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# 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**

Cambro Holding Equipment

Cart, Bus

Cart, Utility

Cash Register

Catering Equipment

Closed Door Carts

Coffee Maker

Dish Rinse Station

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

Disposal, Commercial Garbage

Dryer

Exhaust System and Hood, commercial with fire suppression system

Freezer, Commercial

Fryer, Commercial Deep

Griddle, Commercial

Grill, Charbroiler

Ice Maker

Mat, rubber-grease resistant around fryer area

Mixer, Commercial 30 quart w/dough hook, paddle, whip

Oven, Commercial Convection

Oven, Commercial Conventional

Oven, Commercial Microwave

Oven, Pizza

Pot Racks

Proofing Cabinet

Range, Industrial

Refrigerator, Commercial or Walk-in

Sink, Hand Wash (at least 2)

Sink, Mop

Sink, Three Compartment

Sink, Vegetable Prep

Slicing Machine, Commercial

Stand up Carts

Steam Kettle, Commercial  
Steamer, Combo (steamer and convection)  
Steamer, Commercial  
Table, Baker  
Table, Stainless Work  
Table and Chairs  
Washer

## **Small Wares**

Bain-marie  
Basket, Bread  
Bin, Dry Ingredient  
Blender, Commercial  
Boiler, Double  
Bowls, Stainless Commercial Grade  
Braisers  
Braiser, Tilt  
Brush, Bench  
Brush, Grease  
Brush, Kettle  
Brush, Oven  
Brush, Pastry 2" and 4"  
Brush, Pot  
Brush, Vegetable  
Can Opener, Commercial Manual  
Chaffing Dishes  
China Cap  
Chopper, Food  
Cleaver  
Colander  
Container, Food Storage  
Cup, Dry Measuring  
Cup, Liquid Measuring  
Cup, Metal or Plastic 1 pint, 1 quart, 1 gallon  
Cutter, Cookie  
Cutter, Doughnut  
Cutter, Multiple Wheel Dough (marker)  
Cutter, Pizza (pastry wheel)  
Cutting Board  
Drainer  
Egg Slicer  
Fork, Kitchen  
Garnishing Tools  
Grater  
Hand Blender  
Ice Tea Dispenser  
Juice/Punch Machine  
Knife, Boning  
Knife, Bread  
Knife, Chef's  
Knife, Carving  
Knife, Clam  
Knife, Oyster  
Knife, Paring  
Knife, Utility

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## **Career Preparation**

Equipment List  
Culinary Arts 2006

Ladle, 1 to 8 oz.  
Lamp, Heat  
Mesh Roll, Plastic  
Mitt, Oven  
Molds  
Non-latex Goves  
Pan, 1/2 sheet  
Pan, Bread  
Pan, Cake  
Pan, Cooling  
Pan, Extender  
Pan, Frying and Sauté  
Pan, Full Sheet  
Pan, Muffin  
Pan, Pie  
Pan, Roasting  
Pan, Sauce  
Pan, Sheet  
Pan, Spring Form  
Pan, Steam Table (full, half, 1/3, etc.)  
Pan, Stock/Sauce  
Pan, Tart  
Pan, Tube Cake  
Pan Rack, Sheet/bun  
Peeler, Potato  
Processor, Food (Industrial)  
Rack, Cooling  
Rolling Pin 10-1/2" to 25"  
Scale, Bakers  
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  
Scraper, Plastic  
Scraper, Plastic Bowl  
Screen, Icing  
Server, Cake  
Shank, Tomato  
Shears  
Shelving, Storage/Wire  
Sifter  
Skewer  
Skimmer  
Spatula, Metal

Spatula, Narrow  
Spatula, Off Set  
Spatula, Rubber  
Spoon, Measuring  
Spoon, Pierced  
Spoon, Slotted Stainless  
Spoon, Solid Stainless  
Spreader  
Steel, Honing  
Stone, Sharpening  
Strainer  
Table, Cake Turning  
Tenderizer, Hand Meat  
Thermometer, Confectionery  
Thermometer, Freezer  
Thermometer, Instant Read  
Thermometer, Oven  
Thermometer, Pocket (stem)  
Thermometer, Refrigerator  
Tilt Skillet  
Toaster  
Tongs  
Tub, Bussing  
Tubes/Bags, Pastry and Tips  
Turner  
Whisk, Wire (French and/or Piano)  
Zester

## **Dining Room Service**

Caddy, Sugar  
Cups and Saucers  
Dinnerware  
Bowls, Various  
Flower Vases  
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  
Plate Covers  
Servingware  
Shakers, Salt and Pepper  
Table Clothes  
Tea Pot, Individual  
Ticket Holders for Kitchen  
Tray Stand/Tray

## **Cleaning Equipment**

Broom  
Bucket/Wringer, Mop  
Can, Trash/Garbage  
Dust Pan  
Ladder/Step Stool  
Mop, Dust  
Mop, Wet  
Sign, Wet Floor

## **Accessories**

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