



REQUISITION SHEET:

- Students must select which ingredients they will be using for the preparation, cooking and serving of their Main Course and Dessert from the list below.
- **NOTE: Items not requested may not be available.**
- Requisitions must be emailed to Chef Brandt no later than **Tuesday, March 12th, 2019.**

Common Table List - All items are subject to availability.

- **The Committee will make every attempt to have available all requisitioned food items.**
- If you have any questions, contact the committee.

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AMOUNT REQUIRED	ALCOHOL
	Brandy, VSOP
	Grand Marnier
	Port, Ruby
	Rum, Dark
	Rum, White
	Wine, Red – Merlot
	Wine, White – Chardonnay
	Wine, White – Riesling
	PROTEINS
	Bacon - sliced
	Beef – Tenderloin
	Ham – Black Forest
	Pork – Belly
	Pork – Tenderloin
	Shrimp – Black Tiger – 16-20 size
	Salmon – Smoked Nanuk – sliced
	DAIRY/EGGS
	Butter salted
	Butter, unsalted
	Cream, 35%
	Cream cheese
	Eggs, large
	Lard
	Milk, 2%
	Shortening
	Sour Cream, 14%
	HERBS – FRESH
	Basil
	Chives
	Mint
	Parsley
	Rosemary
	Tarragon
	Thyme
	HERBS/SPICES - DRY
	Allspice
	Bay Leaves
	Cinnamon, Ground
	Cinnamon, Stick
	Curry Powder

	Ginger, Ground
	Nutmeg, Whole
	Onion Powder
	Oregano
	Paprika, Hungarian
	Pepper, Cayenne
	Peppercorns, Black
	Peppercorns, White
	Pepper, White – Ground
	Salt, Kosher
	Salt, Sea – Maldon
	Salt, Table
	Star Anise
	Thyme
	Turmeric
	Additional assorted dry herbs and spices
	STOCKS – PREPARED
	Brown stock
	Chicken stock
	PRODUCE – FRUIT
	Apples, Royal Gala
	Blackberries
	Blueberries
	Kiwi
	Lemons
	Limes
	Mango
	Oranges
	Pineapple
	Raspberries
	Strawberries
	PRODUCE – VEGETABLES
	Asparagus, Green
	Arugula, baby
	Beans, French
	Beets, Baby Red
	Broccoli
	Cabbage, green
	Carrots
	Cauliflower
	Celeriac (Celery Root)
	Celery
	Fennel

	Garlic Bulb
	Ginger Root
	Leeks
	Mushrooms, White Button
	Mesclun Mix Greens
	Onions, Spanish
	Onions, Green
	Onions – Red
	Parsnips
	Peppers, Green
	Peppers, Red
	Peppers, Yellow
	Potato, Mini Golden
	Potato, Mini Red
	Potato, Yukon Gold
	Shallots
	Spinach, Baby
	Tomato, Roma
	Tomato, Cherry – multi-coloured
	Turnips
	Yams
	Zucchini, green
	FROZEN ITEMS
	Blackberries, IQF
	Blueberries, IQF
	Pastry, Filo
	Pastry, Puff
	Puree, Mango
	Puree, Passion Fruit
	Puree, Raspberry
	Puree, Strawberry
	Raspberries, IQF
	Strawberries, IQF
	DRY GOODS
	Agar Agar
	Baking Powder
	Baking Soda
	Buckwheat Grain
	Chocolate, Dark - Callebaut 811 (53.7%)
	Chocolate, Dark – Coating
	Chocolate, Milk - Callebaut 823 (33.6%)
	Chocolate, White - Callebaut, (28%)
	Chocolate, White Coating

	Cocoa Powder
	Coconut grated – Sweetened
	Corn Starch
	Couscous
	Flour, All Purpose/Bread
	Flour, Cake
	Flour, Pastry
	Gelatine Leaves
	Gelatine Powder
	Glucose
	Honey
	Maple Syrup
	Mustard – Dijon
	Oil, Canola
	Oil, Extra Virgin Olive
	Sesame Seeds, Black
	Sesame Seeds, White
	Soya Sauce
	Sugar, Brown
	Sugar, Granulated White
	Sugar, Icing
	Sugar, Isomalt
	Tabasco Sauce
	Tomato Paste
	Vanilla, Bean
	Vanilla, Pure
	Vinegar, Balsamic
	Vinegar, Cider
	Vinegar, Red Wine
	Vinegar, White
	Vinegar, White Wine
	Worcestershire Sauce
	Xanthan Gum 93
	NON-FOOD ITEMS
	Aluminum foil
	Butcher's twine
	Cheesecloth
	Disposable gloves
	Paper towels
	Parchment paper
	Plastic wrap
	Wood chips for smoking