dairy, and dry good products

Culinary CACC 172

<https://youtu.be/RDszy3insx0>

Culinary Kitchen RBHS 102

- Video taken for 2011 contest – kitchen will be used for Post-Secondary Contest.

Each contestant station has:

1 - Induction Burner

1 - 48 x 30" prep table with an under counter shelf

1 - Shelf of a refrigerator – labeled with color

Each contestant has access to:

1 – 300 degree convection oven

1 – 350 degree convection oven

Access to 10 burner range

Access to 2-6 burner ranges

Common ingredients table with all produce, dairy, and dry good products

Culinary RBHS 102

<https://youtu.be/kSRGqSU7ngo>