

Culinary Arts and Baking and Pastry Equipment List

Teacher's Office

Item	Item Description	Minimum Quantity
Binding Machine	Perform binding operations, such as pressing, folding, and trimming on books and related articles. Moves controls to adjust and activate bindery machine to meet specifications. Selects, loads, and adjusts work pieces and machine parts.	1
Bulletin Board	Minimum 48" x 48"	1
Clock	Electric or battery with the second hand large enough to be seen in all parts of the room	1
Color Monitor (for Teacher)	A display monitor capable of displaying many colors	1
Computer (for Teacher)	Includes CD Rom Drive, CD Burner	1
Computer Mouse	Designed to fit either the left or right hand	1
Computer Table	Large enough to hold computer, monitor, printer and scanner	1
Easel(s)	Adjustable, heavy duty lightweight frame that collapse together allowing for easy transport throughout an exhibit while also using minimal storage space.	1
Electric Hole Punch	One, two, or three (adjustable width) hole punch heavy duty, 20-Sheet punch capacity, AC or Battery-Operated Paper Puncher, Effortless Punching,	1
Electric Sharpener	Battery-operated or electric sharpener with auto sensor shutoff to eliminate over sharpening to extend pencil life. Sharpen standard and large jumbo pencils, colored pencils, or pastel pencils, and other office supplies. Quiet motor and easy to empty pencil shavings.	1
Electric Stapler	Adjustable to handle small or large volumes and small or large sizes.	1
File Cabinet	4 drawers with lock	2
Flexible Video Camera	An electronic device that captures pictures, movies or other visual images either digitally or on film	1
Hot Glue Gun	Corded or cordless with charger full size all-purpose glue gun	1
Label Maker	Easy to use, one touch smart keys, keyboard, large display. Multi-Line Labeling can be a PC-Connectible labeler, color display, high-resolution PC Printing Black, Black/gray, color. Bluetooth Wireless Technology, or wired.	1
Laminator	Easy load laminator (12-27-inch width). Prevent loading the film upside down. Warm-up time should be less than a minute, a reverse function with built-in cutting blades. Use roll laminating film up to 3 mils thick or have a built-in fan to handle laminating up to 5 mils thick.	1
Laser Printer	Color, high resolution, network capabilities (for Teacher)	1

1

Culinary Arts/Baking and Pastry Equipment and Supplies
April 2023

Note: Refer to **Child Labor Laws** to ensure that all practices in the culinary lab will meet age related compliance requirements.

Item	Item Description	Minimum Quantity
Paper Cutter	18" – 60" Rotary paper trimmer at least 15 sheet capacity	1
Pencil Sharper	Wall or desk	1
Podium/Lectern	Adjustable height, with wheels, a document lamp, and microphone.	1
Scanner	Hand-held, feed-in, and flatbed types and for scanning black-and-white only, or color.	1
Staple Gun	Easy to use; multi-functional heavy duty staple gun; accept d-shaped, t-shaped, u-shaped and pin-staples; easily switch between lightweight and heavy duty work	1
Storage Cabinet	At least 4 Shelves or drawers with lock	1
Storage Cabinet/Closet	Large space that can be locked to store small equip and classroom supplies, books, and resources	1
Teacher's Chair	Cushioned with casters	1
Teacher's Desk	38" x 48" with one file-size drawer with lock	1
Telephone	Digital	1
Educational resources/references	Textbooks, eBooks, Resource packages, Digital packages, additional resources	1 per student

Students' Uniforms

Item	Item Description	Minimum Quantity
Chef aprons	Cotton	1 per student
Chef Coat	Blend of cotton, polyester, and spandex for ultimate comfort.	1 per student
Chef Head Covering/ Chef Hat	Blend of natural material and synthetic to make sure the product is both breathable and durable	1 per student
Chef Pants	Loose-fitting pants – can be worn over other clothing - durable, comfortable, and breathable	1 per student
Chef Shoes	Nonslip, closed toe, nonabsorbent work shoes or covers	1 per student
Side Towel	Soft, absorbent, and lint free	2 per student
Neckerchief	Optional – Made from durable polyester and cotton blend	1 per student

Classroom Equipment

Item	Item Description	Minimum Quantity
Bookcases	Storage for books or other classroom essentials	2 per room
Camera	Digital, with video capability With tripod	1
CBL – Calculator Based Lab	Calculator Attachments for Graphic - with Probes for temperature voltage, light intensity, phone, heart rate and pressure	1
Computers	State Approved with color monitor (network connection)	20
Display/Tack Board		1
Easel(s)	Tabletop and Floor - per small group	1
First Aid Kit	Different sized band aids, exam gloves, antiseptic pads, gauze pads, adhesive tape, tweezers, ice packs, itch cream or after-bite ointment, antibiotic cream, non-contact forehead thermometer	1
Flashlight	Battery Powered	1
Flexible/Portable Video Camera	Wearable or stationary flexible camera for extended distance learning capabilities	1
General Tool Kit		1
Graphic Calculators	classroom set	15
Headphones/Speakers	Heavy duty with built in speakers; wireless or wired (disposable covers should be available)	20
LCD	Mounted on Ceiling - per room	1
Printer	Laser, color, high resolution	2
Projection Screen	Wall Mount	1
Smart Board	Mounted or Portable	1
Student Desk/Tables	Individual student desks or tables for student groups	24 -30
Video Camera/Tripod	With editing software	1
Base cabinets	Finished to resist water, stain, and detergents (providing 10-12 linear feet)	5 units
Wall cabinets	With adjustable shelves	5 units
Range	Electric or gas, self-cleaning, automatic timer, window in oven door	5
Exhaust system	Built-in or over each range	2-5
Sink	Double bowl, stainless or porcelain	5
Waste disposal	1 ½ horsepower	5
Trash can	32-gallon capacity with lid	2
Dryer	Electric or gas, vented	1
Sink	Double bowl, stainless or porcelain	5
Waste disposal	1 ½ horsepower	5
Trash can	32-gallon capacity with lid	2
Dryer	Electric or gas, vented	1

4

Culinary Arts/Baking and Pastry Equipment and Supplies
April 2023

Note: Refer to **Child Labor Laws** to ensure that all practices in the culinary lab will meet age related compliance requirements.

Item	Item Description	Minimum Quantity
Washer	Electric, heavy duty	1
Demonstration table	Built-in or portable	1
Microwave oven	Portable, variable temperature control	5
Hand sink	One bowl	1
Tables	4' x 8' stainless steel	5
Chairs	Hard plastic, stacking with chrome legs	31
Refrigerator	Frost free, freezer at top – 18 cu. ft.	3
Freezer	Upright, frost free - 20.3 cu. ft.	1
Dishwasher	Heavy duty, 4 cycle, low noise level	2
Mixer	Standing heavy duty, standard, 12 speed 4-6 quart mixing bowls	5
Blender	Multi-speed, stainless blade, 5 cup	5
Toaster	Automatic, 2 slice	5
Can opener	Electric or handheld, open any size can	5
50-pound bin	Plastic with casters for flour and sugar	2
Stepstool	OSHA standard	1
Storage cabinets	Locked for cleaning supplies, linens, event serving pieces, etc.	3-4 units
Dish drainer/tray	Industry standard	5
Utility cart	Stainless steel, 3 shelves	2
Paper towel dispenser	Mounted or portable wooden/metal	6
Hand soap dispenser	Mounted	6
Dish towels	Cotton	12 dozen
Dish cloths	Cotton	12 dozen
Potholders	Heat resistant	2 dozen

Food Preparation Items

Item	Item Description	Minimum Quantity
Coffee maker	10-12 cup	1
Coffee percolator	30 cup	1
Scale	Portion	5
Deep fat fryer and strainer	10" electric	1
Hand juicer		1 per unit
Skillet	8"	1 per unit
Skillet	10"	1 per unit
Pressure cooker	4 quart	1
Omelet pan		1 per unit
Rolling pin	Wooden	1 per unit
Cutting board	Polyethylene – 8 ½" x 11"	1 per unit
Cutting board	Polyethylene – 14" x 17"	1 per unit
Cookie cutter set	Assorted	1 per unit
Gelatin mold	Assorted sizes	1 per unit
Grater/Zesters	Assorted	2 per unit
Stock pot/lid	8 quart	1 per unit
Batter bowl	Glass, 2 quart	1 per unit
Scoop	Set	1 per unit
Cookie scoop	½ oz portion size	1 per unit
Egg separator		1 per unit
Can/bottle opener	Hand-held	1 per unit
Colander	Plastic or metal	1 per unit
Sifter		1 per unit
Vegetable brush		1 per unit
Salt & Pepper Shakers		1 per unit
Cookware set	1, 1 ½, 2 quart saucepans with lids, etc.	1 per unit
Casserole set	Glass	1 per unit
Round cake pan	8"	2 per unit
Round cake pan	9"	2 per unit
Square cake pan	8"	2 per unit
Spring form pan	Set	2 per unit
Loaf pan	11" x 6 ½"	2 per unit
Loaf pan	4 ½" x 2 ½"	2 per unit
Oblong pan	9" x 13"	2 per unit
Pie pan	9"	2 per unit
Tart pan		6 per unit
Angel Food pan	10"	1 per unit
Bundt pan	10"	1 per unit
Muffin pan	6-cup	2 per unit

Item	Item Description	Minimum Quantity
Muffin pan	12-cup	1 per unit
Mini muffin pan	12-cup	4 per unit
Cookie sheet	12' x 14"	3 per unit
Jelly roll pan	15 1/2" x 10 1/2" x 1 1/8"	2 per unit
Pizza pan	14"	2 per unit
Cooling rack	13" x 19"	4 per unit
Trays	Utility	1 per unit
Hand mixer	Electric, heavy-duty motor, 5 speed	1 per unit
Mixing bowl set	Stainless steel, various sizes	1 per unit
Mixing bowl set	Glass, various sizes	1 per unit
Measuring cups	Set of four dry measure	1 per unit
Measuring cups	Glass – 1 cup and 2 cup	1 per unit
Measuring spoons	Set of four standard sizes	1 per unit
Knives	Set of five assorted sizes and types	1 per unit
Steaming basket		1 per unit
Electric skillet		1 per unit
Slow cooker	6 quart	1 per unit
Food processor	12-cup	1 per unit
Bread Maker		1 per unit
Electric knife		1 per unit
Vegetable peeler		2 per unit
Kitchen shears		1 per unit
Pizza cutter		1 per unit
Cooking spoon	Long handle, metal/nylon	2 per unit
Cooking spoon	Slotted, metal/nylon	1 per unit
Cooking fork	Long handle, metal	1 per unit
Turner	Metal/nylon	1 per unit
Turner	Slotted, metal/nylon	1 per unit
Doughnut/Biscuit cutter	Set of various sizes	1 per unit
Apple Slicer/Corer		1 per unit
Tongs	Utility	1 per unit
Tongs	Ice	1 per unit
Ice scoop		2
Ice cream scoop		1 per unit
Custard cups	Glass set	1 per unit
Candy/Deep Frying thermometer		1 per unit
Heat resistant spatula	Various sizes	1 per unit
Metal spatula	Straight edge	1 per unit
Ladle	Soup	1 per unit
Pastry brush		1 per unit
Double boiler/lid	Metal or glass	1 per unit

Item	Item Description	Minimum Quantity
Pastry blender		1 per unit
Balloon whisk	Metal	1 per unit
Cheese slicer		1 per unit
Food chopper		1 per unit

Serving Equipment

Item	Item Description	Minimum Quantity
Dinnerware	20-piece set	2 per unit
Flatware	20-piece set	2 per unit
Beverage glass		8 per unit
Water glass		8 per unit
Juice glass		8 per unit
Pitcher	2-quart, glass	2 per unit
Platter		2 per unit
Serving bowls	1-quart size	4 per unit
Sugar bowl		1 per unit
Cream pitcher		1 per unit
Breadbasket		1 per unit
Relish tray		1 per unit
Butter knife		1 per unit
Cold meat fork		1 per unit
Sugar spoon		1 per unit
Serving spoons		4 per unit
Pastry/pie server		2 per unit
Flatware tray		1 per unit
Sherbets		8 per unit
Large Serving spoons	Long handled	3-4 per unit
Serving slotted spoons	Long handled	3-4 per unit
Serving forks	Long handled	3-4 per unit
Serving ladles	Long handled	3-4 per unit
Serving tongs	Long handled	3-4 per unit

Appliances and Large Equipment

Item	Item Description	Minimum Quantity
Six burner range		3
Char-broiler burner		1
Prep tables	Stainless steel	9
Overhead salamander		1
Wire rack locking cage for storage		1
3 compartment sink	With sideboards	1
2 compartment vegetable sink	With one sideboard	2
2 basket fryer	With dual temperature control	2-3
Counter, sandwich	Self-contained, 6' capacity unit	2-3
Dishwasher	Commercial with dish racks	2-3
Equipment stand	Stainless steel 24" x 8' x 24"	1
Exhaust system	With automatic fire extinguisher	2-3
Freezer	25 cu. ft., reach-in, stainless steel front	1
Fry kettle	15 quart	2-3
Grill	With two thermostats	2-3
Hot food server	Electric, portable with sneeze guard	2-3
Oven	Convection with stand or combo-oven Microwave, commercial, heavy duty	2-3
Gas burner	Commercial	1
Ice cream/sorbet maker	Built-in or portable	1
Panini press		1
Salad bar, on casters	With sneeze guard, center drain, fiberglass reinforced plastic well	1
Steamer		1
Steamer/cooker		1
Storage units, dish storage	Aluminum, 2 qt. inset and 6 qt. outside pan	1
Storage units, pot and pan	Flat shelving, 4 high 12" x 15" and 6' long	2
Storage units	Flat shelving, 5 high 27" x 60" long	2
Storage units	Dry food storage shelving	
Utensil rack	Food storage bins, floor models on casters	
Drum sieve	Hanging	
Mesh strainers	Stainless steel	1 per unit
Serving platters	8" round	1 per unit
Baker's scale	Assorted sizes	3 per unit
Holding Food Carts		2
Pressure scale		2
One Ounce Pressure scale		1
Bakeware set		1
Mixing bowls	Commercial	1 per unit

Item	Item Description	Minimum Quantity
Braising pan	Stainless steel, 5 qt. – 30 qt.	1 set per unit
Broiler	Tilting	
Cash register	18”-30” infrared	
Chafing pans, stands, covers		1
Coffee maker	Commercial grade	3
Culinary set	2-pot, 2 built-in warmers automatic with decanters	1
Dinnerware set	Including knife rack and cutting board	1 per unit
Flatware set	Plate and table service for 60	
Glassware set	Plate and table service for 60 including baskets/trays	
Table linens	Food and beverage	service for 60
Soufflé pans	Plate and table, and buffet	service for 60
Beverage servers		4-6 per unit
Cake decorating set		6-10 sets
Grinder		3 per team
Menu board	Tabletop, hand operated, stainless steel, with five cones	2
Microwave cookware		1
Pan set	Assorted set	1
Percolator	For range and oven	1 per unit
Toaster	100 cup	1
Garnishing tool kit	Commercial, electric 2 slice	1
Heavy duty stockpot		3-4
Heavy duty saucepan	5 gallon	2
Heavy duty saucepan	1 quart	2
Heavy duty saucepan	2 quart	2
Saucepan	6 quart	2
Saucepan	1 quart	2
Saucepan	2 quart	2
Sauté pan	6 quart	2
Rondeau	10”	6
Sautoir	6 or 10 qt. stainless	2
Wok	3 or 4 qt. stainless	2
Sharpening stone	Steel with two handles	1
Knife Sharpening steels	Tri-sided	1
Chef knife		2
Chef knife	10” handle grip	10
De-boning knife	8” handle grip	10

Item	Item Description	Minimum Quantity
Paring knife	Handle grip	10
Serrated knife	Handle grip	20
Channel knife	Handle grip	1
Bone cleaver	Handle grip	2
Baking sheets	Handle grip	1
Baking sheets	Full size	12
Document Camera		1
Beverage Station		1-2
Dry Display Case	Dry bakery displays are a perfect way to display pastries, doughnuts, cookies, muffins, and other non-refrigerated foods. These non-refrigerated units are designed to maximize showcase with clear glass displays and minimal modern designs. Choose between self-serve and staff-serve retail displays, or multi-shelved non-refrigerated countertop displays that showcase more products	

Dough Handling Machines

Item	Item Description	Minimum Quantity
Molder	The molder rolls the bread dough into standard shapes for loaves of bread or baguettes and rolls.	1
Proofer	Proofer is a special box which has ideal conditions for fermenting yeast dough. It maintains warm temperature and humidity levels appropriate to the specific dough.	1
Retarder	This machine chills yeast dough to slow or retard the rate of fermentation. It is stored for later baking.	1
Retarder-Proofer	This has both retarder and proofer molds. If you mix the dough the previous night, put it in this machine. It goes through the retarder phase first where the dough is chilled and kept for a short time. Then the machine will automatically switch to proofer mold with the right temperature for fermentation of the yeast dough, so it will be ready for baking for the next morning.	1

Ovens

Item	Item Description	Minimum Quantity
Deck Oven	There are no racks for holding pans in the deck ovens. The items to be baked can be on sheet pans and directly placed onto the deck ovens. The bread can be directly placed at the bottom of the oven without any placed on pans. The sheets are stacked on top of each other.	1
Rack Oven	There are maybe 8 to 25 racks full of sheet pans.	1
Mechanical Oven	In a mechanical oven, the food is in motion while it bakes, so the item is cooked uniformly. It avoids hot spots. The food rotates throughout the oven. This oven is used in high volume operations	1
Convection Oven	A convection oven (also known as a fan-assisted oven or simply a fan oven) is an oven that has fans to circulate air around food, which gives a very even heat. The increased air circulation causes a fan-assisted oven to cook food faster than a conventional non-fan oven, which relies only on natural convection to circulate the hot air	1

Commercial Mixers

Item	Item Description	Minimum Quantity
Spiral mixer	Spiral mixers are used for baking stiff dough. Most spiral mixers have only two operating speeds. The first speed is used for the first phase of dough mixing when all ingredients are blended. The second speed is used for the ladder phase of the dough development. The second difference is that spiral mixers are fork mixers. Fork mixers have two-pronged fork shaped beater that enters the bowl at a 45-degree angle and is used specifically for bread dough.	1
Continuous mixer	In continuous mixer, small amounts of scaled mixers enters the machine continuously at one end and then the ingredients are blended and developed into dough as they move though the machine. The finished dough emerges at the other end of the machine.	1
Horizontal mixers	Horizontal mixers are large industrial size machines capable of handling several thousand pounds of dough at a time. They can make specific ranges of products such as bread dough, pastry dough, and batters. One of the differences of horizontal mixers is the operator can control the dough temperature with great precision because mixer is equipped with water jackets with desired temperature that surround the mixing container	1