

Alabama CTE Equipment List

This list is based on a classroom size of 25 students and meets minimum standards. All costs are estimated. No specific equipment vendor or brand names are endorsed, but school districts should consult with stakeholders to ensure industry-recognized equipment and software are purchased. The intent of this list is to provide school districts with guidance on the equipment needed to cover the state standards for a Food and Beverage Services program and are not meant to dictate the number of students that can safely fit in a classroom and/or laboratory.

Cluster: Hospitality and Tourism
Program: Food and Beverage Services

CLASSROOM EQUIPMENT

TOTAL: \$2,300

QUANTITY	ITEM DESCRIPTION	UNIT	TOTAL
1	Computer with Current Operating System	\$500-1,000	\$500
1	Industry related (simulation) software package	\$500	\$500
1	Copy Machine, own or have accessibility to use	\$500-3,000	\$500
1	Technology- TV/Computer connection with video streaming capability	\$500	\$500
1	Laser Printer, color	\$300-500	\$300

PROGRAM EQUIPMENT (Items over \$250)

TOTAL: \$70,020

QUANTITY	ITEM DESCRIPTION	UNIT	TOTAL
Varies	Stainless steel tables enough to include bakers table, preparation, vegetable/salad prep	\$300	\$300
1	Blender, commercial	\$500-1,000	\$500
1	Bus Boxes and Cart	\$250	\$250
1	Cleaning/Chemical Cabinet, locked	\$250	\$250
1	Coffee Maker, commercial with coffee station organizer	\$300-800	\$300
2	Convection Oven	\$5,000-15,000	\$10,000
Varies depending on type	Cooler, commercial (under counter, lowboy, reach in or walk in)	\$1,500-5000	\$1,500
1	Deep Fat Fryer, commercial or non-commercial	\$500-2,000	\$500
1 place for each student/patron	Dining Hall Service: Tables and Chairs	\$350-500 per set table and 4 chairs	\$2,000
1	Dishwashing Machine, commercial *Please note: some county health codes may require an additional garbage disposal and grease trap	\$5,000-15,000	\$5,000
1	Flat Top Griddle/Grill	\$500-3,500	\$500
1	Fire Extinguisher (ABCK)	\$270-300	\$270

1	Food Processor, commercial	\$600-1,000	\$600
1	Freezer, commercial, reach in or walk in	\$1,500-5,000	\$1,500
2 eyes per student group	Gas/Electric Range, commercial	\$1,300-5,000	\$2,000
1 per 10 students	Hand Washing Sink, designated	\$275-750	\$275
1	Hood and Fan, commercial with fire suppression system	\$20,000-30,000	\$20,000
1	Ice Maker, commercial	\$2,300-4,000	\$2,300
1 per 2 students	Knife Set (Boning, French, Paring, Slicing, Peeler, Serrated and Sharpening Steel), secured in locked storage	\$250-400	\$3,250
1	Microwave Oven, commercial	\$300-1,000	\$300
1 floor or 2 bench	Mixer, Bench or Floor Mixer Commercial, bowls, and attachments: "B" beater, "D" wire loop whip, dough hook	\$800-8,000	\$800
1	Mobile Cup and Glass Rack Dispenser	\$250	\$250
1	Mobile Flatware and Tray Dispenser	\$250	\$250
1	Mop Sink	\$500	\$500
1	Portable Cold Station, refrigerated	\$4,000	\$4,000
1	Portable Hot Food Station	\$4,000	\$4,000
1	Pot and Pan Sink: 3 Compartment	\$700-2,000	\$700
1	Proof Box and Hot Cabinet	\$2,000	\$2,000
1	Uniform Storage Cabinet or Locker	\$250	\$250
1	Vegetable Washing Sink, designated	\$275-750	\$275
1	Washing Machine and Dryer Set, Laundry	\$1,500-3,000	\$1,500
1	Washing Station (accommodations for dishes before and after being washed in commercial dishwasher)	\$3,000	\$3,000
1	Water Heater, commercial	\$900-1,500	\$900

INSTRUCTIONAL SUPPLIES (Items under \$250)

TOTAL: \$9,562

QUANTITY	ITEM DESCRIPTION	UNIT	TOTAL
1 per student	Bar Aprons and Towels	\$10	\$250
1 set per student group	Bowls (mixing): variety of sizes, i.e.: 2-4 qt, 3-4 qt, 6-8 qt, 12-16 qt, 20-25 qt	\$30	\$150
4	Brooms	\$10	\$40
1 set per student group	Cake Rounds (Assorted Sizes, 8 X 2, 10 X 2, 12 X 2, 14 X 2)	\$60	\$300
1 per student group	Can and Bottle Opener	\$10	\$50
2	Chafers	\$20-200	\$100
1 per student	Chef's Coat/Hat	\$20-50	\$625
1	Chinois/China Cap	\$20	\$20

1 per student group	Cooling Racks	\$2-10	\$50
1 per student group	Colander	\$10	\$50
1	Cold Beverage Dispenser	\$25-200	\$50
1 per student group	Cutting Boards: set to include boards for raw meat, poultry, vegetable/fruit, fish and seafood, breads, cooked meats	\$75-200	\$1,000
As needed	Date/food rotation labels for stored foods	\$10	\$10
1 per student and/or patron	Dining plate set (dinner plate, salad/dessert plate, soup bowl, etc.), glassware, and flatware	\$20	\$500
6	Double Boiler	\$50-150	\$300
4	Dust Pans	\$5-10	\$40
1 per room	First Aid Kit	\$20	\$20
2 sets	Funnel, various sizes	\$5-10	\$20
2	Garbage Can with lid (mobile)	\$125-200	\$250
1 per student group	Garnishing Tools	\$50-100	\$300
As needed	Gloves-disposable, various sizes	\$15	\$15
1 per student group	Grater, Microplane	\$10-15	\$60
1 per student group	Grater	\$5-10	\$30
1 per student as needed	Hair and beard nets, disposable	\$12	\$12
6	Hotel Pans, various sizes	\$25-75	\$150
1	Iron and Ironing Board	\$60	\$60
As needed	Linens: Tablecloths and Napkins	\$25-75	\$200
1 per student group	Measuring Cups: dry and liquid in graduating sizes with metric equivalents	\$5-25	\$30
1 per student group	Mixing Spoon, commercial, slotted	\$5	\$30
1 per student group	Mixing Spoon, commercial, solid	\$5	\$30
4	Mop	\$25-30	\$100
1	Mop Bucket	\$50	\$50
1 per student group	Muffin Tin	\$10	\$60
1 per student group	Pastry Blender	\$5-7	\$30
1 per student group	Pastry Brush	\$3-5	\$20
1 per student group	Pie Pan	\$3-5	\$20
1 per student group	Pizza Cutter	\$5-7	\$30

1 per student group	Pizza Pan	\$5-10	\$30
1 per student group	Pots and Pans Set: 6" non-stick omelet pan, 8-10" steel skillet/sauté pan, 12" skillet/sauté pan, 2 qt saucepan, 4-6 qt stock pot	\$500	\$2,500
2 per student group	Potholders/Oven Mitts	\$5-10	\$25
6	Rolling Pin	\$5-10	\$30
5	Scales, portion type standard and metric	\$75-200	\$375
3 sets	Scoops, commercial, various sizes i.e., 6, 8, 12, 16, 20	\$3-10	\$50
6	Serving Tray	\$30	\$180
5 each	Serve Ware, commercial: assorted forks, spoons, ladles, tongs, etc. used for food service	\$5	\$125
6	Shear, kitchen	\$5	\$30
6	Sheet pan-full	\$10	\$60
6	Sheet pan-half size	\$10	\$60
6	Sifter, flour	\$10	\$60
1	Sign: Wet Floor	\$10-15	\$10
6	Spatula, narrow blade	\$5	\$30
6	Spatula, spreader	\$5	\$30
2	Speed/Pan Racks	\$150-300	\$300
1	Sharpener, knives	\$20-150	\$50
1	Skillet, cast iron	\$30	\$30
1	Stock Pot, 2 gallons	\$75	\$75
1 set	Thermometers, candy/frying, refrigerator, oven, infrared	\$30	\$30
1 per student	Thermometers, instant read	\$10	\$250
6	Turners: commercial	\$15-25	\$90
6	Vegetable Brush	\$5-10	\$30
6	Vegetable Peeler	\$5	\$30
6	Whisk	\$5-10	\$30

ADDITIONAL EQUIPMENT/SUPPLIES

TOTAL: \$ 1,225

(If teaching Food Science and/or Food Safety and Microbiology)

QUANTITY	ITEM DESCRIPTION	UNIT	TOTAL
1 per student	Safety Goggles	\$3	\$75
1 per student group	Pressure Cooker	\$50-100	\$250
1 per student group	Balance, electronic	\$100-200	\$500
1 per student group	Beakers, various sizes	\$25	\$125
1 per student group	Flask, Erlenmeyer, various sizes	\$25-100	\$125

1 per student group	Test tube with rack	\$25	\$125
1 per student group	Test tube clamps	\$5-15	\$25

ADDITIONAL EQUIPMENT/SUPPLIES

Total: \$5,095

(If teaching Bakery and Pastry Arts)

QUANTITY	ITEM DESCRIPTION	UNIT	TOTAL
1 per student group	Assorted Cookie Cutters/Biscuit Cutter Set	\$10-20	\$50
1 per student group	Baking Pans, assorted (muffin, loaf, bundt, springform, cake pans, etc.)	\$2-25 each	\$500
1 per student group	Cake Decorating Sets including tips, cake smoother, icing bags, leveler, and cake boards	\$50	\$250
1 per student group	Cake Turntable Stand	\$10-25	\$50
1 per student group	Dough Cutter/Scraper	\$3-5	\$20
1	Display Case for baked goods	\$800-2,000	\$800
1 per student group	Induction Burner	\$150-250	\$750
1 per student group	Mixer with assorted beater attachments	\$400	\$2,000
As needed	Packaging Supplies (to-go boxes, bags, etc.)	\$50-75	\$50
1 per student group	Pastry Cutting Wheel	\$15-20	\$75
1 per student group	Rolling mats	\$10	\$50
1	Scales, Baker	\$500	\$500

OPTIONAL EQUIPMENT/SUPPLIES

ITEM DESCRIPTION
Blast Chiller
Bread Slicer
Bundt Pans
Can Opener, Commercial/Table Mounted
Coffee Urn
Convection Steamer
Cooking Utensils/Equipment associated with regional cuisines
Deck Oven with or without steam
Dough Divider

Laminator, dough
Loaf Pans
Product Display (i.e., Display Cabinets and Stands)
Outdoor Grills/Smokers, Pizza Ovens
Juicer
Salamander Broiler
Sheeter, Dough
Springform Pans, various sizes
Timers
Toaster
Waffle Baker
Wire brush or Scraper for Grills

***Workstation: A specific area for production (e.g., cooking station, cleaning station)**

Category Totals:

Classroom Equipment	\$2,300
Program Equipment	\$70,020
Instructional Supplies	\$9,562
Additional Equipment/Supplies for Food Science and/or Food Safety and Microbiology	\$1,225
Additional Equipment/Supplies for Baking And Pastry Arts	\$5,095
Estimated Program Total	\$88,202