

## HOSPITALITY AND TOURISM CLUSTER PROGRAM EQUIPMENT LISTS

<div style="display: flex; justify-content: space-between;"> <div style="width: 30%;"><b>Required Equipment</b></div> <div style="width: 70%;"><b>Programs</b></div> </div>	<b>HOSPITALITY AND TOURISM REQUIRED FOUNDATION COURSE</b>	<b>RESTAURANTS AND FOOD AND BEVERAGE SERVICES PROGRAM</b>  <b>Hospitality &amp; Tourism Required Foundation Course</b>  <b>Culinary Arts I Culinary Arts II</b>  <i>(+ Equipment listed under the Hospitality and Tourism course is required)</i>	<b>LODGING PROGRAM</b>  <b>Hospitality &amp; Tourism Required Foundation Course</b>  <b>Lodging I Lodging II</b>  <i>(+ Equipment listed under the Hospitality and Tourism course is required)</i>	<b>RECREATION, TRAVEL AND TOURISM PROGRAM</b>  <b>Hospitality &amp; Tourism Required Foundation Course</b>  <b>Travel &amp; Tourism I Travel &amp; Tourism II</b>  <i>(+ Equipment listed under the Hospitality and Tourism course is required)</i>
<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	+	+	+
Beverage Ware: <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 2-4 quart	2	+	+	+
Bowls, Mixing: Aluminum or Stainless 3-4 quart	2	+	+	+
Bowls, Mixing: Aluminum or Stainless 6-8 quart	2	+	+	+
Bowls, Mixing: Aluminum or Stainless 12-16 quart	2	+	+	+
Bowls, Mixing: Aluminum or Stainless 20-25 quart	1	+	+	+
Bread Basket	2	+	+	+
Bulletin Board	1	+	+	+
Bun or Sheet Pan	4	+	+	+
Bundt Pan	4	+	+	+
Bus Boxes (To use on Utility Trucks)	2	+	+	+
Bus Cart (Utility Truck)	2	+	+	+
Cake Decorating Kit	4	+	+	+
Cake Pan 9"x13"	4	+	+	+
Cake Pans, Round (6"x2", 10"x2", 12"x2", 14"x2", 16"x2") Assorted	2 sets of each	+	+	+
Cake Pans, Round 8"x2"	4	+	+	+
Can and Bottle Opener Hand-Held	1	+	+	+
Can Opener Commercial/Table-Mounted	1	+	+	+

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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	+	+	+
<b>Convection Steamer</b>	1	+	+	+
<b>Cook Table</b>	1	+	+	+
Cookie Cutters	Variety	+	+	+
Cookie, Press	2	+	+	+
<b>Cooler (Under counter, Lowboy or Standup) and Freezer (side by side or separate) 1 of each or side by side as one unit</b>	1	+	+	+
Cooling Rack	4	+	+	+
Creamer and Sugar Containers, For Table Use (Quantity depends on need)	Quantity needed for service in Dining Hall: (20-24 customers)	+	+	+
Cutlery Rack: (Number and Size Depends on Layout of Kitchen's Work Areas.)	1	+	+	+
Cutting Board	6	+	+	+
Deep Fat Fryer Filter Cone	1	+	+	+
<b>Deep Fat Fryer</b>	1	+	+	+
<b>Dining Hall - Beverage Stations for Coffee and Tea Service</b>	1	+	+	+
<b>Dining Hall - Cashier Stand with Cash Register or Restaurant software</b>	1	+	+	+
<b>Dining Hall - Tables, Dining (Restaurant Style Dining) and Chairs</b>	Quantity needed for service in Dining Hall: (20-24 customers)	+	+	+
Dinnerware: Tempered dinnerware dishes, which are not affected by boiling water or chlorine solution: <i>Plates, Salad, Soup Bowls, Cups Saucers</i>	Quantity needed for service in Dining Hall: (20-24 customers)			
<b>Dish Table, for Clean Dishes</b>	1	+	+	+

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<b>Dish Table, for Soiled Dishes</b>	1	+	+	+
<b>Dishwashing Machine Commercial</b>	1	+	+	+
Double Boiler	2	+	+	+
Dry Ingredients Container	4	+	+	+
<b>Dryer Commercial</b>	1	+	+	+
Fire Extinguisher	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 Kit	4	+	+	+
<b>Gas/Electric Oven Commercial</b>	1	+	+	+
Gelatin Mold	4	+	+	+
Gloves – Disposable	As needed	+	+	+
Grater – Microplane	1	+	+	+
Grater	4	+	+	+
<b>Hand Washing Sink</b>	1	+	+	+
<b>Hood and Fan</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 with Attachments: Stainless Steel Bowl, 12-qt. "B" Beater, 12-qt. "D" Wire Loop Whip, 12-qt. Dough Hook, 12-qt. 9" Vegetable Slicer Attachment with Shredder and Grater, Grinder</i>	2	+	+	+
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	+	+	+
Punch Bowl and Ladle	1	+	+	+
Punch Cup and Plate	6 dozen	+	+	+
Rolling Pin	2	+	+	+
<b>Salamander Broiler Unit Commercial</b>	1	+	+	+
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 Portioners: Size: No. 6	2	+	+	+
Scoops, Commercial Portioners: Size: No. 8	2	+	+	+
Scoops, Commercial Portioners: Size: No. 12	4	+	+	+
Scoops, Commercial Portioners: Size: No. 16	2	+	+	+
Scoops, Commercial Portioners: Size: No. 20	2	+	+	+
Scoops, Commercial Portioners: Size: No. 50 or 60	4	+	+	+
Serving Tray Metal	Assorted	+	+	+
Serving Tray, Fiberglass	24	+	+	+
Shear, Kitchen	4	+	+	+
Sheet Pan	6	+	+	+
Sifter, Flour	4	+	+	+
Sign, Wet Floor	1	+	+	+
Spatula Narrow Blade	2	+	+	+
Spatula Spreader	1	+	+	+
<b>Stack Oven Commercial or Options</b> (Commercial range with either convection or conventional or a range that is dual)	1	+	+	+

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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	+	+	+
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 Commercial</b>	1	+	+	+
Washing Station (for dishes)	1	+	+	+
Waste Can for Classroom	1	+	+	+
<b>Water Heater Commercial</b>	1	+	+	+
Whetstone (Knife Sharpening Tool)	1	+	+	+
Whisk – French Whip	1	+	+	+
Whisk - Wire	4	+	+	+
Wire brush or Scraper for Grills	1	+	+	+
<b>Lodging: Front Desk Station- Including:</b> Réreservation Desk <i>Computer with CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</i>			1	
<i>Art Work or Pictures</i>			Variety	
<i>Software Package</i>			1	
<i>Printer</i>			1	
<b>Lodging: Front Office Station</b>			1	
<i>Office Desk</i>			1	
<i>Office Desk Chair</i>			1	

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<i>Chair: Customer</i>			1	
<i>Computer with CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</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 CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</i>			1	
<b>Lodging Work Station - 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 CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</i>			1	
<b>Lodging Work Station - 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 CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</i>			1	
<b>Lodging Work Station - Human Resources Station</b>			1	
<i>Office Desk</i>			1	
<i>Office Desk Chair</i>			1	
<i>Chair: Customer</i>			1	
<i>Computer with CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</i>				

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<b>Lodging Work Station: 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 CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</i>			1	
<b>Lodging: Lobby Area</b>			1	
<i>Sofa</i>			1	
<i>Chair</i>			1	
<i>End Table</i>			2	
<i>Coffee Table</i>			1	
<i>Plants</i>			Variety	
<i>Lamp</i>			2	
<i>Art Work/Pictures</i>			Variety	
<b>Lodging Program Student Work Stations:</b> <i>Computer with CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</i>			1 Station/per student	
<b>Lodging: Guest Room Area</b>				
<i>Bed with Frame/Mattress and Springs/</i>				1
<i>Lamps/Light Fixtures</i>			2	1
<i>Dresser with Mirror</i>			1	Variety
<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 CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</i>				
<b>Recreation, Travel and Tourism Services Reservation/Booking Area:</b>				1
<i>Desk/Table/Cubicle</i>				1
<i>Chair: Customer</i>				1



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<i>Computer with CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</i>				1
<i>Software Package</i>				1
<b>Recreation, Travel and Tourism Services: Reception Area</b>				1
<i>Reception/Reservation Desk</i>				1
Chair: Customer				1
End Table				1
<i>Lamp</i>				1
<i>Art Work/Pictures</i>				Variety
<b>Travel and Tourism World and US Maps/Globes</b>		2 each	2 each	2 each
<b>Recreation, Travel and Tourism Destination Books</b>		Various	Various	Various
<b>Travel and Tourism Work Stations:</b> <i>Computer with CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher.</i>				1 Station/per student
<b>Technology – Camcorder or Options (iPad, tablet with recording/camera)</b>		1	1	1
<b>Technology - Computer Scanner</b>	1	1	1	1
<b>Technology - Computer with CD/DVD ROM and Internet access. Operating software should be Windows 10 or higher for Hospitality and Tourism Course and Restaurants and Food and Beverage Services Program.</b>	5	5		
<b>Technology - Copy Machine</b>	1	+	+	+
<b>Technology - Digital Camera or Options (iPad, tablet with camera)</b>	1	+	+	+
<b>Technology - LCD Projector or TV/Computer Connection and/ or Overhead Projector</b>	1	+	+	+
<b>Technology - LCD Projector or TV/Computer Connection and/ or Overhead Projector</b>	1	+	+	+
<b>Technology - Printer, color</b>	1	+	+	+
<b>Technology - TV (19" or larger with safety belt)</b>	1	+	+	+

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<b>Technology - VCR or DVD Player</b>	1	+	+	+
<b>Technology - Whiteboards</b>	1	+	+	+
<b>OPTIONAL EQUIPMENT</b>				
Blast Chiller				
Meat Slicer, Electric Commercial				
Book Shelf/Cabinet				
Bread Maker				
Cake Server				
Cast Iron Skillets				
Crepe Maker				
Demonstration Table				
Dough Cutters				
Doughnut Cutter				
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				
Office Furniture				
OSHA Kits				
Pasta Maker				
Pictures, Decorative				
Pillows, Bed				
Pitchers				
Pizza Oven				
Plate Covers				
Pot Rack				
Power Wash				
Ramekins				

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Rotisserie Oven				
Salad Bar with Sneeze Guard				
Serving Line with Sneeze Guard				
Shelving, wire				
Skirting for Tables				
Slow Cooker				
Spider				
Springform Pan				
Step Ladder				
Storage Racks				
Tart Pan				
Toaster Oven				
Trash Compactor				
Trunion Kettle				
Vegetable preparation Unit with Sink/Garbage Disposal				
Walk-in Cooler-Walk-in Freezer				
Wok				
<i>Pictures</i>				
<i>Night Stand</i>				
<i>Bed Linen Sets: Sheets, Bedspread and Pillows</i>				
<i>Bedside Table</i>				
<i>Table: Work &amp; Eating Space</i>				
<i>Chair</i>				
<i>Decorative Accessories</i>				
Modular Work Space				
Accoustical Panels				
Vertical File				
Drapes				
Washer				
Dryer				
Mattress Pad/Protector				
Wall Hangings				
Fire Extinguisher				

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