# **Utensil Drawer:**

1 Rubber Scraper

2 Wooden Spoons

1 Level / Flat spatula

1 Metal spatula / turner

1 Plastic spatula / turner

1 Whisk

1 Tongs

**Measuring equipment:**

1 set measuring spoons

1 set dry measuring cups

1 liquid measuring cup

**2 pot holders or oven mitts**

## Pots and Pans:

1 Small sauce pan with lid

1 Medium sauce pan with lid

1 Frying pan / skillet

1 Non-Stick Frying pan / skillet

1 Dutch oven/stock pot with lid

1 Colander

**Mixing Bowls:**

2 small mixing bowls

1 medium mixing bowl

1 large mixing bowl

## General equipment:

# 1 Sifter

2 Cake cooling racks

1 strainer

1 grater

## Cutlery:

4 forks

4 butter knives

4 teaspoons

4 tablespoons

1 serving fork

1 serving spoon

## Dinnerware:

4 Dinner plates

4 Salad plates

4 Soup / salad bowls

4 Plastic water glasses

4 Coffee mugs

4 Custard cups

1 lg. Serving bowl

1 lg. Serving platter

1 set salt and pepper shakers

1 pitcher

## Dishwashing Supplies:

1 dish bucket

1 jar hand soap (next to sink)

1 dish soap (under sink)

**Cutting Boards:**

1Yellow/White for fruit

1 Green/Blue for vegetables

1 Red/Orange for meats &fish

**Knives:**

2 chef’s knives

1 bread knife

2 paring knives

1 kitchen sheers

**Drawer #1**

Silverware

Can Opener

Peeler

Hot Pot Holders

**Drawer #3**

Rolling Pin

Tongs

Whisks (2)

Biscuit Cutter

Pastry Blender

Rubber Scraper

Turners (3)

Serving Spoon

Slotted Spoon

Mixing Spoon

Pasta Fork

Grater

Metal Spatula

**Drawer #4**

Dry Measuring Cups

Measuring Spoons

Liquid Measuring Cups

Hand Mixer

**Drawer #2**

Tin Foil

Plastic Wrap

Wax Paper

**Cupboard #1**

Flour

Sugar

Baking Soda

Baking Powder

Vanilla

Salt

Cooking Spray

Glass Mixing Bowls (3)

**Cupboard #3**

Plates (4)

Salad Plates (4)

Bowls (4)

Mugs (4)

Plastic Cups (4)

Custard Cups (4)

**Cupboard #4 (Top Shelf)**

Large Pot (1)

Saucepans (3)

Frying Pans (2)

**Cupboard #4 (Bottom Shelf)**

Tray

Cookie Sheet

Muffin Pan

Cooling Rack

Colander

**Cupboard #5**

Dish Drainer

Dish Soap

Hand Soap

Scrubber

Drain Plugs (2)

**Blend Tec**

**Waffle Irons**

**Sandwich Makers**

Equipment List

Drawer #1

* Cutting board Red and Green
* Oven Mitts
* Cooling Rack

Drawer #2

* Vegetable Peeler
* Can Opener
* Slotted Spoon
* Tongs
* Pastry Brush
* Pastry Blender
* Apple Corer
* Pizza Cutter
* Rolling Pin
* Biscuit Cutter
* Grater
* Egg Separator
* Portion Scoop

Drawer #3

* Electric Mixer/2 Beaters

Drawer #4

* 4 Forks
* 4 Spoons
* 4 Butter Knives
* 2 Serving Spoons
* Chef Knife
* Paring Knife

Cupboard #5

* 3 Sauce Pans
* 2 Skillets
* Pizza Pan
* Cookie Sheet
* 2 Muffin Tins
* Round Cake Pan

Cupboard #6

* Dish Mat/ Dish Soap
* Dish Scrubber/ Dish Stopper

Cupboard #7

* Dinner Plates
* Salad Plates
* Bowls
* Placemats

Cupboard #8

* Drinking Glasses
* Water Pitcher
* Blender

Cupboard #9

* Set of Measuring Cups
* Set of Measuring Spoons
* Liquid Measuring Cups
* Spatula
* 2 Rubber Scrapers
* 2 Wooden Spoons
* Turner
* 4 Custard Cups
* Whisk
* Tray

Cupboard #10

* 3 Mixing Bowls (Red, Yellow, Blue)
* Colander
* Strainer
* Casserole Dish w/lid
* Sifter
* Bosch Mixer

EQUIPMENT LOCATION IN THE LAB

DRAWER #1

2 wooden spoons

2 hot pads

1 turner

1slotted spoon

2 rubber scrapers

CUPBOARD #2

1 large saucepan w/lid

1 small saucepan w/lid

1 frying pan w/glass lid

1 Dutch oven (large pot)

CUPBOARD #4

1 cup liquid measuring cup

2 cup liquid measuring cup

1 pie pan

Glass casserole w/lid

1 round cake pan

1 square pan

6 count muffin pan

12 count muffin pan

Pitcher

DRAWER #8

Hand mixer

CUPBOARD #9

Dish mat & rack

Cleanser

DRAWER #10

Biscuit cutter

Vegetable peeler

Kitchen shears

Pastry brush

Pastry blender

Wire Whisk

Tongs

CUPBOARD #11

Colander

Grater

Blender

DRAWER #12

2 sets measuring spoons

2 sets measuring cups

1 metal spatula

3 small custard cups

3 large custard cups

DRAWER #13

2 cookie sheets

2 cooling racks

Supply tray

Cutting board

6 Placemats

DRAWER #14

6 butter knives

6 forks

6 spoons

3 large spoons

DRAWER #15

Attachment to mixer

Rolling pin

DRAWER #16

Aluminum foil

Plastic wrap

Wax paper

DRAWER #17

Baking powder

Baking soda

Vanilla

Salt & pepper

Flour sifter

Cinnamon

Vegetable Spray

CUPBOARD #18

6 Plates

6 Salad plates

6 Cereal bowls

6 cups

DRAWER #19

3 mixing bowls (3 sizes)

1 glass casserole w/lid

Pour bowl

TOP OF COUNTER

Flour canister

Sugar canister

Standing mixer w/bowl

IN BASKET BY SINK

Dish Soap

Scrubber

2 sink stoppers

BY SINK

Hand soap

Drawer 1

6 forks

6 knives

6 spoons

3 tablespoons

Vegetable peeler

Drawer 2

Rubber spatula

Dough scraper

Lg & Sm Wire whisk

Can opener

Drawer 3

Measuring spoons

Dry measuring cups

Metal spatula

grater

Drawer 4

Colander

Strainer

Hand mixer

2 beaters

Cupboard 5

Top

6 large plates

6 cereal bowls

6 cups

Bottom

2 quart pitcher

Cupboard 6

Top

2 large mixing bowls

2 small mixing bowls

1 extra large mixing bowl

1 cup liquid measuring cup

2 cup liquid measuring cup

1 qt liquid measuring cup

2 qt mixing glass pitcher

Cupboard 6

Bottom

Two-9x9 pan

Two-9x13 pan

Two pie pans

Two bread pans

Cupboard 7

2 metal spatulas

Brownie spatula

2 wooden spoons

Slotted spoon

Large spoon

Ladle

Cupboard 8

Large Mixer

Cupboard 9

Large wire rack

Dish drainer

Drawer 10

2 hotpads

Cupboard 11

2 cookie sheets

2 pizza pans

2 wire racks

Cupboard 12

Top

1 dutch oven/lids

2 large saucepans/lids

2 small saucepans/lids

Bottom

1 wok frying pan

1 large frying pan

2 small saute’ pans

Griddle

Storage #1

Spices

Storage #2

White Plates

Storage #3

Storage #4

 Storage #5

Glass dishes and plates

Storage #6

Storage #7

Storage #8

Double Boilers

Storage #9

Goblets

Mini loaf pans

Storage #10

Dessert Cups

Storage #11

Dessert Cups

Sprinkle bottles

Storage #12

Glass Pitchers

Emersions Blenders

Electric Knife

Liquid measuring cups

Kitchen 1

#13-Thermometers

#14

#15

#16

Kitchen 2

#13

Scoops

#14

#15

#16

Oven drawer-muffin tins

Kitchen 3

#13

#14

#15

#16-extra beaters

Oven drawer-broiler pan

Kitchen 4

#13

#14

#15-pressure cooker lids

#16-presurre cookers

Oven drawer-muffin tins, broiler pan

Kitchen 5

#13

#14

#15

#16-

Oven drawer-cooling racks

Kitchen 6

#13 one-size gloves

#14-small gloves

#15-medium gloves

#16-Large & Extra Large gloves

Oven drawer-Muffin Tins

Kitchen 7

Towels/dishcloths

#13-Parchment paper

#14

#15

#16

Oven drawer-cooling racks

**Kitchen number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Top drawer**: 5 forks, 5 spoons, 5 butter knives, 1 peeler, 1 can opener, 1 paring knife

**2nd drawer**: 1 slotted spoon, 1 serving spoon, 2 rubber spatulas (large and small), 1 pancake turner, 1 whisk, measuring spoon set, dry measuring cup set,2wooden spoons, 1 ladle

**3rd drawer**: 1 hand mixer (with attachments), 1 rolling pin, 1 dough cutter, 1 pastry cutter, tongs, grater

**4th drawer (or by the cookie sheet – wherever it fits best)**: 6 placemats, 1 cutting board

**Cupboard next to the stove**:

 Top shelf: 3 pots with lids – large, medium, small, 1 frying pan

 Bottom shelf: 1 cookie sheet, 1 muffin tin, 1 cooling rack, 1 tray (with handles), 1 cake pan

**Cupboard across from the stove**:

 Top shelf: 6 large plates, 6 small plates, 6 bowls, 6 cups

 Bottom shelf: 2 strainers (large and small), 3 mixing bowls (large, medium, small), 1 glass bowl with lid, 2 liquid measuring cups (large and small)

**What’s Missing???**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Storage #1**

Spices

**Storage #2**

Popcorn poppers

**Storage #3**

Fry daddy

**Storage #4**

Extra Mixing bowls

Aluminum chafing pans

Bundt pans

 **Storage #5**

Glass dishes and plates

Waffle irons

Toasters

**Storage #6**

Small loaf Trays

**Storage #7**

Extra Cereal Bowls

Small serving bowls

**Storage #8**

Double Boilers

**Storage #9**

Goblets

Mini loaf pans

**Storage #10**

Dessert Cups

**Storage #11**

Dessert Cups

Sprinkle bottles

Syrup pitchers

Extra cups

**Storage #12**

Glass Pitchers

Emersions Blenders

Electric Knife

Liquid measuring cups

**Kitchen 1**

#13-Thermometers

#14

#15

#16

**Kitchen 2**

#13-Scoops

#14

#15

#16

Oven drawer-wire racks

**Kitchen 3**

#13-large knives

#14-paring knives

#15-placemats

#16-extra beaters

**Kitchen 4**

#13

#14

#15

#16

Oven Drawer-broiler pans

**Kitchen 5**

#13

#14

#15

#16-

**Kitchen 6**

#13 one-size gloves

#14-small gloves

#15-medium gloves

#16-Large & Extra Large gloves

Oven drawer-9x13, 9x9 pans

**Kitchen 7**

Towels/dishcloths

#13-Parchment paper

#14 &#15

#16 Oven drawer-muffin tins

**Kitchen Unit Organization**

**Master List-CHECK OFF SHEET**

**Cupboard 1: (One of Each)**

**Tbsp./Tsp. Liquid Measuring Cup (Mini)**

**1 Cup Liquid Measuring Cup (Small)**

**2 Cup Liquid Measuring Cup (Medium)**

**4 Cup Liquid Measuring Cup (Large)**

**Staple Ingredients:**

 **1 Flour 1 Cooking Spray**

 **1 Sugar 1 Vanilla**

 **1 Salt (Large Canister) 1 Baking Soda**

 **1 Salt/Pepper Shakers 1 Baking Powder**

 **1 Oil**

**Drawer 2:**

 **4 Hot Pads (2 Squares & 2 Gloves)**

 **2 Cooling Racks**

 **2 Cutting Boards**

**Drawer 3:**

 **1 Electric Mixer**

 **2 Beaters**

**Cupboard 4:**

**1 Large Pot with Lid**

 **1 Medium Saucepan with Lid**

 **1 Small Saucepan with Lid**

 **1 Large Skillet**

 **1 Small Skillet**

**Cupboard 5:**

 **1 Dish Soap**

 **1 Dish Drainer with Mat**

 **1 Supply Tray**

 **1 Sanitizer Spray Bottle**

**2 Drain Plugs**

**1 Roll of Garbage Bags**

**1 Dish Scrub Brush**

**Cupboard 6:**

 **5 Large Drinking Cups**

 **5 Mugs**

 **1 Pitcher**

 **5 Small Plates**

 **5 Medium Plates**

 **5 Large Plates**

 **5 Cereal Bowls**

 **5 Custard Cups**

 **1 Extra Blender Cup and Lid**

**Cupboard 7:**

 **3 Metal Mixing Bowls**

 **4 Plastic Mixing Bowls**

 **4 Glass Mixing Bowls**

 **1 Colander**

 **1 Strainer**

 **1 Sifter**

 **1 Food Steamer**

**Drawer 8:**

 **2 Sets of Dry Measuring Cups-**(Hooked Together)

*(1/4 c., 1/3 c., 1/2 c., 1 c.)*

 **2 Sets of Measuring Spoons-**(Hooked Together)

*(1/8 tsp., 1/4 tsp., 1/2 tsp. 3/4 tsp., 1 tsp., 1 Tbsp.)*

 **2 Turners**

 **2 Spatulas**

 **2 Rubber Spatulas**

 **2 Mixing Spoons**

 **1 Whisk**

**Drawer 9:**

 **1 Pair of Tongs**

 **1 Egg Separator**

 **1 Pastry Brush**

 **1 Rolling Pin**

 **1 Vegetable Scrubber/Brush**

 **1 Slotted Spoon**

 **1 Ladle**

 **1 Pasta Scoop**

 **1 Garlic Press**

**Cupboard 10:**

 **1 Muffin Tin (6 count)**

**1 Muffin Tin (12 count)**

 **1 Cookie Sheet**

 **1 Square Glass Dish**

 **1 Round Glass Dish**

 **1 Square or Rectangle Metal Pan**

 **1 Pizza Pan**

**Drawer 11:**

 **1 Can Opener**

 **1 Pizza Cutter**

 **1 Apple Corer**

 **1 Grater**

 **1 Pastry Blender**

 **1 Vegetable Peeler**

 **3 Biscuit Cutters-**(Small, Medium and Large)

 **1 Pair of Kitchen Shears**

 **1 Thermometer with Cover**

**Drawer 12:**

 **5 Butter Knives**

 **5 Salad Forks**

 **5 Spoons**

 **2 Extra Large Metal Serving Spoons**

 **1 Large Chopping Knife with Blue Safety Shield**

 **1 Medium Serrated Knife with Blue Safety Shield**

 **1 Small Paring Knife with Blue Safety Shield**

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**FOODS & NUTRITION AND CULINARY FACILITY GUIDE**

The environment in a Family and Consumer Science (FACS) Foods & Nutrition and Culinary Facility classroom must provide students with a facility conducive to student learning, safe, able to function in a variety of activities, and able to adapt to an ever changing teaching environment. The facility should provide teachers a safe environment in which the facility is well-planned, organized, and equipped with appropriate technology to encourage learning in the classroom.

Students must feel physically and emotionally safe, have the opportunity to learn and explore, and have the opportunity to experience a well-orchestrated kitchen facility. The environment should provide a space for exploration for students to learn content information, complete their performance objectives, and develop career and daily life skills in relation to foods. The space should be an inviting well planned environment in which students can thrive.

**LOCATION**

Location of a Foods & Nutrition and Culinary Facility in a school needs some considerations of placement. Factors involve convenience for delivery of supplies, convenience of equipment installation and repair, convenience near bathroom facilities, and easy student assess to the classroom. Consideration should be given to allow the room to be on ground level, or near an elevator for ease of transportation of supplies.

**PURPOSE**

FACS classes in this facility may include Foods and Nutrition I-II, Food Service/Culinary Arts, ProStart I-II. Classes will include nutrition, food selection and preparation, meal planning, and personal health and well-being. It also includes safety and sanitation and consumerism. Students may also be introduced to restaurant and hospitality, catering, and food service. A laboratory experience is essential to the FACS foods program. Facility should provide equal opportunity for all students.

Family and Consumer Science classrooms should be clustered together where ever possible to build and support the department, build relationships with other teachers and students, and support FACS curriculum. Multiple classrooms including foods laboratories are dependent upon student population, district needs, staff, and facility availability. Appropriate storage, laundry, and classroom space is essential to student learning and teacher facilitation. Classrooms should be designed to allow computer equipment, media, technology, and other equipment to enhance the effectiveness of instruction.

The facility may be a standalone kitchen facility, or a multipurpose room that may be share other activities and classes. If shared, adequate storage should be provided to ensure student safety, adequate storage of equipment, and integrity of each program for which it serves. The facility should provide adequate space for individual, group, and teacher-student interactions.

There should be observable from all angles, provide stationary units, and have space for traffic flow and student interactions. Students with special needs require correct accommodations to be able to work with other students. Labs should have appropriate ventilation and exhaust fans as needed. Adequate refuse disposal must also be considered.

**PHYSICAL FACILITY**

Walls and ceilings should be covered with washable surfaces in accordance with state and local fire codes and to ensure proper sanitation in the kitchen. Walls should hold blackboards, bulletin boards, and provide adequate space for technology while staying within fire codes.

Flooring must also be washable to maintain sanitation. Carpets are high maintenance and are not recommended for a food preparation area. If restaurant or catering classes are involved, commercial drains, equipment, and washing facility are needed.

Horizontal work surfaces should be of laminate, Formica, steel, granite, or other smooth, cleanable surface which is easy to clean and sanitize. Work areas and counters should be 36-inches with one kitchen unit in compliance with current ADA 32-inch height. Other accommodations may include a wheelchair accessible height as needed.

Utility Systems should be convenient, efficient, and safe as it provides heat, cooling, lighting, and ventilation needs of the room. Windows and lighting should be adequate and provide aesthetics, safety to maintain ease, cost, and maintenance as well as energy conservation. Drapes and blinds should also be and available for use with audiovisual equipment. They should be aesthetically pleasing and able to be sanitized and cleaned.

A FACS foods facility requires high voltage power (220 volts) to accommodate a dryer and ranges. If a commercial kitchen is part of the facility, additional high voltage power may be needed. 110 outlets should be placed conveniently in kitchen units and around the room to accommodate appliances. Outlets should have ground fault interrupters and have an emergency shutdown system in place.

The water supply should available throughout the school day and be of sufficient volume and pressure. Hot water must be available for kitchen operation, dishwashing, and laundry equipment to meet safety and sanitation needs.

**STORAGE**

Storage should be considered when designing a foods facility. It should be convenient and well-placed in relationship to the classroom. It may be in-room or may be a separate room convenient to the FACS area. Storage should be securable and near the classroom. Storage needs include:

* Bookshelves
* Locked cabinets or storage for supplies, records, etc.
* File cabinet
* Cabinets and shelves to store class and teaching supplies
* Individual kitchen cabinets, shelves, and drawers to store kitchen supplies and equipment
* Pantry area or cupboards

**FURNITURE AND EQUIPMENT NEEDS**

Tables and chairs or desks should adequate for the number of students. Ideal number of students per lab is 3 to 5 students. Adequate traffic lanes should be placed between tables and chairs or desks. In addition, classroom equipment should include current teaching and learning technology. Along with ease of sanitation, versatility, function, it should also be aesthetically pleasing. Equipment should be durable, have an affordable quality, provide an ease of operation as well as maintenance and sanitation.

**TEACHER’S AREA**

The teacher’s area should include a desk, chair, file cabinet, book cases, and other storage needs. A computer system should also be included for research, grading, storage, etc. If room size and arrangement permit, a demonstration area could also be included. This could include a permanent or mobile demonstration table, complete with electricity. It could also include demonstration equipment storage.

**APPLIANCES**

Appliance should be durable, have an affordable quality, provide an ease of operation as well as maintenance and sanitation. State of the art equipment should be acquired if monetarily possible.

Appliances should be in good repair, replaced in a timely manner, and versatile for the functions to which it will be placed in.

**FOOD STORAGE**

Commercial Freezer

Commercial Fridge or 2 residential fridges

**PREPARATION APPLIANCE**

It is recommended that kitchens should be equipped with ½ Electric Ranges and ½ Gas Ranges to provide students with the experience to work with both types. Gas stoves are highly recommended for culinary kitchens as students prepare to work in industry. Kitchens should be equipped with Ranges or a cooking surface and built-in oven.

Microwave

Sink

----------------------------------------------------------------------

**Foods and Nutrition I-II – Grades 9-12**

Laboratory areas should be equipped with standard appliances. Because there is a wide variety of small appliances and equipment available, teachers should be consulted in making final equipment choices. Sturdy, durable, and state-of-the-art equipment is essential; however, the primary criterion for selection should be safety in using the equipment in laboratory settings.

A portable service cart and a demonstration center with observation capability are also recommended. A minimum number of kitchen units to accommodate a recommended ratio of 3-5 students per kitchen unit to ensure student safety. At a minimum, each unit should contain a sink, counter space, and range.

The following materials, equipment, and access are recommended:

1. An adequately equipped instructional area is essential. Ideally, it is part of the laboratory space and includes a management center where planning, organizing, and accounting are done. A desk and chair, file cabinet, telephone, and computer are necessary furnishings.

2. Easy access to laundry facilities and storage is necessary equipped with a washing machine and clothes dryer. Depending on the number of classes offered 2 of each machine might be ideal.

3. Fire extinguishers of appropriate type as approved by the district and state guidelines. These must meet minimum requirements. Mounted in the kitchen area.

4. An appropriate array of equipment, tools, and accessories should be available to furnish these work centers. Facility planners should seek out the recommendations of teachers who will be implementing the curriculum, so that appropriate choices can be made.

5. It is advisable to select representative brands and models of equipment, so that students can compare and evaluate various features.

**LABRORATORY FACILITIES**

Each individual school and classroom will require many supplies to be able to teach food concepts and allow students to meet performance objectives and promote good teaching opportunities.

**Individual Kitchen Supplies needed for each unit:**

**Silverware and Knives**

4-6 forks

4-6 knives

4-6 spoons

3 tablespoons

1-2 paring knives

1 Chef Knife

1 Serrated Knife

1 Vegetable peeler

**Table service**

4-6 large plates

4-6 small plates

4-6 cereal bowls

4-6 glasses

1-2 serving bowls

2 quart pitcher

Salt and Pepper Shaker

**Measuring utensils**

1 set of measuring spoons

1 set Dry measuring cups

1 or 2 cup liquid measuring cup

**Mixing Utensils and equipment**

1 Heat Resistant Rubber Spatula

1 Bench Scraper

1 Wire Whisk

2 large mixing bowls

2 small mixing bowls

1 extra large mixing bowl

**Preparation Utensils and equipment**

1 Can opener

1 Pastry blender

1 Biscuit cutter

1 Grater

1 Colander

1 Strainer

1 metal/plastic Turner

1 Wooden spoon

1 Slotted spoon

1 Ladle

1 Cooling Rack

1 Meat Thermometer

1 Rolling pin

1 Pastry brush

1 Pizza Wheel

1 plastic supply tray

2 cutting boards

1 Tong

1 Cookie Scoop

**Pans**

1 9x9 baking pan

1 9x13 baking pan

1 pie pan

1 cookie half sheet pan

1 pizza pan

1 large sauce pan with lid

1 small sauce pan with lid

1 large sauté pan

1 muffin tin

1 glass baking dish – microwave safe

**Electric equipment**

Stand Mixer – one per kitchen if possible

**Linens and laundry**

2 hot pads per unit

2 dish clothes per unit for each class

2 dish towels per unit for each class

**Kitchen Equipment Needed for the classroom**

Blender – 1 per kitchen unit

Griddle – 1-2 per classroom

Food Processor 1-2 per classroom

Electric Scales – 1 per unit or 3-4 per classroom

Garlic Press 2-4 per classroom

Reamer – (Juicer) 2-4 per classroom

**Additional items needed:**

Step Stool – depending on storage arrangement in room

Trash cans

Broom and dustpan – 1 per kitchen or 1 for every 2 kitchens

Parchment paper ½ sheet size

Small, medium, large, gloves

**Addition items to consider: (nice to have but not essential to the program)**

Mini loaf pans

Emersions Blenders 1 per classroom

Ice cream scoops 2-3 per classroom

Pressure cookers 1 per classroom

Cake decorating supplies- piping bags, a few tips and coloring paste

Stock Pot 1-2 per classroom

Aprons – 1 per person – not required by health department

Large Bins for Flour & Sugar on casters

1 set of flour & sugar canisters in each kitchen

Pasta makers 2-4 per classroom

Cart for food – especially for moving groceries into the school

Waffle maker 1-2 per classroom

Tablecloths or placemats for tables in class

Ice Machine

**Food Service/Culinary Arts - ProStart 1 & 2 - Grades 11-12**

**APPLIANCES**

Appliance should be durable, have an affordable quality, provide an ease of operation as well as maintenance and sanitation. State of the art equipment should be acquired if monetarily possible.

Appliances should be in good repair, replaced in a timely manner, and versatile for the functions to which it will be placed in.

ProStart programs can be taught in regular residential style kitchens. If possible additional commercial equipment can be added and space and finances permit. The equipment listed in the above section for Foods and Nutrition 1 & 2 is necessary for the ProStart program. Ideally the following should be added:

**FOOD STORAGE**

Walk in Refrigerator & Freezer or commercial grade refrigerator and freezer

**HOT FOOD EQUIPMENT LIST**

4-6 Burner commercial range

1 Convection Oven or Combi Oven (Convection Oven & Steamer)

1 Hood – this will be required for the above listed equipment

**NICE TO HAVE – BUT NOT ESSENTIAL**

Salamander (broiler)

Commercial Grill

Meat Slicer

Floor Standing Mixer

Hand Washing Sinks

Proofing or Holding Box

Speed Rack

Steamer – unless a Combi oven is purchased

Stainless Prep Tables – as space is available

3 Compartment Sink

Under counter or larger commercial dish washer

**LABRORATORY FACILITIES**

Each individual school and classroom will require many supplies to be able to teach food concepts and allow students to meet performance objectives and promote good teaching opportunities. If a school chooses to open a restaurant or does a large amount of catering additional equipment and supplies would be needed.

The Prostart lab would be more beneficial for student learning if the following items can be supplied.

Pots – 3.5 quart – 1 per unit

Pots – 5 quart – 1 per unit

6” Sauté pans – 1 per unit

9” Sauté Pans – 1 per unit

10 Quart Stock pot – 2-3 per classroom

Stainless Bowls – various sizes – 10-12 per classroom

Serving Spoons – 6-8 per classroom

Serving Spoons – Slotted – 6-8 per classroom

8” Wire Whisk – 1 per unit

Serving Tongs – 6-8 per classroom

Meat Forks – 2 per classroom

Full Sheet Pans – 12 or more per classroom

Cutting Boards – 1 per student

8” Chef Knife – 1 per student

6” Boning Knife – 1 per unit

6-8” serrated knife – 1 per unit

Full Hotel Pans – 3-4 per classroom

Half Hotel Pans – 3-4 per classroom

Chafing Dish – 2-3 per classroom

Round Cake Pan 1-2 per unit

Chef Coats – 1 per student