

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 Program Specialist Tracie Carmel (tracie.carmel@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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Item	Notes
LARGE EQUIPMENT	
Braisers; baises, tilt	
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, commercial	
Grill, charbroiler	
Hot/cold holding equipment	
Ice maker	
Mixer, commercial 30 quart w/dough hook, paddle, whip OR 20 quart with accessories	
Oven, deck	
Oven, commercial convection	
Oven, commercial microwave	
Oven, commercial oven	
Pastry transport carts	
Proofing cabinet	
Range, industrial	
Sink, hand wash (at least 2)	
Sink, three compartments	
Sink, vegetable prep	
Slicing machine, commercial	
Steam kettle, commercial	
Steam table (full, half, 1/3, etc.)	
Steamer, combo (steamer and convection) steamer, commercial	
Table, steam	
SMALL EQUIPMENT	
Bain-marie	
Blender, commercial	
Blender, stick	
Dehydrater	
Espresso machine	
Food processor/robo coupe	
Immersion blender/ vita mix	
Induction burner	
Juice/punch machine	
Pasta attachments	
POS system	

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Item	Notes
Table, baker	
Table-top mixers	
Vacuum sealer	
Waffle or crepe maker	
SMALLWARES	
Assorted bowls - stainless commercial grade	
Brush, grease brush	
Brush, pastry	
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	
Mitt, oven/pads	
Non-latex gloves	
Pan, 1/2 sheet and full sheet Pan	
Pan, cake	
Pans, muffins	
Pans, pie	
Pans, roasting	
Pans, sauce	
Pans, saute	
Pans, stock	
Pans, tart	
Pans, tube cake	
Pans, hotel	
Peeler	

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Item	Notes
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, refrigerator	
Timers	
Toaster	
Tongs	
Turner	
Whisk, wire (french and/or piano)	
Zester	
CUTLERY	
Cutting gloves	
Knife bags for travel	
Knives, boning	
Knives, carving	
Knives, Chef's	
Knives, cleaver	
Knives, paring	
Knives, tourne	
Knives, utility	
Steel, honing	

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Item	Notes
Stone, sharpening, tri-Stone	
FOH/CATERING	
Bowls, various	
Caddy, sugar	
Chef's wear	
Cups and saucers	
Dinnerware	
Food warmers	
Fruit dishes	
Glassware	
Mugs/cups and saucers	
Napkins	
Pitchers	
Plates, various	
Platters, various	
Serving ware	
Shakers, salt and pepper	
Specialty bowls/dishes/platters/flatware	
Table cloths	
Tables and chairs	
Tray stand/tray	
Table, stainless work	
Tub, bussing	
Storage sountainer (travel)	
BAKING	
Pastry bag	
Pastry kits	
Pastry tips	
Rolling pin	
Sifter	
Table, cake turning	
CLEANING/MAINTENANCE/STORAGE	
Bin, dry ingredient	
Broom	
Bucket/wringer, mop	
Can, trash/garbage	
Dishtowels	
Equipment cart - bus/utility	
Fire extinguishers	
First aid kit	
Floor squeegee	
Ladder/step stool mop, dust	

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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 wall mount	
Pot racks	
Sanitation bucket for station	
Shelving, storage/wire, large	
Sign, wet floor	
Sink, mop	
Speed rack	
Storage container (travel)	
Table, stainless work	
Tub, bussing	