

## START-UP PROGRAM EQUIPMENT LIST

**Career Cluster:** Hospitality & Tourism  
**Pathway:** Restaurant and Food & Beverage Services  
**Program of Study:** Culinary Arts

**STANDARDS FOR NEW PURCHASES** Effective Date 2004 (Revised 2012)

### INSTRUCTIONAL EQUIPMENT AND SOFTWARE

	ITEM NAME	CLASSROOM COUNT			SPECIFICATIONS / DESCRIPTIONS	Inventory Count
		15	20	25		
1	Combination TV/VCR/DVD or TV and VCR/DVD with cart.	1	1	1	27" TV screen, either wall mounted or portable with cart, cabinet, or stand; 3 speed recording/playback, remote control.	
2	Cassette/CD Rom Player	1	1	1	Recorder/Player	
3	Digital Camera or Video Camera	1	1	1	Multi-function, digital or VCR tape. Case and strap.	
4	Scanner	1	1	1		
5	Computer Tables	3	4	5		
6	Computer Chairs	3	4	5	Adjustable	
7	Student Computers	3	4	5	Must meet current ACE specifications.	
8	LCD Projector	1	1	1		
9	Teacher Management Computer	1	1	1	Must meet current ACE specifications. Could be Laptop or Desktop. (If laptop is purchased, it cannot replace separate laptop for student use)	
10	Computerized Presentation Board	1	1	1	Locking, portable, sturdy.	
11	Demonstration Projector	1	1	1	Multiple settings, stable base, large platform.	
12	36" Commercial Range	1	1	1	Gas or Electric, 2 open burners, 24" griddle with standard oven base, stainless front, sides and backsplash	
13	Convection Oven	1	1	1	Gas or Electric, Single Stack, Solid State Controls, 60/40 independent doors	
14	Dishwasher	1	1	1	Free standing or under counter, built-in electric or gas booster, 30 racks per hour	
15	Ice Maker	1	1	1	Free standing or under counter, built-in bin, 95 -145 lb. Production per 24 hours. Must include 32 oz. ice scoop with either free standing or wall mounted holder.	
16	Refrigerator	1	1	1	Reach-in, self-contained, stainless steel front, standard depth, full-height door. Exterior dial type thermometer, 1/2 h.p. compressor, casters	
17	Freezer	1	1	1	Reach-in, self-contained, stainless steel-front, standard depth, full-height door. Exterior dial type thermometer, 1/2 h.p. compressor, casters	

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		15	20	25		
18	<b>Ventilation Exhaust and Fire Suppression</b>	1	1	1	Stainless steel vent-a-hood, with automatic fire suppression system per local code	
19	<b>Sink</b>	1	1	1	Three compartment, stainless steel with drain board	
20	<b>Disposal</b>	1	1	1	Food Waste Disposal, 1 h.p.	
21	<b>Dish tables</b>	1	1	1	Fitted for under counter dishwasher, Stainless steel, 20"x20"x8" sink bowl, 9" H backsplash	
22	<b>Pre-Rinse Assembly</b>	1	1	1	Deck or Back-splash Mount	
23	<b>Stand Mixer</b>	2	3	4	6 qt. Table-top, 575 watt motor, hook, wire whip, and flat beater, additional attachments recommended	
24	<b>Industrial Mixer</b>	1	1	1	20 qt. Table-top Commercial Mixer, double hook, wire whip and flat beaters. Stainless steel stand, 30"x 36"	
25	<b>Cooks Tables</b>	2	2	2	3'x5' minimum, stainless steel	
26	<b>Food Processor</b>	1	1	1	Commercial, 1.75 h.p., with attachments/blades	
27	<b>Kitchen Calculator</b>	6	10	15	5 Hand held models for student use, 1 desk top or hand held model for teacher use. Easy to Read LCD Display, Solar or Battery operated	
28	<b>Food Storage</b>					
	Storage Containers	3 ea.			Bain-Marie Style, See-through or white, air-tight seal: 2 qt, 3 1/2 qt, 6 qt, 12 qt, 22 qt.	
	Ingredient Bins	3 ea.			Sliding hinge lid, see through lid, on casters	
	Dry Goods Storage	3 ea.			Air-tight seal, See-through with scoop: 4 qt, 2 qt, 1 qt	
29	<b>Small Equipment</b>					
	Ice Cream Machine	3			5 qt., Electric	
	Pasta Machine	3			Stainless Steel, adjustable settings, with cutters	
	Can Opener	1			Table mount, 7" plated steel base, reversible knife	
	Hand Mixers	2				
	Portion Scales	1			Portion Scale - 1 lb. Capacity by 1/2 oz	
	Balance Scales	1			Heavy duty bakers beam scale with scoop and weights	
	Kitchen Timers	5			Digital or Manual, 1+ hour timer with alarm	
30	<b>Top of Range Cookware</b>					
	Stock Pots	1 ea.			Aluminum, with lids: 9 qt., 12 qt, 16 qt	
	Sauté Pans	1 ea.			10", 12"	

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	Sauté Pans	3 ea.			7"	
	Fry Pans/Skillets	1 ea.			7", 10", 14", with lids	
	Sauce Pans	1 ea.			Aluminum or Stainless with lids: 1 1/2 qt, 2 qt, and 4 qt.	
	Cooling Racks	4 ea.			Full-pan size, stainless	
	Double Boiler	1 ea.			8 qt. with lid	
	Double Boiler	3 ea.			2 qt. with lid	
	Steamer	1ea.			Aluminum with lift out basket, 13" diameter with lid	
31	<b>Proofing/Holding Cabinet</b>	1			Stainless Steel, thermostatically controlled	
32	<b>Kitchen Tools</b>					
	Dry Measure Cups	5 sets			Shape-retaining, stain-resistant, dishwasher safe	
	Liquid Measure Cups	5 ea.			1 cup, 2 cup, 1 qt., 2 qt. Temperature range, -40F to 212F	
	Measure Spoons	5 sets				
	Mixing Bowls	3 sets			Stainless steel: 1 qt, 2 qt, 3 qt, 5 qt, 13 qt, 20 qt.	
	Spoons	4 each			Commercial grade, stainless steel: solid, slotted, various lengths	
	Wooden Spoons	3 sets			Various lengths	
	Rubber Spatula	3 sets			Commercial grade, various lengths	
	Dough Scraper	3			Plastic	
	Spreaders	3			Plastic	
	Off-set spatulas	3			Stainless or Plastic	
	Rolling Pin	3			Wooden or Non-stick	
	Pastry Blender	3				
	Wisk or French Whips	3 sets			Stainless Steel, Varying sizes and weights	
	Spatulas & Turners	3 sets			Professional Quality, varying sizes	
	Pie Server	4				
	Utility Tongs	3 sets			Professional Quality, varying sizes	
	Fork Turners	3 sets			Professional Quality, varying sizes	
	Griddle Scraper	1			Professional Quality	
	Colander	3 sets			Stainless or Aluminum, Various sizes	
	Pastry Brush	3 sets			Professional Quality, various sizes	

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	Scoops, Portion, Ingredients	4 ea.			Professional Quality, stainless steel, # 30, # 8 and # 60	
	Ladles	3 ea.			Stainless Steel: 11", 13"	
	Pizza Cutter	3			Professional Quality	
	Grater	3			Stainless Steel, 4 sided	
	Garnishing Set	3			To include: peeler, decorating knife, fruit decorator, melon baller, zester	
	Vegetable Peelers	5				
	Cutting Boards	3 sets			Color Coded, NSF approved, non-absorbent, stain and cut resistant	
	Thermometers	3 sets			Instant Read, Meat, Candy/Deep Fry	
	Mandoline	3			With safety guard	
	China Cap	3				
	Strainer	3 sets			With handle, wire mesh, variety of sizes	
	Skimmer	3			Fine mesh	
	Juicer	3				
33	<b>Cutlery</b>					
	Paring Knives	5				
	Chef's Knives	5			12"	
	Cutlery Set	3			Lockable carrying case, sharpener, KNIVES: Chef's, carving, carving fork, bread knife, meat cleaver, boning, paring, kitchen shears, utility scissors	
34	<b>Safety/Sanitation</b>					
	Trash Can	2			55 gallon, with handles to include twist on/off dolly with swivel casters, with lids	
	Kitchen Brushes	3			Various sizes to include: All purpose and specific use	
	Kitchen Towels	3 sets			20 ea. Towels, Wash Cloths, White, Cotton, Bleachable	
	Aprons	30			Bib Style	
	Pot & Sink Gloves	3 ea.			Rubber, Medium and Large	
	Oven Mitts	3 ea.			Institutional Grade, Pair, Medium & Large	
	Pot Holder	3 sets			Institutional Grade, Steam Barrier	
	Cut-Resistant Glove	3 ea.			To fit either hand, machine washable, bleachable. X-SM, Med, Large	
	Anti-skid Kitchen Mats	3			Rubber Construction, holes for drainage, 3' x 5'	
	Chemical Storage Cabinet	1			30"x24"x65" Locking Cabinet	

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		15	20	25		
	Broom	3			Corn bristle or plastic bristle	
	Dust Pans	3				
	Mop Bucket	1			Bucket, Wringer Combination, 35 qt. Capacity	
	Mop	1			Industrial Grade, Cotton	
	Ice Scoop with Holder	1			Free-standing or wall-mount, 32 oz.	
	First Aid Kit	1			Wall-Mounted, Identifiable	
	Glo-Germ Kit	1				
	Sanitizer Test Kit	1 kit			Quaternary, Chlorine styles, with holder	
35	<b>Digital Scale</b>	1			15-20 pound high range	
36	<b>Plating &amp; Presentation</b>					
	Hollowware/Serving	4 ea.			Various sizes and shapes	
	Buffetware Utensil Set	2 ea.			Stainless, polished finish to include: Solid spoons, slotted spoons, oval spoons, two-tine fork, meat fork, ladle, turner, cake server, serrated knife, tongs	
	Cake Stand	1				
	Dinnerware	1			Service for 50 to include: dinner plate, salad plate, coffee cup and saucer	
	Flatware	1			Service for 50 to include: knife, fork, spoon	
	Beverageware	1			Service for 50, 16 oz, Glass or Plastic	
	Table Linens	5			Variety sizes, colors, easy-care fabric, stain/odor release, machine washable, fade-resistant	
37	<b>Gas Grill</b>	1			Minimum 24"	
38	<b>Bakeware</b>					
	Aluminum Sheet Pans	24 ea.			16 gauge Full	
	Aluminum Sheet Pans	8			16 gauge Half	
	Pizza Pan	3 ea.			Thin-style, Deep-dish style, 14"	
	Cake Pans	3 sets			8" or 9" diameter x 2" deep	
	Pie Pans	3 sets			8" or 9" diameter	
	Muffin Pans	3			24 cup	
	Loaf Pan	3			Professional Quality	
	Roast Pan	3 ea.			Aluminum or Stainless, 3 1/2 qt and 6 1/2 qt.	

	ITEM NAME	CLASSROOM COUNT			SPECIFICATIONS / DESCRIPTIONS	Inventory Count
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	Hotel Pans	3 ea.			2" Full size, 2" Half Pan, 4" Half Size	
	Springform Pan	3			8" or 9" diameter, aluminum	
	Docker (Dough)	1				
	Cookie Cutters	3 sets			Variety of shapes and sizes	
	Canape Cutters	3 sets			Variety of shapes and sizes	
	Pastry Bags	3 sets each			12", 14"	
	Decorator Tips	3 sets each			assorted styles	
	Couplers	3 sets each				
	Dough Cutter	3				
	Pastry Cutter	3			Various Edges	
	Dough Scraper	3				
	Flexible Spatulas	3			Stainless Steel, 8" & 12"	
	Revolving Cake Stand	3				
39	<b>Shelving</b>					
	Wire Shelving	2			Shelving unit, 4 shelf, chrome or epoxy coated, grate-style to allow for air-flow, rust proof.	
	Wall Mount Shelving	2			Chrome or epoxy coating	
	Dunnage Rack	1			Aluminum or polyethylene	
40	<b>Sheet Pan Rack</b>	1			Minimum 20 pan, on rollers	
All specifications listed are minimums. A greater (higher) value is encouraged and approved. If newer technology has emerged since these standards were revised, please consider purchasing the newest model available.						

**Attach additional Pages with other items on inventory for the program of study.**

(For use by State Staff only during verification of New Program Start Up funding and implementation.)

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School District / Campus

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Funding Year

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State Supervisor's Signature

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Date

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Teacher's Signature

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Date

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Administrator's Signature

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Date