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CTE Frameworks - Hospitality Management Equipment List

## Suggested Equipment List

*(ProStart Culinary Equipment Included)*

### Safety Equipment

* First Aid Kit
* AED
* Non-Slip Shoes
* Disposable Gloves
* Cut Proof Gloves
* Heat Resistant Gloves
* Apron
* Face Shield
* Oil filtering unit
* Burn Kit
* Slip Resistant Mats
* Fire Suppression & Extinguishers
* MSDS Golder
* Safety Box Knife

### Classroom

* Laptops or Tablets
* Computer Scanner
* Digital Camera or Options (iPad, tablet with camera)
* Interactive Whiteboard
* Color Printer
* Wi-Fi Router/Access Points

Industry Standard Software(Select software to align with program needs)

* Night Audit Simulator
* Accounting Software, e.g., Quickbooks, Sage Accounting, Excel
* Lodging Software/Property Management Systems (PMS), e.g., Opera by Oracle, Cloudbeds, Maestro PMS, Mews Systems
* Room Reservations, e.g., Sabre, RoomRaccoon
* Point of Sale (POS) Systems, e.g., Toast POS, Square POS
* Hotel Marketing and Social Media Tools, e.g., Canva, Hootsuite, or Buffer
* Property and Guest Experience Management Tools, e.g., Zingle, Revinate
* Guest Messaging Software, e.g., Revinate, Whistle
* Customer Relationship Management (CRM) Software, e.g., Salesforce, Hubspot
* Revenue Management System (RMS), e.g., IDeaS, RoomRaccoon
* Vendor Management Software, e.g., HoneyBook, Aisle Planner, or simple Excel sheets
* Event Planning Software, e.g., Social Tables, Cvent, Eventbrite

### Front Office and Human Resources Station

* Desk, desk chair
* Computer with printer access
* Copy Machine
* Customer/Guest chair

### Front Desk, Reservation Desk Station

* Computer with Internet access
* Printer
* Phone System or Mobile Devices
* Cash register or POS system
* Key Management System
* Digital check-in kiosks (for modern applications)
* Artwork or Picture

### Concierge Station

* Decorative Table or Desk
* Computer with Internet access
* Desk Chair
* Chair for customer
* Travel Brochures or Local Area Guides

### Marketing and Sales Station

* Office Desk
* Computer with Internet access
* Desk Chair
* Chair for Customer
* Marketing Materials
* Presentation Equipment
* Audio-Visual Equipment, e.g., microphones, projectors, screens
* Event Planning Templates, Checklists
* Event Decor and Supplies

### Engineering and Maintenance Station

* Office Desk
* Computer with Internet access
* Desk Chair
* Chair for Customer
* Basic Tool Kit, Screwdriver, pliers, and other minor tools
* HVAC Maintenance Tools
* Small maintenance tools, e.g., flashlight, batteries
* Cleaning and Maintenance Equipment, e.g., mop, broom, vacuum
* Cleaning Supplies and Materials
* Chemical Spill Kits
* Pest Control Supplies
* Trash and Recycling Bins

### Guest Room Station

* Bed with Frame/Mattress and Springs
* Bedding and Linens
* Clock
* Lamps/Light Fixtures
* Dresser with Mirror
* Guest Room Entertainment Systems
* Mini fridge
* Coffee Maker
* Safe/Lockbox
* Iron and Ironing Board
* Charging Station

### Lobby Station

* Lobby Area Sofa
* End Table
* Coffee Table
* Plants, Lamp, and Artwork/Pictures
* Charging Stations

Kitchen and Dining Stations (ProStart Recommended List)

Large Lab Equipment(Recommended Per Lab Station)

* 3 Compartment Sink
* Vegetable Prep Sink
* Handwashing Sink
* Dishwasher
* Range
* Oven
* Grill (also called flat top or griddle)
* Fryer
* Microwave
* Refrigerator (outside thermometers best)
* Freezer (outside thermometers best)
* Food Processor
* Blender
* Tabletop Mixer
* Garbage Disposal
* Stainless Steel Worktables
* Spring and/or Digital Scales
* Wire Shelving (3’ by 6’ Equipment rack)
* Sanitizer and Wash Buckets
* Ingredients Bin (flour and sugar bin)

### Smallware (Utensils and Small Equipment)

* Can Opener
* Measuring Cups (sets)
* Large Measuring Cups (2 or 4 cups)
* Liquid/Volume Measuring Cups
* Measuring Spoons (sets)
* Thermometers
* Cutting Board
* 8” Chef Knife
* 6” Boning Knife
* 3” Paring Knife
* 7” Utility Knife
* 7” Santoku
* 8” Break Knife
* 8” Carving knife
* Butcher Steel/Knife Sharpener
* Knife Storage
* Vegetable Peeler
* Graders, handheld, or box
* Sieves/Sifters
* Colanders
* 8” Strainer
* Stainless Bowls (set)
* Wire Whisk (6” to 8”)
* Scoops (Flour, sugar, ice)
* Ladles
* Serving Spoons/Solid
* Serving Spoons/Slotted
* Serving Spoons/Perforated
* Meat Forks
* Heat Resistant Rubber Scrapers
* Off Set Spatulas/Turner
* Tongs (6” or 9”)
* Pots – 1-quart saucepan (some with lid)
* Pots – 3.5-quart saucepan (some with lid)
* Pots – 4-quart saucepan
* Pots – 5 quarts (some with lid)
* Stock Pot – 10 quarts (some with lid)
* 12” Sautoir
* 12 Quart Rondeau/Brazier
* Sauté pans - 6”, 7” or 9”
* Sauté Pan – 10”, 12” straight sided
* Sheet pans, full, half and quarter
* Hotel pans (assorted sizes: Full, Half, Third)
* Roasting Pans (can use hotel pans)
* Food Storage Containers and Lids
* Grill Scraper
* Potholders/Oven Mitt
* Dish Cloths
* Dish Towels
* Trash Containers

### Serving Equipment

* Serving Bowls
* Trays
* Serving utensils
* Glasses/Cups
* Dinnerware
* Flatware (spoon, fork, knife)

### Baking and Pastry Equipment

* Bench and bowl scrapers
* Rolling pins
* Pastry Bgs
* Pastry brushes
* Pastry tips
* Portion scoops
* Pizza Cutters
* Dough Cutter
* Bread kneading and shaping bread board or baker’s table
* Bakers Spatula (straight edge)
* Pastry blenders
* Warmer/Proofer
* Cooling racks
* 8” Cake pans
* Pie pans
* Loaf pans
* Tube pans
* Muffin pans
* Spring Form pans
* Candy Thermometer
* Pastry Off Set Spatula
* Cake Decorating Sets

### Dining Equipment

* Dining Tables and Chairs
* Table Linens
* Side stations or serving carts for clearing and restocking
* Water pitchers or dispensers
* Ice bucket and tongs for water service
* Printable menu templates or digital menu boards
* Coffee Machine or Coffee Brewer
* Tea Kettles or Service Pots
* Condiment trays (sugar, cream, etc.)
* Check Presenter or Bill Holders

### Miscellaneous Equipment and Tools

* Aprons/Chef Coats
* Caps
* Sanitizer
* Litmus Paper (Sanitizer test kit)
* Disposable Gloves
* Washer and Dryers
* Laundry Soap
* Classic knife cuts visual
* Food Storage Boxes

### Optional Equipment

* Bakers scale
* Salamander Broiler
* Salad Spinner
* Point of Sales System
* Mandoline
* Broiler
* Steamer
* Floor Mixer
* Hot holding equipment or table
* Cold holding equipment or table
* Speed rack (called bun rack or speed pan rack)
* Ice Machine
* Serrated Knife
* Carving/Slicing Knife
* Hotel Pans – Full Perforated
* Ramekins
* Pizza Peels
* Dough Docker
* Parisienne Scoops (melon ballers)
* Zesters
* Garnishing tools
* China caps (6” to 8”)
* Food mill
* Kitchen Shears
* Bus Tubs
* Equipment Thermometers