**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**

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| 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 |  |

**Smallwares (Utensils& Small Equipment) Good Best Comments**

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| --- | --- | --- | --- |
| 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 | *NOTE: Pots & Pans – Good/Aluminum, Better/Stainless Steel, Best/Stainless Steel w/ copper insert* |
| 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 |

**Baking & Pastry Equipment Good Best Comment**

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| --- | --- | --- | --- |
| 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**.

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| 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**

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| --- | --- | --- | --- |
| 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**

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| --- | --- |
| 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**

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| --- | --- |
| 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, iofine, 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 |