

**HOSPITALITY AND TOURISM CLUSTER  
PROGRAM EQUIPMENT LISTS**

<b>Required Equipment</b>	<b>HOSPITALITY AND TOURISM REQUIRED FOUNDATION COURSE</b>	<b>RESTAURANTS AND FOOD AND BEVERAGE SERVICES PROGRAM</b>  Hospitality & Tourism Required Foundation Course  Culinary Arts I Culinary Arts II  (+ Equipment listed under the Hospitality and Tourism course is required)	<b>LODGING PROGRAM</b>  Hospitality & Tourism Required Foundation Course  Lodging I Lodging II  (+ Equipment listed under the Hospitality and Tourism course is required)	<b>RECREATION, TRAVEL AND TOURISM PROGRAM</b>  Hospitality & Tourism Required Foundation Course  Travel & Tourism I Travel & Tourism II  (+ Equipment listed under the Hospitality and Tourism course is required)
<b>Baker's Table*</b>	1	+	+	+
Bain-marie (Stainless Steel Used for Hot or Cold Water Bath)	Variety of sizes	+	+	+
Bar Aprons and Bar Towels	1/per student	+	+	+
BeverageWare: <i>Water Glasses</i> <i>Tea Glasses</i>	Quantity needed for service in Dining Hall: (20-24 customers)	+	+	+
<b>Blender* Commercial</b>	1	+	+	+
Bowls, Mixing: Aluminum or Stainless <i>2-4 quart</i>	2	+	+	+
Bowls, Mixing: Aluminum or Stainless <i>3-4 quart</i>	2	+	+	+
Bowls, Mixing: Aluminum or Stainless <i>6-8 quart</i>	2	+	+	+
Bowls, Mixing: Aluminum or Stainless <i>12-16 quart</i>	2	+	+	+
Bowls, Mixing: Aluminum or Stainless <i>20-25 quart</i>	1	+	+	+
Bun or Sheet Pan	4	+	+	+

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Bundt Pan	4	+	+	+
Bus Boxes (To use on Utility Trucks)	2	+	+	+
Bus Cart (Utility Truck)	2	+	+	+
Cake Decorating Supplies	4	+	+	+
Assorted Cake Pans, Round (examples: 6"x2", 8"x2", 10"x2", 12"x2", 14"x2", 16"x2"), Rectangle	2 sets of each	+	+	+
Can and Bottle Opener Hand-Held	1	+	+	+
Can Opener Commercial/Table-Mounted 1 + + +	1			
Chafer	2	+	+	+
Chef Coat/Hat	1 per student	+	+	+
Chinois/China Cap	1	+	+	+
Cleaning Cabinet (Locked)	1	+	+	+
Coffee Maker Commercial	1	+	+	+
Coffee Urn	1	+	+	+
Colander	4	+	+	+
<b>Convection Oven</b>	1	+	+	+

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Cook Table	1	+	+	+
Cooler (Under counter, Lowboy or Standup) and Freezer (side by side or separate) 1 of each or side by side as one unit	1	+	+	+
Cooling Rack	4	+	+	+
Cutting Board	6	+	+	+
Commercial or non-commercial Deep Fryer	1	+	+	+
Dining Hall - Beverage Stations for Coffee and Tea Service	1	+	+	+
Dining Hall - Cashier Stand with Cash Register or Restaurant software	1	+	+	+
Dining Hall - Tables, Dining (Restaurant Style Dining) and Chairs	Quantity needed for service in Dining Hall: (20-24 customers)	+	+	+
Dinnerware: Tempered Dinnerware Dishes, which are not affected by boiling water or chlorine solution: Plates, Salad, Soup Bowls, Cups Saucers	Quantity needed for service in Dining Hall: (20-24 customers)			
Dish Table, for Clean Dishes	1	+	+	+
Dish Table, for Soiled Dishes	1	+	+	+

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<b>Dishwashing Machine Commercial</b>	1	+	+	+
Double Boiler	2	+	+	+
Dry Ingredients Container	4	+	+	+
<b>Dryer, Laundry</b>	1	+	+	+
Fire Extinguisher (ABC)	1	+	+	+
First Aid Kit	1	+	+	+
Flatware: <i>Knives, Forks, Teaspoons, Soup Spoons, Ice Tea Spoons</i>	Number needed for service in Dining Hall (20-24 customers)			
<b>Food Processor Commercial</b>	1	+	+	+
Fork, Serving	4	+	+	+
Funnel	2	+	+	+
Garbage Can (Mobile)	2	+	+	+
Garnish Tools	4	+	+	+
<b>Gas/Electric Oven Commercial</b>	1	+	+	+
Grater – Microplane	1	+	+	+
Grater	4	+	+	+

	<b>HOSPITALITY</b>	<b>RESTAURANTS AND</b>	<b>LODGING PROGRAM</b>	<b>RECREATION,</b>
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<b>Required Equipment</b>	<b>AND TOURISM REQUIRED FOUNDATION COURSE</b>	<b>FOOD AND BEVERAGE SERVICES PROGRAM</b>  Hospitality & Tourism Required Foundation Course  Culinary Arts I Culinary Arts II	<b>Hospitality &amp; Tourism Required Foundation Course</b>  Lodging I Lodging II	<b>TRAVEL AND TOURISM PROGRAM</b>  Hospitality & Tourism Required Foundation Course  Travel & Tourism I Travel & Tourism II
<b>Hand Washing Sink</b>	1	+	+	+
<b>Hood and Fan with Fire Suppression System</b>	1	+	+	+
Hotel Pans	Variety	+	+	+
<b>Ice Maker Commercial</b>	1	+	+	+
Ice Tea Dispenser	1	+	+	+
Iron and Ironing Board	1	+	+	+
Juicer	2	+	+	+
Knife - Boning	2	+	+	+
Knife - French/Chef	2	+	+	+
Knife - Electric	1	+	+	+
Knife - Paring	4	+	+	+
Knife - Slicer	4	+	+	+
Knife - Peeler	4	+	+	+
Knife Sharpener Electric	1	+	+	+
Ladle: Skimmer	1	+	+	+
Ladle: Stainless Steel, Long Handle	2	+	+	+

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Linens: Tablecloths, Napkins	As needed	+	+	+
Loaf Pan	6	+	+	+
Mat - Grease Proof/General Purpose Anti-Fatigue Mat	1 per station	+	+	+
Measures: Dry/Liquid (With Metric Equivalents) <i>1 cup, size graduated in ¼ cups</i>	4	+	+	+
Measures: Dry/Liquid (With Metric Equivalents) <i>1 gallon, size graduated in quarts</i>	1	+	+	+
Measures: Dry/Liquid (With Metric Equivalents) <i>1 quart, size graduated in cups</i>	1	+	+	+
Measures: Dry/Liquid (With Metric Equivalents) <i>2 cups, size graduated in ¼ cups</i>	2	+	+	+
Measures: Dry/Liquid (With Metric Equivalents) <i>2 quart, size graduated in cups</i>	1	+	+	+
<b>Microwave Oven Commercial</b>	1	+	+	+
<b>Mixer: Bench or Floor Mixer Commercial</b> <i>Stainless Steel Bowl/Stand w/ Attachments: Stainless Steel Bowl, "B" Beater, "D" Wire Loop Whip, 12-qt. Dough Hook, 9" Vegetable Slicer Attachment with Shredder and Grater, Grinder</i>	2	+	+	+

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Mixing Spoon - perforated or slotted	4	+	+	+
Mixing Spoon - solid	4	+	+	+
<b>Mobile Cup and Glass Rack Dispenser</b>	1	+	+	+
Mobile Silver and Tray Dispenser	1	+	+	+
Mop	4	+	+	+
Mop Bucket	1	+	+	+
Mop Sink	1	+	+	+
Muffin Tin	6	+	+	+
Paper Cutter	1	+	+	+
Pastry Board	2	+	+	+
Pastry Brush	4	+	+	+
Pie Pan	8	+	+	+
Pizza Cutter	1	+	+	+
Pizza Pan	4	+	+	+

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Portable Cold Server, Refrigerated	1	+	+	+
<b>Portable Hot Food Server</b>	1	+	+	+
Portable Presentation Stand	1	+	+	+
Potholders/Oven Mitts	3 dozen	+	+	+
<b>Pot and Pan Sink: Three Compartments</b>	1	+	+	+
<b>Proof Box and Hot Cabinet</b>	1	+	+	+
Rolling Pin	2	+	+	+
Salt and Pepper Shakers, (For Table Use)	1 set/per table			
Salt and Pepper Shakers, (For Kitchen Use.)	2	+	+	+
Sauté Pan Commercial Aluminum or Stainless Steel	4	+	+	+
Scales, Baker	1	+	+	+
Scales, Portion Type for Ounces	1	+	+	+
Scales, Portion Type for Pounds	1	+	+	+
Scoops, Commercial, Various Sizes ex. 6, 8, 12, 16, 20	4	+	+	+
Serving Tray Metal	Assorted	+	+	+
Shear, Kitchen	4	+	+	+



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Sheet Pan	6	+	+	+
Sifter, Flour	4	+	+	+
Sign, Wet Floor	1	+	+	+
Spatula Narrow Blade	2	+	+	+
Spatula Spreader	1	+	+	+
Steel, Sharpener	1	+	+	+
Stock Pot Commercial Aluminum or Stainless Steel	4	+	+	+
Thermometers: candy/frying, refrigerator, oven, instant read, meat	1 set	+	+	+
Timer	4	+	+	+
Toaster	1	+	+	+
Tongs	6	+	+	+
Turner, Hamburger	2	+	+	+
Turner, Spatula	2	+	+	+
Uniform Storage Cabinet or Locker	1	+	+	+
Utility/Sheet Pans (½ and full)	6	+	+	+

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<b>Stack Oven Commercial or Options</b> (Commercial range with either convection or conventional or a range that is dual)	1	+	+	+
Vegetable Brush	4	+	+	+
Vegetable Peeler	4	+	+	+
<b>Vegetable/Salad Preparation Table</b>	1	+	+	+
<b>Vegetable Washing Sink</b>	1	+	+	+
Waffle Baker	1	+	+	+
<b>Washing Machine</b>	1	+	+	+
Washing Station (for dishes)	1	+	+	+
Waste Can for Classroom	1	+	+	+
<b>Water Heater Commercial</b>	1	+	+	+
Knife Sharpening Tool	1	+	+	+
Whisk – French Whip	1	+	+	+
Whisk - Wire	4	+	+	+
Wire brush or Scraper for Grills	1	+	+	+

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<b>Lodging: Front Desk Station- Including:</b> Réserveation Desk <i>Computer current operating system</i>			1	
<i>Art Work or Pictures</i>			Variety	
<i>Industry-related (simulation) Software Package</i>			1	
<i>Printer</i>			1	
<b>Lodging: Front Office Station</b>			1	
<i>Table</i>			1	
<i>Office Desk Chair</i>			1	
<i>Chair: Customer</i>			1	
<i>Computer with Current Operating System</i>			1	
<b>Lodging: Concierge Station</b>			1	
<i>Decorative Table or Desk</i>			1	
<i>Chair</i>			1	
<i>Chair: Customer</i>			1	
<i>Computer with Current Operating System</i>			1	

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<b>Lodging WorkStation - Marketing and Sales Station</b>			1	
<i>Office Desk</i>			1	
<i>Office Desk Chair</i>			1	
<i>Chair: Customer</i>			1	
<i>Computer with Current Operating System</i>			1	
<b>Lodging WorkStation - Engineering and Maintenance Station</b>			1	
<i>Office Desk</i>			1	
<i>Office Desk Chair</i>			1	
<i>Chair: Customer</i>			1	
<i>Computer with Current Operating System</i>			1	
<b>Lodging WorkStation - Human Resources Station</b>			1	
<i>Office Desk</i>			1	
<i>Office Desk Chair</i>			1	
<i>Chair: Customer</i>			1	
<i>Computer with Current Operating System</i>			1	

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<b>Lodging WorkStation: Leadership and Management Division Station</b>			1	
<i>Office Desk</i>			1	
<i>Office Desk Chair</i>			1	
<i>Chair: Customer</i>			1	
<i>Computer with Current Operating System</i>			1	
<b>Lodging Program Student Work Stations:</b> <i>Computer with Current Operating System</i>			1 Station/per student	
<b>Recreation, Travel and Tourism: Consultation Office</b>				1
<i>Office Desk</i>				1
<i>Office Desk Chair</i>				1
<i>Chair: Customer</i>				1
<i>Computer with Current Operating System</i>				
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<b>Recreation, Travel and Tourism: Consultation Office</b>				1
<i>Office Desk</i>				1
<i>Office Desk Chair</i>				1
<i>Chair: Customer</i>				1
<i>Computer with Current Operating System</i>				
<b>Recreation, Travel and Tourism Services Reservation/Booking Area:</b>				1
<i>Desk/Table/Cubicle</i>				1
<i>Chair: Customer</i>				1
<i>Computer with Current Operating System</i>				1
<i>Industry-related (simulation) Software Package</i>				1
<b>Recreation, Travel and Tourism Services: Reception Area</b>				1
<i>Reception/Reservation Desk</i>				1
<i>Chair: Customer</i>				1
<i>End Table</i>				1
<i>Lamp</i>				1
<i>Art Work/Pictures</i>				Variety

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Travel and Tourism World and US Maps/Globes		2 each	2 each	2 each
Recreation, Travel and Tourism Destination Books		Various	Various	Various
<b>Travel and Tourism Work Stations:</b> <i>Computer with Current Operating System.</i>				1 Station/per student
<b>Technology – Photo and video recording device</b>		1	1	1
<b>Technology - Computer Scanner</b>	1	1	1	1
<b>Technology - Computer with <i>Current Operating System</i> for Hospitality and Tourism Course and Restaurants and Food and Beverage Services Program.</b>	5	5		
<i>Industry-related (simulation) Software Package</i>				
<b>Technology - Copy Machine</b>	1	+	+	+
<b>Technology - LCD Projector or TV/Computer Connection and/ or Overhead Projector with video streaming capability</b>	1	+	+	+
<b>Technology - Laser Printer, color</b>	1	+	+	+
Technology - Whiteboards	1	+	+	+

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<b>Optional Equipment: Culinary</b>				
Blast Chiller				
Meat Slicer, Electric Commercial				
Bookshelf/Cabinet				
Bread Maker				
Cake Server				
Cast Iron Skillets				
Convection Steamer				
Cookie Cutters				
Cookie, Press				
Creamer and Sugar Containers, For Table Use (Quantity depends on need)				
Crepe Maker				
Cutlery Rack				
Deep Fat Fryer Filter Cone				
Demonstration Table				
Dough Cutters				
Doughnut Cutter				



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Folding Tables				
Grill, Outdoor				
Grinder, Meat				
Heat Lamp				
Hot Plate				
Knife, Clam				
Knife, Oyster				
Ice Carving Tools				
Ice Cream/Yogurt Maker Commercial				
Mandoline				
Menu Board				
OSHA Kits				
Pasta Maker				
Pitchers				
Pizza Oven				
Plate Covers				
Pot Rack				

<p><b>Optional Equipment: Culinary</b></p>	<p><b>HOSPITALITY AND TOURISM REQUIRED FOUNDATION COURSE</b></p>	<p><b>RESTAURANTS AND FOOD AND BEVERAGE SERVICES PROGRAM</b>                       Hospitality &amp; Tourism Required Foundation Course                       Culinary Arts I                      Culinary Arts II</p>	<p><b>LODGING PROGRAM</b>                       Hospitality &amp; Tourism Required Foundation Course                       Lodging I                      Lodging II</p>	<p><b>RECREATION, TRAVEL AND TOURISM PROGRAM</b>                       Hospitality &amp; Tourism Required Foundation Course                       Travel &amp; Tourism I                      Travel &amp; Tourism II</p>
Power Wash				
Punch Bowl and Ladle				
Punch Cup and Plate				
Ramekins				
Rotisserie Oven				
Salad Bar with Sneeze Guard				
<b>Salamander Broiler Unit Commercial</b>				
Serving Line with Sneeze Guard				
Serving Tray, Fiberglass Self Serve				
Shelving, wire				
Skirting for Tables				
Slow Cooker				
Spider				
Springform Pan				
Step Ladder				
Tart Pan				
Toaster Oven				

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Trash Compactor				
Trunnion Kettle				
Vegetable preparation Unit with Sink/Garbage Disposal				
Walk-in Cooler-Walk-in Freezer				
Wok				

<p><b>Optional Equipment: Lodging</b></p>				
Acoustical Panels				
<i>Bed Linen Sets: Sheets, Bedspread and Pillows</i>				
<i>Bedside Table</i>				
Bulletin Board				
<i>Chair</i>				
<i>Decorative Accessories</i>				
Drapes				
Dryer				
Mattress Pad/Protector				
Modular Work Space				

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<i>Night Stand</i>				
<i>Pictures</i>				
Pillows, Bed				
<i>Table: Work &amp; Eating Space</i>				
Vertical File				
Wall Hangings				
Washer				

**\*Note: Bold items are large purchase items.**