

# 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