



**Requisition - Skills Canada - Edmonton  
34 - Cooking - Post Secondary**

<b>Due:</b>	<b>May 6, 2012 by 11:59 p.m.</b>
<b>Competitor's Name:</b>	
<b>Competitor's Province:</b>	

<b>Submit to:</b>	Stanley Townsend	<a href="mailto:stant@nait.ca">stant@nait.ca</a>
	Ian Campbell	<a href="mailto:iancam@nait.ca">iancam@nait.ca</a>

- These items will not be available on the common food table
- They must be requisitioned 1 week prior to the competition.
- They will be in the competitor's station at the start of the competition (Day 1 - Module 1).
- Any competitor that does not complete a requisition cannot be guaranteed the products will be available.
- Please see Tab #2 - Common table items for items that are supplied at the event.

**PRODUCE - VEGETABLES**

<i>Item</i>	<i>Amount</i>	<i>Unit</i>	<i>Price</i>	<i>Extension</i>
			<i>For Skills Canada Use Only</i>	
Asparagus - Green		bunch		
Avocado		each		
Baby spinach		kg		
Beans - Green		kg		
Beetroot - small, fresh		kg		
Bok Choy - small		kg		
Broccoli		bunch		
Butternut squash		kg		
Cabbage - Green		kg		
Cabbage - Red		kg		
Cabbage - Savoy		kg		
Carrots		kg		
Celeriac		bulb		

Celery		kg		
Eggplant		kg		
Fennel bulb		each		
Garlic, fresh		kg		
Ginger, fresh		kg		
Leeks		each		
Lemon grass		each		
Mushrooms - Button		kg		
Mushrooms - Shitake		kg		
Onions - Red		kg		
Onions - Shallot		kg		
Onions - Yellow		kg		
Pepper - Red		kg		
Pepper - Yellow		kg		
Potatoes - Russet - mini		kg		
Snow Peas Flat (Mange tout)		kg		
Tomato - Cherry		pint		
Tomato - Roma		each		
Zucchini		kg		

### PRODUCE - FRUIT

<i>Item</i>	<i>Amount</i>	<i>Unit</i>	<i>Price</i>	<i>Extension</i>
			<i>For Skills Canada Use Only</i>	
Apples - Green (sour)		each		
Kiwi		each		
Lemon		each		
Lime		each		
Mango		each		
Orange		each		
Raspberries		pint		
Strawberries		pint		

### HERBS - FRESH

<i>Item</i>	<i>Amount</i>	<i>Unit</i>	<i>Price</i>	<i>Extension</i>
			<i>For Skills Canada Use Only</i>	
Basil		bunch		
Chervil		bunch		
Chives		bunch		
Cilantro		bunch		

Dill		bunch		
Mint		bunch		
Oregano		bunch		
Parsley		bunch		
Rosemary		bunch		
Sage		bunch		
Tarragon		bunch		
Thyme		bunch		

### DAIRY

<i>Item</i>	<i>Amount</i>	<i>Unit</i>	<i>Price</i>	<i>Extension</i>
			<i>For Skills Canada Use Only</i>	
Butter - unsalted		kg		
Cheese - Parmesan		kg		
Cream - 35% - fresh (whipping )		litre		
Eggs - large		each		
Milk - 2%		litre		

### PROTEINS AND STOCKS

<i>Item</i>	<i>Amount</i>	<i>Unit</i>	<i>Price</i>	<i>Extension</i>
			<i>For Skills Canada Use Only</i>	
Bacon - Double Smoked - Slab		kg		
Chicken breast - Boneless/skinless random		kg		
Ground pork		kg		
Quail - 135 grams each	8	each		
Salmon filet, pin and rib bones in, skin on, scales removed, from a 4 - 6 lb fish.		kg		
Scallops, fresh, (10 - 20 count)		kg		
Stock - Chicken		litre		
Stock - Fish		litre		

### DRY GOODS

<i>Item</i>	<i>Amount</i>	<i>Unit</i>	<i>Price</i>	<i>Extension</i>
			<i>For Skills Canada Use Only</i>	
Chocolate - Dark		kg		
Chocolate - Milk		kg		
Chocolate - White		kg		
Dried yeast		kg		
Gelatine - Leaves		each		

Gelatine - Powder		kg		
Glucose		kg		
Honey		kg		
Nuts - Almonds, sliced		kg		
Nuts - Pecans		kg		
Nuts - Pistachio		kg		
Oil - Sesame		litre		
Sugar - Isomalt		kg		
Vanilla Bean Pods		each		
Wonton skin		each		
White bread - sliced		slice		

### SPICES - DRY

<i>Item</i>	<i>Amount</i>	<i>Unit</i>	<i>Price</i>	<i>Extension</i>
			<i>For Skills Canada Use Only</i>	
Saffron		kg		

### ALCOHOL

<i>Item</i>	<i>Amount</i>	<i>Unit</i>	<i>Price</i>	<i>Extension</i>
			<i>For Skills Canada Use Only</i>	
Beer - Ale		litre		
Curacao		litre		
Brandy		litre		
Grand Marnier		litre		
Madeira		litre		
Noilly Prat		litre		
Port (LBV)		litre		
Whisky - Alberta Springs				
Wine - Red		litre		
Wine - White		litre		

### FROZEN ITEMS

<i>Item</i>	<i>Amount</i>	<i>Unit</i>	<i>Price</i>	<i>Extension</i>
			<i>For Skills Canada Use Only</i>	
Blueberries, IQF		kg		
Raspberries, IQF		litre		
Filo pastry		each		