

Arizona Department of Education

Career and Technical Education

Recommended Equipment List

Program: Culinary Arts
CIP#: 12.0500.00

NOTE: The following items and descriptions are the recommended equipment guidelines for each **CTE Culinary Arts** program. Please note that this list of recommended items does not necessarily need to be supported financially by Federal Perkins or State Priority funding sources. In many cases, local school district funds are used to purchase items on a regular basis (i.e. furniture, consumables, etc.) Further, please understand that this is not an exhaustive list. Local program and business needs may necessitate the purchase of additional equipment and software resources, as may the rapidly-changing nature of the industry-specific technologies used in the program.

Please contact ADE-CTE **Family and Consumer Sciences** Program Specialist Kylie Chamblee (Kylie.Chamblee@azed.gov) if you have questions regarding the appropriateness of any item you are considering for addition to your **CTE Culinary Arts** program.

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Items	Notes
LARGE EQUIPMENT	Notes
Braisers; baises, tilt	
Demo table with mirror	
Dish rinse station	
Dishwasher, commercial (dish pre-rinse sprayer, wire wash racks)	
Disposal, commercial garbage	
Dough sheeters and rollers	
Dryer/ Washer	
Exhaust system and hood, commercial with fire suppression system	
Freezer, commercial or walk in	
Fryer, commercial deep	
Griddle/flat top, commercial	
Grill, charbroiler	
Hot/cold holding equipment	
Ice maker	
Mixer, commercial 30 quart w/dough hook, paddle, whip OR 20 quart with accessories	
Oven, commercial convection	
Oven, commercial microwave	
Oven, commercial oven	
Oven, deck	
Pastry transport carts	
Proofing cabinet	
Range, industrial	
Sink, hand wash (at least 2)	
Sink, three compartments (for dish washing)	
Sink, vegetable prep	
Slicing machine, commercial	
Sous Vide Immersion Circulators and/or Water Ovens	
Steam kettle, commercial	
Steam table (full, half, 1/3, etc.)	
Steamer, combo (steamer and convection) steamer, commercial	
Table, steam	
SMALL EQUIPMENT	Notes
Bain-marie	
Blender, commercial	
Blender, stick	
Dehydrater	

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Espresso machine	(if operating a coffee shop for school-based enterprise)
Food processor/robo coupe	
Immersion blender/ vita mix	
Induction burner	
Juice/punch machine	
Pasta attachments	
Table, baker	
Table-top mixers/ stand mixers	
Vacuum sealer	
Waffle or crepe maker	
SMALLWARES	Notes
Assorted bowls - stainless commercial grade	
Can opener, commercial manual	
Chafing dishes	
Chill stick	
China cap/chinois	
Chopper, food	
Coffee maker	
Colander	
Container, food storage	
Cup, dry measuring	
Cup, liquid measuring	
Cutter, cookie	
Cutter, doughnut	
Cutter, pizza (pastry wheel)	
Cutting boards	
Dish dollies	
Dispenser/ drink	
Fork, kitchen	
Garnishing tools	
Grater	
Ladle	
Pan, 1/2 sheet and full sheet Pan	
Pan, cake	
Pans, hotel	
Pans, muffins	
Pans, pie	
Pans, roasting	
Pans, sauce	
Pans, saute	
Pans, stock	
Pans, tart	

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Items	Notes
Pans, tube cake	
Peeler	
Perforated steam table pans	
Rack, cooling	
Scale, digital	
Scoops, assorted sizes	
Scraper, griddle	
Scraper, rubber	
Shears	
Skimmer	
Spatula, fish	
Spatula, metal	
Spatula, narrow	
Spatula, off-set	
Spatula, rubber (heat proof)	
Spoon, measuring set	
Spoon, slotted	
Spoon, solid	
Strainer	
Tenderizer, hand meat	
Thermometer, confectionery	
Thermometer, digital/laser	
Thermometer, freezer	
Thermometer, instant read	
Thermometer, oven	
Thermometer, pocket (stem)	
Thermometer, re Fridgerator	
Timers	
Toaster	
Tongs	
Turner	
Whisk, wire (french and/or piano)	
Zester	
CUTLERY	Notes
Cutting gloves	
Knife bags for travel	
Knives, boning	
Knives, carving	
Knives, Chef's	
Knives, cleaver	
Knives, paring	
Knives, tourne	
Knives, utility	

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Items	Notes
Steel, honing	
Stone, sharpening, tri-Stone	
FOH/CATERING	Notes
Aprons, Server/front-of-house	
Beverage dispenser	
Bowls, various	
Caddy, sugar	
Cups and saucers	
Dinnerware	
Displays, food/pastry	
Food warmers	
Fruit dishes	
Glassware	
Mugs/cups and saucers	
Napkins	
Pitchers	
Plates, various	
Platters, various	
Rolling whiteboard	
Serving ware	
Shakers, salt and pepper	
Specialty bowls/dishes/platters/flatware	
Storage scontainer (travel)	
Table cloths	
Table, stainless work	
Tables and chairs	
Tray stand/tray	
Tub, bussing	
Various To-Go containers, cups, and plasticware	(If offering catering and to-go services through school-based enterprise)
BAKING	Notes
Cake/pastry decorating tools and supplies	
Oven mits	
Pastry bags and tips	
Pastry kits	
Rolling pin	
Sifter	
Table, cake turning	
CLEANING/ MAINTENANCE/ STORAGE	Notes
Bin, dry ingredient	
Broom and dustpan	
Bucket/wringer, mop	
Can, trash/garbage	

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Items	Notes
Chef aprons or jackets	
Cleaning and sanitation solutions	
Dishwashing aprons	
Drying racks	
Fire extinguishers	Ensure proper class of extinguishers are on-hand for various types of fires.
First aid kit	
Floor squeegee	
Ladder/step stool	
Mat, rubber-grease resistant around dish area, pot sink area, hot line in front of ovens and stoves; also cold line for spills, also around deep fryer if one is used.	
MSDS data sheets and wall mount	
Pot racks	
Rolling utility/service cart with shelves	
Sanitation bucket	
Shelving, storage/wire, large	
Speed racks	
Storage container (travel)	
Table, stainless work	
Tub, bussing	