

Equipment List

Culinary Arts - CIP No. 12.0500

The Culinary Arts classroom should reflect the equipment and environment students would expect to find in industry. All equipment used in the preparation of food should be purchased with the National Food Safety (NFS) seal to meet local health code regulations.

Please note: This list of recommended items does not necessarily need to be supported financially by CTE state/federal funding sources. In many cases, local school district funds are used to purchase items on a regular basis.

Large Equipment

Braisers; Braisers, Tilt

Hot/Cold Holding Equipment

Cart

→ Bus,

→ Utility

Catering Equipment

Pastry Transport Carts

Dish Rinse Station

Dishwasher, Commercial (dish pre-rinse sprayer, wire wash racks)

Disposal, Commercial Garbage

Dough sheeters and rollers

Dryer

Food Processor/Robo Coupe

Exhaust System and Hood, commercial with fire suppression system

Freezer, Commercial or Walk in

Fryer, Commercial Deep (Optional)

Griddle, Commercial

Grill, Charbroiler

Ice Maker

Mat, rubber-grease resistant around dish area, pot sink area, hot line in front of ovens and stoves; also cold line for spills, also around deep fryer if one is used.

Mixer, Commercial 30 quart w/dough hook, paddle, whip OR 20 quart with accessories

Table-top 6 quart mixers

Oven

→ Commercial Convection

→ Commercial Conventional

→ Commercial Microwave

Deck

Pot Racks

POS System

Proofing Cabinet

Range, Industrial

Refrigerator, Commercial or Walk-in

Equipment List

Large Equipment (cont'd)

Sink, Hand Wash (at least 2)

Sink, Mop

Sink, Three Compartments

Sink, Vegetable Prep

Slicing Machine, Commercial (Optional)

Speed Rack

Steam Kettle, Commercial

Steamer, Combo (steamer and convection)

Steamer, Commercial

Table, Baker

Table, Steam

Table, Stainless Work

Washer

Induction burner

Bain-marie

Basket, Bread

Bin, Dry Ingredient

Blender, Commercial

Blender, Stick

Boiler, Double

Bowls, Stainless Commercial Grade

→ 1 qt

→ 2 qt

→ 1 gal

→ 2 ½ gal

→ 5 gal

Brush, Bench

Brush, Grease

Brush, Kettle

Brush, Oven

Brush, Pastry 2" and 4"

Brush, Pot

Brush, Vegetable

Can Opener, Commercial Manual

Chafing Dishes

China Cap/Chinois

Equipment List

Large Equipment (cont'd)

Chill Stick

Coffee Maker

Chopper, Food

Cleaver

Colander

Container, Food Storage

Cup, Dry Measuring

Cup, Liquid Measuring

Cup, Metal or Plastic 1 pint, 1 quart, 1 gallon; no less than 3 of each

Cutter, Cookie

Cutter, Doughnut

Cutter, Multiple Wheel Dough (marker)

Cutter, Pizza (pastry wheel)

Cutting Boards

Dish Dollies

Dough Docker

Drainer

Egg Slicer

Espresso Machine

Fork, Kitchen

Garnishing Tools

Grater

Hand Blender

Ice Tea Dispenser

Juice/Punch Machine

Knives

→ Boning

→ Bread

→ Chef's

→ Carving

→ Paring

→ Utility

→ Tourne

Ladle, 2 to 8 oz.

Lamp, Heat

Mesh Roll, Plastic

Equipment List

Large Equipment (cont'd)

Mitt, Oven/Pads

Non-latex Gloves

Pan, 1/2 sheet and full sheet

Pan, Bread

Pan, Cake

Pan, Cooling

Pan, Extender

Pans –

- 2" Hotel and 2" ½ pans

- 4" Hotel and 4" ½ pans

- 6" Hotel and 6" ½ pans

- Sauté

- Muffin

- Pie

- Roasting

- Sauce

- Sheet

- Stock/Sauce

- Tart

- Tube Cake

Spring Form

Steam Table (full, half, 1/3, etc.)

Perforated Steam table pans #200, #400

Pan Rack, Sheet/bun

Peeler, Potato

Pots, Sauce 1 qt, 2 qt, 1 gal, 2 ½ gal

Rack, Cooling

Rolling Pin 10-1/2" to 25"

Scale, Digital 5#-50#

Scale, Portion

Scoop (Dishers-ice cream type) 1 1/2" to 3", #6, #8, #10, #12, #40

Scoop, Melon Ball

Scoop with handles for bins (6 to 64 ounce)

Scraper, Griddle

Scraper, Metal

Equipment List

Large Equipment (cont'd)

Scraper, Plastic

Scraper, Plastic Bowl

Screen, Icing

Server, Cake

Shark, Tomato

Shears

Shelving, Storage/Wire, Large

Sifter

Skewer

Skimmer

Spatula

- Metal

- Fish

- Narrow

- Off Set

- Rubber/Heat proof

Spoon

- Measuring set

- Pierced

- Slotted Stainless

- Solid Stainless

Spreader

Steel, Honing

Stone, Sharpening, Tri-Stone

Strainer

Table, Cake Turning

Tenderizer, Hand Meat

Thermometer

- Confectionery

- Freezer

- Instant Read

- Digital/Laser

- Oven

- Pocket (stem)

- Refrigerator

Equipment List

Large Equipment (cont'd)

Timers (Multi function)
Toaster
Tongs
Tub, Bussing
Tubes/Bags, Pastry and Tips
Turner
Waffle or Crepe maker
Whisk, Wire (French and/or Piano)
Zester

Dining Room Service

Caddy, Sugar
Cups and Saucers
Dinnerware
Bowls, Various
Food Warmers
Fruit Dishes 4 ounce
Mugs or Cups and Saucers
Plates, Various
Platters, Various
Specialty Bowls/Dishes/Platters
Flatware
Glassware (6 ounce, 16 ounce)
Napkins
Pitchers
Serving ware
Shakers, Salt and Pepper
Table Cloths
Tables and chairs
Tea Pot, Individual
Tray Stand/Tray

Cleaning Equipment

Broom
Bucket/Wringer, Mop
Can, Trash/Garbage

Equipment List

Cleaning Equipment (cont'd)

Dust Pan
Ladder/Step Stool
Mop, Dust
Mop, Wet
Sign, Wet Floor
Sanitation Bucket for station
Floor squeegee

Accessories

Dish Towels
Chef's Wear
Cutting Gloves
Fire Extinguishers
First Aid Kit
MSDS Wall Mount