



Contest Description

Cooking

Post-Secondary

Date: April 15, 2026

Location: Porter Creek Secondary School

Duration of contest: 9:00AM to 3:30PM

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SKILLS FOR SUCCESS FOR CAREERS IN SKILLED TRADES AND TECHNOLOGY

The Government of Canada has updated the previous Essential Skills framework to the new Skills for Success model in response to the evolving labour market and changing skill requirements. This model outlines nine fundamental skills Canadians need to thrive in work, education, training, and daily life.

Skills/Compétences Canada aims to highlight the importance of these skills, vital for success in trade and technology careers. Competitors can see how Skills for Success are integrated into contest descriptions, projects, and project documents. Recognizing these skills during the competition helps competitors match tasks with specific skills necessary for success and understand how these skills apply within their trade or technology programs and future careers.

The nine key Skills for Success, validated for workplace success, are:

1. Numeracy
2. Communication
3. Collaboration
4. Adaptability
5. Reading
6. Writing
7. Problem Solving
8. Creativity and Innovation
9. Digital

1. Contest Overview

1.1. Description of the associated work role(s) or occupation(s):

https://www.skillscompetencescanada.com/en/skill_area/cooking/

1.2. Purpose of the competition

The competition is designed to test the culinary skills, knowledge, and creativity of competitors.

1.3. Duration of the competition

Competitors will begin at 9:00AM and have until 3:30PM to complete all of their tasks, including cleanup.

Time	Event	Location
9.00 AM	Arrival, Check In	
9.10 AM	Orientation/Briefing	
9.15 AM	Station Setup <ul style="list-style-type: none"> • No contact with food items 	
9:30 AM	Competition Begins <ul style="list-style-type: none"> • Post Work Plan • Descriptive Menu • Begin Costing Exercise 	
10:00 AM	Deadline to Submit <ul style="list-style-type: none"> • Conversion Test, • Descriptive Menu one (1), handwritten copy 	
11:00 AM	Present Competencies: <ul style="list-style-type: none"> • Precision Cuts 	
11:45 AM	Pause Production and Clean Up	
12:00 PM	Lunch	
12.30 PM	Competition Resumes	
2.30 PM	Present Appetizer	
3.00 PM	Present Main Course	
3.30 PM	Clean Up and Exit Contest Area With All Belongings and Equipment	

***Please note:** Competitors must be on time for their contest or may be disqualified at the discretion of the National Technical Committee member / competition lead and judges.

Awards Ceremony:

Skills Canada National Competition Travel Dates: May 28-29, 2026

- Participants who qualify from the Territorial Skills Competition may be invited to compete at the Skills Canada National Competition in Toronto, ON, Canada.
- See section 5.2 for further detail on how to qualify.

2. Contest Description

2.1. Skills and Knowledge to be Tested

- Competitors will prepare one menu (Module B) as outlined in this contest description. The practical test challenges both culinary knowledge and creativity. This contest description outlines what is required from each competitor, and how marks are awarded.

2.2. Costing Exercise

- Worksheet and calculator provided by the Skills Canada Yukon.
- Competitors cannot use their own device for their calculations.
- Conversion exercise will have a 30-minute deadline from the start of the contest. Competitors must submit the costing exercise and calculator by 10:00 AM.
- Competitors may not gather food until the conversion test is completed.

2.3. Work Plan & Menus

- **Work Plan Submission**
 - Competitors must submit one (1) copy of menus and work plans for the competition.
 - One copy of the competitor's work plan is to be posted at the competitor's station.
 - Recipes may be consulted throughout the competition.
- **Menu Submission**
 - One (1) copy of a completed menu must be prepared and submitted on the day of the competition.

2.4. Modules

Module A - Competencies	
Description	<p>Vegetable precision cuts: brunoise</p> <p>Items are presented in individual containers (containers provided).</p> <p>50 g Fennel 50 g Celery</p> <ul style="list-style-type: none"> ● See Appendix C – precision cuts of vegetables. ● <u>All vegetable competencies must be incorporated into the consommé as a garnish component.</u> ● Amounts used are at the discretion of the competitor but must be written into their menu and must display the core competency. ● Any unused cut vegetables should be labelled and stored in accordance with industry food safety guidelines and utilized in the menu.
Service Details	<ul style="list-style-type: none"> ● Reusable containers will be provided for the precision cuts ● No service wares (China) permitted other than that which is provided by the committee.
Available ingredients	<ul style="list-style-type: none"> ● A list of all ingredients available for this module are included in the common table document.
<ul style="list-style-type: none"> ● Conversion exercise will have a 30-minute deadline from the start of the contest. ● Competitors may not gather food until the conversion test is completed. ● Competitors are encouraged to use their time effectively and complete mise en place for Module B. ● Module B Mise en place is to be stored neatly in your fridge or at your station. 	

Module 1B - Appetize

Description	<p>Prepare four (4) portions <i>Rillettes of Salmonidae</i>. Visible components on the plate must include:</p> <ul style="list-style-type: none"> • Rillettes of fish • Must utilize Precision cuts from Module 2B • Cracker component • Dressed Petit Salad • Appropriate, functional, edible garnish • Cold sauce plated
Service Details	<ul style="list-style-type: none"> • Note - Molds, etc., are permitted for production; however, added service wares: spoons, glasses, ramekins, etc., are not allowed for service. • Protein items must be cooked to correct internal temperatures following food safety guidelines. • Appetiser course must be served cold (room temp) on the plates provided. • Total plate portion must be between 125 – 175 grams. <p>Provided Service wares:</p> <ul style="list-style-type: none"> • plate, round white – 4 each
Available ingredients	<ul style="list-style-type: none"> • A list of all ingredients available for this module are included in the common table document.

Module 2B - Main Course

Description	<p>Prepare four (4) main course plates utilising the whole duck. Visible components on the plate must include:</p> <ul style="list-style-type: none"> • Protein component, must be cooked en croute (e.g., Pithivier / Wellington) and must include the following: <p>-Duck - Breast cooked medium rare – medium.</p> <p>-Duck – Legs must be utilised</p> <p>-Mushroom Duxelles o Puff Pastry</p> <p>-For presentation, the finished product must be cut to show the cross section of all elements contained in the pastry.</p> <ul style="list-style-type: none"> • Items utilized from the mandatory ingredient list: Whole duck must be utilized • A minimum of 3 different cooking methods demonstrated • A functional vegetable element/garnish • A minimum of 1 sauce
Service Details	<p>Note - Molds, etc. are permitted for production, however added service wares: spoons, glasses, ramekins etc. are not allowed for service.</p> <ul style="list-style-type: none"> • Total plate portion must be between 225 - 325grams. • Sauce is to be served on plates, and on the side in one (1) sauce boat (90 mL minimum). • Protein items must be cooked – no raw preparations. • Dishes must be served hot - no cold element preparations.

	<p>Provided Service wares:</p> <ul style="list-style-type: none"> • 12" plate, round white – 4 each • Sauce boat – 1 each
Available ingredients	<ul style="list-style-type: none"> • A list of all ingredients available for this module are included in the common table document.

2.5. Common table/Ingredient requisition

- Food items necessary to prepare the items in the test project will be provided by Skills Canada Yukon.
- All items on the common table document will be available to each competitor, however, only items listed under Dry Goods, Frozen, Dairy, Nuts, Proteins and Stocks, Wine, Mother Sauce, Herbs and Spices, and Miscellaneous will be freely available to each competitor on the day of the competition. All other items on the common table document need to be requested by each competitor no less than 7 days prior to the date of the competition.
- Common Table ingredients found under the following headings must be requested using the requisition form found in appendix #6: Vegetables, Fresh Fruit, and Fresh Herbs.
- Skills Canada Yukon reserves the right to change or limit food items without notice, depending on availability and quality.
- You will be marked accordingly for over-use, or waste of products.
- Unless otherwise stated, ONLY the foods provided by Skills Canada Yukon are permitted for use.

2.6. Notes

- Bring only the tools that you plan to use. (I.e., if you don't need a rolling pin to prepare your menu, don't bring one.)
- It is not permitted to bring any foodstuffs to the contest, including colouring agents, wood for smoking, plastic PVC tubes, canned oil sprays or other consumable products. Only the food provided can be used with no substitutions permitted.
- Service ware and china, skewers, shot glasses, etc. are not acceptable for presentation on the judged plates.
- Competitors may bring any tool and/or equipment that is not provided on the shared equipment list. All tools and/or equipment must fit on the workstation (nothing may be stored on the floor).
- Electric Equipment: Competitors are only allowed to bring the following pieces of electric equipment: digital scale, kitchen timer, electric beaters to use for cookie batter. All other electric equipment is prohibited.

- Competitors' toolboxes must not exceed 0.6 cubic meters in volume. It can be multiple toolboxes, but the total of all toolboxes must not exceed the maximum volume indicated. (60 cm x 60 cm x 60 cm)
- Toolboxes and equipment that does not fit in or on the workstation will be stored in a separate location.
- All equipment must be marked clearly for easy identification.
- Electric domestic stoves will be used on the competition site. Please bring trays and pans that will fit into a normal home-type oven.
- Competitors must clean/sanitize/dry all tools and equipment prior to packing and leaving the site.
- All competitors are responsible for cleaning up their work areas, stoves, sinks, refrigerators, and tools before they leave the competition area at the end of the competition.

***Please note:** All competitors will be required to sign a declaration stating they have not written a certificate of qualification examination or hold journey person status in a related trade.

3. EQUIPMENT, MATERIAL, CLOTHING

3.1 Equipment and material provided by Skills Canada Yukon:

- All food from the recipes and the common table
- Adequate fridge and freezer space
- One work table with one shelf
- One stove with oven
- Available sink with hot & cold water
- One electric outlet per workstation
- Garbage, recycling, and Organics/Compost bins
- One display area for finished plates
- All Plate ware and Service ware
- Dish soap, sanitizing chemicals, and spray bottles or Sani-buckets
- Hand soap and paper towels

3.2 Equipment and material provided by Skills Canada Yukon to be shared between competitors

- Immersion blender
- Microwave
- Food processor with bowl and cutter blade
- Kitchen blender
- Spice grinder
- Plastic-wrap
- Aluminum foil
- Butcher's twine
- Cheesecloth
- Parchment paper

- Reusable Deli Containers – 250 mL, 500 mL, 1000 mL with lids

3.3 Equipment and material provided by the competitor

- Knives
- Spatulas
- All pots, frying pans, sheet pans, bowls, strainers, cutting boards, molds, etc.
- Piping bag and tips
- Scales
- Kitchen towels and dish towels
- Ladles
- Whips
- Side towels, oven mitts
- Rolling pin
- Recipes and reference books
- All hand tools used to prepare their menu items

3.4 Required clothing provided by the competitor

All items below must be clean and in good repair:

- Black wipeable non-slip, closed toe, water resistant shoes (no running shoes, sandals, crocs, etc.)
- Side towels
- Double breasted long sleeve white chef jacket
- Black or checkered chef pants
- Cleaning cloths/towels

3.5 Required clothing provided by Skills Canada Yukon

- A chef hat to be worn for the duration of the competition
- White apron

4. Health and Safety

4.1 Safety Orientation

During orientation, Competitors will participate in a Safety workshop and they will be expected to work and maintain a safe working area during the competition.

4.2 Field Level Risk Assessment

SCY has completed a Field Level Risk Assessment for every competition area in addition to a full walkthrough with a representative from Yukon Workers Safety and Compensation Board to identify potential hazards and create solutions. The primary goal of an FLRA is to identify and mitigate potential risks to ensure the safety of competitors.

4.3 Grooming Standards

- Hands must be washed; nails must be trimmed, clean and free of nail polish while working with food. False nails are not permitted in the contest area.
- Hair must be restrained during the competition. Long hair must be tucked into your hat or gathered with a hairnet.
- Beards must be neat and trimmed or restrained with a beard net.
- Any article of jewelry that poses a hazard through risk of detachment, or cross-contamination through food contact will be required to be removed prior to entry into the contest area.

Skills Canada Yukon has the right to counsel any competitor regarding the above Grooming Standards, in accordance with food safety guidelines. Competitors that refuse to comply will be removed from the competition.

5. Evaluation Criteria

5.1 Distribution of Marks

Sanitation & Safety	<ul style="list-style-type: none">• Proper and professional clothes• Personal hygiene and cleanliness• Workstation, floor, and fridge cleanliness• Cutting board hygiene• Proper food storage methods• All general food safety rules must be followed• All tools/equipment must be cleaned/sanitized/dried before packing/leaving.	/15
Organization and	<ul style="list-style-type: none">• Food wastage – maximum utilization of	/10

Product Utilization	<ul style="list-style-type: none"> food • Energy and water – efficient utilization • Time Management – posted work plan • Proper planning and execution of tasks • Menu to be submitted as outlined in the contest description 	
Preparation and Technical Skill	<ul style="list-style-type: none"> • Proper and professional use of tools and equipment • Application & execution of correct cooking techniques and methods 	/25
Presentation	<ul style="list-style-type: none"> • Portion size in accordance with the test project parameters • Clean Plates • Appealing plating & contemporary design • Harmonious colours • Appetizing and artistic presentation of food • Appropriate and complementary garnishes 	/15
Taste & Required Menu Components	<ul style="list-style-type: none"> • Proper textures of food • Correct degrees of doneness • Balanced taste and seasonings • Flavours match the menu specifications and descriptions • Food service at proper temperature as specified in the test project and in accordance with industry standards • Respect timetable regarding serving times • All required elements outlined in the contest description, and the menu appear on the plate 	/35
Total		/100

5.2 Qualifying for the Skills Canada National Competition

A minimum score of 60% is required to receive any medal or eligibility for advancement to the Skills Canada National Competition. Competitors can secure a win in their specific competitions by demonstrating exceptional skills and abilities, and meeting or exceeding established evaluation criteria. However, qualification for the Skills Canada National Competition is not solely determined by winning at the territorial level.

The decision to advance further depends on additional factors, such as the National Technical Committee's (NTC) assessment and/or the judges' discretion, which may take into account specific criteria beyond just event performance. These additional criteria could encompass a competitor's adherence to safety protocols, ethical conduct, teamwork, or overall professionalism, ensuring that those who represent the Territory at

the national level not only excel in their technical skills but also embody the values and standards upheld by Skills Canada.

***Please note:** Not all territorial contest areas are eligible for the Skills Canada National Competition.

6. Accessibility and Inclusion

6.1 Accessibility

SCY is committed to providing a barrier-free environment which allows everyone to participate in our programs and competitions. We strive to be fully inclusive to all manner of disabilities and identities. SCY provides the opportunity for any competitor to disclose a disability on our competition registration form. Requests for accommodations must be made at least 3 weeks prior to the competition date.

6.2 Inclusion

In line with our dedication to creating a level playing field for all, we are proud to announce that we are reserving 50% of the competition spots for individuals who identify as women or gender-diverse. This is a small but significant step we can take to ensure that external factors do not hinder anyone's ability to access our programs. Our aim is to promote skilled trades to a wide and diverse range of individuals, fostering an environment where everyone has an opportunity to showcase their talents and potential.

7. National Technical Committee (NTC) Member

Bell Laosomboon

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Please contact yukon@skillscanada.com with questions or concerns related to the competition.

Appendix #1 – Recipe Costing Exercise Example

This sample is for competitors to use as reference. It is suggested that by using this template competitors will know what is expected. The recipe included will not be the one given at the competition. The green and orange shaded areas will be blank and must be populated with the correct information based on the information provided in the adjoining columns.

Chicken Consommé (broth only)								No. of Portions:		22	
Ingredient	As Purchased (AP)			Edible Portion (EP)				Recipe - Units Needed		Recipe Ingredient Cost	
	Purchase Amount	Unit.	Purchase Cost	Edible Portion Yield %	Yielded amount		Unit Cost (Cost per gram)				
Chicken Stock - Fresh	1,000	ml	\$ 3.89	100%	1,000	ml	\$ 0.004	5000	ml	\$ 20.00	
Chicken Breast, skin on	1,000	g	\$ 11.20	94%	940	g	\$ 0.012	500	g	\$ 6.00	
Chicken Wings and Tips	1,000	g	\$ 7.50	95%	950	g	\$ 0.008	250	g	\$ 2.00	
Onion, Spanish	20	kg	\$ 19.57	90%	18	kg	\$ 0.001	250	g	\$ 0.25	
Carrot	20	kg	\$ 16.85	93%	19	kg	\$ 0.001	125	g	\$ 0.13	
Celery	525	g	\$ 1.91	82%	431	g	\$ 0.004	125	g	\$ 0.50	
Eggs, whites	684	g	\$ 3.48	40%	274	g	\$ 0.013	250	g	\$ 3.25	
Lemons	576	g	\$ 7.80	50%	288	g	\$ 0.027	30	g	\$ 0.81	
Parsley - for Stems	175	g	\$ 1.50	75%	131	g	\$ 0.011	6	g	\$ 0.07	
Dried Thyme	500	g	\$ 7.79	100%	500	g	\$ 0.016	1	g	\$ 0.02	
Bay Leaf	40	g	\$ 4.99	100%	40	g	\$ 0.125	1	g	\$ 0.13	
Whole Cloves	500	g	\$ 18.99	100%	500	g	\$ 0.038	0.5	g	\$ 0.02	
Black Peppercorns	500	g	\$ 18.49	100%	500	g	\$ 0.037	2	g	\$ 0.07	
								Total Recipe Cost (\$)		\$ 33.24	
								Yielded Cost Per Portion (\$)		\$ 1.51	
								Suggested Selling Price (\$)		\$ 6.43	
								Food Cost %		23.5%	
								Gross Profit per portion (\$)		\$ 4.92	

For this exercise, you are required to portion cost the provided Chicken Consommé recipe. To complete the knowledge test, you must complete the table where indicated and calculate the following:

Note that the total recipe yields 4 litres.

Calculate the number of complete portions the recipe will yield , given a 175 ml portion size

Calculate the cost per ingredient and Total Recipe cost.

Calculate the yielded cost per portion

Calculate the Suggested Selling Price, given a 23.5% Food Cost.

Calculate the Gross Profit per portion in dollars/cents.

Appendix #2 - Precision Cuts



(a) Tourné: 2 in. long \times $\frac{3}{4}$ in. diameter, with 7 sides, and flat-ended (5 cm \times 2 cm).



(b) Large dice: $\frac{3}{4}$ in. \times $\frac{3}{4}$ in. \times $\frac{3}{4}$ in. (2 cm \times 2 cm \times 2 cm).



(c) Medium dice: $\frac{1}{2}$ in. \times $\frac{1}{2}$ in. \times $\frac{1}{2}$ in. (12 mm \times 12 mm \times 12 mm).



(d) Small dice: $\frac{1}{4}$ in. \times $\frac{1}{4}$ in. \times $\frac{1}{4}$ in. (6 mm \times 6 mm \times 6 mm).



(e) Brunoise (broon-wahz): $\frac{1}{8}$ in. \times $\frac{1}{8}$ in. \times $\frac{1}{8}$ in. (3 mm \times 3 mm \times 3 mm).



(f) Fine brunoise: $\frac{1}{16}$ in. \times $\frac{1}{16}$ in. \times $\frac{1}{16}$ in. (1.5 mm \times 1.5 mm \times 1.5 mm).



(g) Rondelle: round or bias-rond cuts, varied diameter or thickness.



(h) Paysanne: $\frac{1}{2}$ in. \times $\frac{1}{2}$ in. \times $\frac{1}{8}$ in. (12 mm \times 12 mm \times 3 mm; round, square, or rectangular).



(i) Lozenge: $\frac{1}{2}$ in. \times $\frac{1}{2}$ in. \times $\frac{1}{8}$ in. (12 mm \times 12 mm \times 3 mm; diamond-shape).



(j) Fermière: irregular shape, varied diameter or thickness.



(k) Batonnet: $\frac{1}{4}$ in. \times $\frac{1}{4}$ in. \times 2 $\frac{1}{2}$ -3 in. (6 mm \times 6 mm \times 6-7.5 cm).



(l) Julienne (or allumette potatoes): $\frac{1}{8}$ in. \times $\frac{1}{8}$ in. \times 2 $\frac{1}{2}$ in. (3 mm \times 3 mm \times 6 cm).



(m) Fine julienne: 2 in. long \times $\frac{1}{16}$ in. \times $\frac{1}{16}$ in. (1.5 mm \times 1.5 mm \times 5 cm).

Appendix #3 - Common Table

Please submit the ingredients list required for your recipes by **April 2, 2026**, for completion on April 9, 2026.

Items from the common table will only be available if they are included on your submitted list.

Dry Goods		Maximum Amount	Dairy		Maximum Amount
Agar Agar	0.010	kg	Butter, unsalted	0.681	kg
Baking Powder	0.020	kg	Cream, 35%	1	litre
Baking Soda	0.020	kg	Milk, 3.25%	0.500	litre
Breadcrumbs, Panko	0.150	kg	Cream Cheese	0.125	kg
Capers	0.050	kg	Sour Cream, 14%	0.250	litre
Chocolate Dark, Callebaut 54.5%	0.500	kg	Cheese, Brie	0.125	kg
Chocolate Milk, Callebaut C383	0.500	kg	Cheese, Parmesan-Regianno	0.100	kg
Chocolate White, Callebaut 28%	0.500	kg			
Coffee, Instant	0.030	kg	Frozen		Maximum Amount
Cocoa Powder	0.250	kg	Blackberries	0.300	kg
Cornstarch	0.100	kg	Blueberries	0.300	kg
Dried Fruit: Cherries	0.200	kg	Puff Pastry	2	sheets
Flour: All Purpose	1	kg	Raspberries	0.300	kg
Gelatin: Powder	0.015	kg	Strawberries	0.300	kg
Gelatin: Sheets	15	each	Fruit, fresh		Maximum Amount
Glucose	0.050	kg	Apple: Royal Gala, Granny Smith	4	each
Honey	0.300	kg	Citrus: lemon	3	each
Mushrooms: Dried, Shitake	0.150	kg	Citrus: lime	3	each
Mushrooms: Dried, Morels	0.014	kg	Citrus: orange	2	each
Oil: Canola	1	litre	Nuts		Maximum Amount
Oil: Extra Virgin Olive	0.500	litre	Almonds, slivers	0.200	kg
Poppy Seeds	0.020	kg	Pistachios, whole	0.100	kg
Salt: fine, kosher	0.250	kg	Herbs and Spices - Dry		Maximum Amount
Salt: Maldon sea salt	0.050	kg	Bay Leaves	0.010	kg
Sesame Seeds, White	0.020	kg	Cinnamon, sticks	0.015	kg
Shortening	0.454	kg	Cloves, Ground	0.010	kg
Sugar: white	1	kg	Fennel, seed	0.015	kg
Sugar: powdered, brown	0.300	kg	Nutmeg, Whole	0.010	kg
Sugar: Isomalt	0.100	kg	Peppercorns: black, white	0.025	kg
Tabasco Sauce	0.025	litre	Pepper: Cayenne	0.005	kg
Tomato: diced	0.750	litre	Star Anise	0.015	kg
Tomato: paste	0.050	kg	Herbs and Spices - Fresh		Maximum Amount
Vanilla: bean	1	each	Basil	0.030	kg
Vanilla: extract	0.050	litre	Chervil	0.015	kg
Vinegar: Balsamic, cider	0.200	litre	Chives	0.060	kg
Vinegar: red wine, white wine	0.300	litre	Dill	0.030	kg
			Mint	0.030	kg
			Oregano	0.015	kg
			Parsley, Italian	0.030	kg
			Tarragon	0.015	kg
			Thyme	0.030	kg
Proteins and Stocks		Maximum Amount	Secondary		Maximum Amount
Bacon, sliced	0.454	kg	Chicken, whole (1.35 kg (3 lb) avg.)	1	each
Bacon: Double Smoked, slab	0.150	kg	Peppers: green	0.500	kg
Eggs, large	12	each	Tomato, juice	0.250	litre
Stocks: dark veal	2	litre	White Wine: Dealcoholized	0.100	litre
Stocks: white chicken	1	litre	Post-Secondary		Maximum Amount
			Caul Fat	0.200	kg
			Duck, Whole, King Cole (2.25 kg (5 lb) avg.)	1	each
			Fish, Fresh, Salmonoid, whole (1.35 kg (3 lb) avg.)	1	each
			Proscuitto, Sliced	0.050	kg
Vegetables		Maximum Amount	Alcohol - Post Secondary Only		Maximum Amount
Carrots	0.900	kg	Beer: IPA, Lager	0.500	litre
Celery	1	bunch	Brandy VSOP	0.100	litre
Cucumber, english	0.500	each	Maderia	0.100	litre
Fennel	0.250	kg	Wine Red: Cab Sauvignon, Pinot Noir	0.375	litre
Garlic	0.100	kg	Wine White: Chardonnay, Riesling	0.375	litre
Ginger	0.100	kg			
Leeks	1	bunch			
Lettuce: Selection of Greens & Microgreens	0.500	kg			
Lettuce: Spinach, cello	0.100	kg			
Mushrooms: Button, Cremini	0.500	kg			
Onions: green	1	bunch			
Onions: red	0.500	kg			
Onions: shallots	0.100	kg			
Onions: yellow	0.800	kg			
Peppers: jalapeño	1	each			
Peppers: red	0.500	kg			
Potato: Russet, Yukon Gold	0.500	kg			
Radish: red	0.500	bunch			
Squash, butternut	0.500	kg			
Tomato, Roma	0.400	kg			
Zucchini, green	0.300	kg			