

## Restaurant & Event Management Pathway Suggested Equipment List for Culinary Labs

(Recommendations are based off the assumption that your classroom has 4-6 lab stations with 3-4 students per station)

Large Equipment	Good	Best	Comments
3 Compartment Sink	1	2	2 compartment sink & bus tub would be an option for the traditional kitchen. The first sink bin would be used to wash the second to rinse and the bus tub to sanitize.
Vegetable prep Sink	1 Designated Sink		
Handwashing Sink	1 Designated Sink	Follow Food Code	
Dishwasher	Undercounter Mounted	Single-Tank or Conveyor	Commercial grade is best for both an undercounter mounted or single-tank machine
Range	1 per lab	4-6 burner commercial grade is best	
Oven	Conventional Oven	Convection/Combination	
Grill (also called flat top or griddle)	Removable unit on top of Range	Permanent on Range Top	
Fryer	Countertop Fryer	Deep Basket Fryer	A fryer is included on this list so that students will be exposed to the equipment used in industry.
Microwave	Non-Commercial	Commercial	
Refrigerator (outside thermometers best)	1-2 Reach-In Units	Walk-In Cooler/Freezer	
Freezer (outside thermometers best)	1-2 Reach-In Units	Walk-In Freezer	
Food Processor	Non-Commercial	Commercial Brand	
Blender	Non-Commercial	Commercial Brand	
Table Top Mixer	Non-Commercial	Commercial	5 qt. or larger is recommended
Garbage Disposal	Non-Commercial	Commercial	
Stainless Steel Work Tables	2-4 (or countertops)	4 or more	Countertops need to be made from a smooth surface to allow for easy cleaning and sanitizing. Stainless steel work tables are recommended for durability and industry standards. Tables can also be moved to allow for multiple classroom configurations and uses.
Spring and/or Digital Scales			
Wire Shelving (3' by 6' Equipment Rack)	2 shelves or pantry	2 or more	Industry standard is to air dry all equipment. Wire shelving allows for air drying. If equipment is stored in a pantry student will have to towel dry items. Some newly renovated schools have wire shelving in a locked storage area. This makes ingredients and equipment accessible for labs and provides a secure area to minimize theft and safety controls.
Sanitizer & Wash Buckets	1 per classroom	1 per station	Most students are taught to clean their work station. Industry standard is to wash, rinse, and

			sanitize all work surfaces. By having this in your classroom you are teaching a basic industry standard to students.
Ingredient Bin (flour and sugar bin)	Stationary Bin/Container	Mobil Bin	All containers used to store food should be in a closed/sealed container.
Can Opener	Manual Opener	Counter Mounted Manual	

<b>Smallwares (Utensils&amp; Small Equipment)</b>	<b>Good</b>	<b>Best</b>	<b>Comments</b>
Measuring Cups (sets)	1-2 sets per lab	3-4 sets per lab	
Measuring Spoons (sets)	1-2 sets per lab	3-4 sets per lab	
Liquid/Volume Measuring Cups	1-2 sets per lab	3-4 sets per lab	
Thermometers	Bimetallic Stemmed	Digital (Thermocouple)	Recommend 1-2 per lab
Cutting Board	Synthetic or Hard Wood	Synthetic or Hard Wood	
8" Chef Knife	2-3 per lab	1 Per Student	Strongly encourage 1 per student. Most basic knife cuts are performed with a chef knife. If each student does not have this tool the lab demonstration will be difficult to complete.
6" Boning Knife	1-2 per lab	1 Per Student	
3" Paring Knife	2-3 per lab	1 Per Student	Strongly encourage 1 per student. This is the second most commonly used knife.
7" Utility Knife	1 -2 per lab	1 Per Student	
Butcher Steel/Knife Sharpener	1 per lab	2 per lab	
Knife Storage	determined by instructor	Knife storage is recommended to extend the life of the equipment.	
Vegetable Peeler	1-2 per lab	1 Per Student	
Graters (handheld or box)	1 per lab	2 per lab	
Sieves/Sifters	1 per lab	2 -3 per lab	Different sizes are available. Would recommend a variety of sizes for each lab.
Colanders	1 per lab	1 per lab	Could have less quantity if central equipment storage is used. Need could also vary by size of colander (large vs. small).
Stainless Bowls (set)	1 set per lab	2 or more sets per lab	Need could vary by lab usage/products
Wire Whisk (6" to 8")	2 per lab	3 or more per lab	
Scoops (flour, sugar, ice)	1 per container		Need will vary depending on number of items stored in containers. Also want to consider the risk of cross contamination. (Example: one for flour, one for sugar, one for ice)
Ladles	2 per lab	3 or more per lab	Many sizes available. Would recommend purchasing two 2 oz and two 4 oz per lab. If your program will be offering catering would also recommend larger ladles for the serving of soup and

			1 oz ladle for salad dressing.
Serving Spoons/Solid	2 per lab	3 or more per lab	
Serving Spoons/Slotted	2 per lab	3 or more per lab	
Serving Spoons/Perforated	2 per lab	3 or more per lab	
Heat Resistant Rubber Scrapers	2 per lab	3 or more per lab	
Off Set Spatulas/Turner	2 per lab	3 or more per lab	
Tongs (6" or 9")	2 per lab	3 or more per lab	
Pots - 1 quart (some with lid)	1 per lab	2 or more per lab	<i>NOTE: Pots &amp; Pans – Good/Aluminum, Better/Stainless Steel, Best/Stainless Steel w/ copper insert</i>
Pots – 3.5 quart (some with lid)	1 per lab	2 or more per lab	
Pots – 5 quart (some with lid)	1 per lab	2 or more per lab	
Stock Pot – 10 quart (some with lid)	1 per lab	2 or more per lab	
Sauté pans - 6" or 9"	1 per lab	2 or more per lab	
Sauté Pan – 12" straight sided	1 per lab	2 or more per lab	
Sheet pans, full, half and quarter	1 per lab	2 or more per lab	Need will depend on size of oven and products being produced in lab.
Hotel pans (assorted sizes: Full, Half, Third)	2-4	4 or more	
Roast Pans (can use hotel pans)	2-4	4 or more	
Storage Containers and Lids	Non-Commercial	Commercial	
Grill Scraper	1	1 or more	This item is only needed if you have a grill.
Pot Holders/Oven Mitt	4 per lab	5 or more per lab	
Dish Cloths	4 per lab	5 or more per lab	Need will depend on lab rotations
Dish Towels	4 per lab	5 or more per lab	Need will depend on lab rotations
Trash Containers	Non-Commercial	Commercial	Consider teaching students about recycling

<b>Baking &amp; Pastry Equipment</b>	<b>Good</b>	<b>Best</b>	<b>Comment</b>
Bench and bowl scrapers	2 per lab	3 or more per lab	
Rolling pins	1 per lab	2 or more per lab	
Pastry bags	1 per lab	1 per student	Can purchase reusable or disposable
Pastry brushes	1 per lab	2 or more per lab	(fiber or silicon)
Pastry tips	1 per lab	1 per student	Would recommend basic set for new programs
Portion scoops	2 per lab	3 or more per lab	Variety of sizes available. Need to determine use prior to purchasing.
Pizza Cutters	1 per lab	2 per lab	
Bread kneading and shaping	Bread Board	Bakers Table	
Bakers Spatula (straight edge)	2 per lab	1 Per Student	
Pastry blenders	1 per lab	2 per lab	
Warmer/Proofer			If you are offering the baking strand a proofer would be necessary. This would be option for the culinary or event management classes.

Cooling racks	2 per lab	3 or more per lab	
Cake pans			Need will depend on type of pans used. Example: 8x10 vs. round or square to make a layered cake.
Pie pans	2 per lab	3 or more per lab	Multiple sizes available.
Loaf pans	2 per lab	3 or more per lab	
Tube pans	2 per lab	3 or more per lab	
Muffin pans	2 per lab	3 or more per lab	
Spring Form pans	2 per lab	3 or more per lab	Multiple sizes available.
Candy Thermometer	1 per lab	2 or more per lab	Should not use a mercury filled thermometer.
Pastry Off Set Spatula	2 per lab	1 per student	

### Serving Equipment

### Comments.

Bowls	Needs for serving equipment will vary depending on the number of students participating in class/labs
Trays	
Serving utensils	
Glasses/Cups	
Dinnerware	
Flatware (spoon, fork, knife)	

### Optional

### Good

### Best

### Comment

Bakers scale			
Salamander Broiler			
Salad Spinner			
Point of sales system			for those who operate school store or restaurant
Mandoline			
Broiler	Stove/Range Broiler	1-24" to 36" wide Broiler	
Steamer	Stove Top	Commercial Steamer	
Floor Mixer	Commercial		Should include paddle, wire whip & dough arm attachments
Hot holding equipment or table			
Cold holding equipment or table			
Speed rack (called bun rack or speed pan rack)	1 -2 racks	2 or more	
Ice Machine	Non-Commercial	Commercial	
Serrated Knife	1 per lab	2 or more per lab	
Carving/Slicing Knife	1 per lab	4 or more per lab	
Hotel Pans – Full Perforated	1-2	3-5	
Ramekins			
Pizza Peels			
Dough Docker			

Parissienne scoops (melon ballers)			
Zesters			
Garnishing Tools			
China caps (6" to 8")	4-6	6 or more	
Food mill			
Kitchen shears			
Bus Tubs			
Equipment Thermometers			Refrigerator, freezer, oven

## Safety Equipment

Non-Slip Shoes	Industry standard to reduce the risk of slips and falls.
Cut Proof Gloves	Used to reduce the risk of cuts while using a knife.
Heat resistant gloves, apron & face shield	This would be recommended if a classroom has a deep basket fryer that requires filtering or replacing used fryer oil.
Oil filtering unit	This would be needed if the classroom has a deep basket fryer.
First Aid Kit	This should be easily accessible if a student were to get cut during a class activity.
Burn Kit	This should be available in case of injury.
Slip Resistant Mats	Should be located along the cooking line, sink area and ice machine.
Fire Suppression & Extinguishers	This will be determined based on the equipment selected for the classroom
MSDS Folder	Material Safety Data Sheets (MSDS) are required for any chemicals used in a foodservice operation. Having this available in the classroom would provide an industry standard and link back to class competencies.
Safety Box Knife	Used to open boxes and minimize the risk of injury due to cuts.

## Miscellaneous

## Comments

Aprons/Chef Coats	Having students in chef coats provides for a more profession learning environment. Recommend 1 per student.
Caps	State food code requires all hair be restrained. This can be accomplished by wearing a baseball hat, chef hat, or hair nets. In addition students with long hair should also be required to further restrain hair in a ponytail, braid or bun.
Sanitizer	Sanitizer is used in the 3 compartment sink cleaning process. It is also used to sanitize work stations. Sanitizing can be done by using heat (at least 171°) or chemicals. Three common types of chemical sanitizers are chlorine, iodine, and quaternary ammonium compounds, or quats.
Litmus Paper (Sanitizer test kit)	Litmus paper is used to test the level of chemical sanitizer used in the sanitizing process. This would be used to test the sanitizer in a three compartment sink as well as sanitizer buckets used to sanitize work stations.
Disposable Gloves	Industry food code does not allow food handlers to touch ready-to-eat-food (food that will not go through a further cooking or washing process before being consumed) with their bare hands. Gloves must be changed if in constant use for 4 hours or longer, if torn, when changing task, or after handling raw meat, seafood, or poultry or before handling ready-to-eat food. A glove change would be required if the handler touches hair, face, clothing, floor, etc. Several sizes may be needed as determined by size of handler hands. Latex free gloves might also need to be a consideration. Purchased in large quantities they are nominal costs.
Washer and Dryers	Non-Commercial would be good & Commercial would be best. Ensure other items are not washed in the same appliance that could increase contamination through residue left in the drum (i.e. body fluids, dirt, etc).
Laundry Soap	
Classic knife cuts visual	Rulers, 3-D model