

Equipment Assessment Form

Division Name: _____

School Name: _____

Date: _____

Reviewer Name: _____

Enrollment: _____

Participation:

No. Served Lunch: _____

No. Served Breakfast: _____

% Lunch- _____

% Breakfast- _____

Small Equipment

Item Description	Quantity On-Hand	Additional Quantity Needed	Approved?
Cutting boards			
<i>Chef's knives</i>			
8"			
10"			
12"			
Bread knives			
Utility knives			
Paring knives			
Knife storage system			
Knife sharpener			
Honing rod			
Fruit sectionizer			
<i>Fruit sectionizer blades</i>			
4-wedge			
6-wedge			
8-wedge			
6-slice			
Coring and 6-wedge			
Coring and 8-wedge			
Tomato slicing			
Vegetable peelers			
Tomato scoops			

Equipment Assessment Form

Small Equipment

Item Description	Quantity On-Hand	Additional Quantity Needed	Approved?
Kitchen shears			
Channel knives			
Vegetable brush			
Scales - Receiving			
Scales - Portion			
<i>Spoodles</i>			
1 oz			
2 oz			
3 oz			
4 oz			
5 oz			
6 oz			
8 oz			
12 oz			
<i>Scoops (right and left hand)</i>			
#6	Right: Left:	Right: Left:	
#8	Right: Left:	Right: Left:	
#10	Right: Left:	Right: Left:	
#12	Right: Left:	Right: Left:	
#16	Right: Left:	Right: Left:	
#20	Right: Left:	Right: Left:	
#24	Right: Left:	Right: Left:	
#30	Right: Left:	Right: Left:	
#40	Right: Left:	Right: Left:	
#50	Right: Left:	Right: Left:	
#60	Right: Left:	Right: Left:	
#70	Right: Left:	Right: Left:	
#100	Right: Left:	Right: Left:	

Equipment Assessment Form

Small Equipment

Item Description	Quantity On-Hand	Additional Quantity Needed	Approved?
Measuring spoons			
Measuring cups			
Dredger/shakers			
Mixing bowls			
Small (1-2 qt)			
Medium (3-4 qt)			
Large (8-10 qt)			
Extra Large (12+ qt)			
Food storage containers			
2 quart			
4 quart			
8 quart			
12 quart			
22 quart			
Full size steamtable pans			
2 inch perforated pans			
2 inch solid pans			
4 inch perforated pans			
4 inch solid pans			
6 inch solid pans			
Half-size steamtable pans			
2 inch perforated pans			
2 inch solid pans			
4 inch perforated pans			
4 inch solid pans			
6 inch solid pans			

Equipment Assessment Form

Small Equipment

Item Description	Quantity On-Hand	Additional Quantity Needed	Approved?
<i>Sheet pans</i>			
Full size			
Half size			
Perforated			
False bottoms			
Merchandising pans			
Thermometers - bimetallic			
Thermometers - digital			
Food processor			

Large Equipment

Item Description	Quantity On-Hand	Additional Quantity Needed	Approved?
Convection ovens			
Combi ovens			
Deck ovens			
Conveyor ovens			
Steamers			
Small kettles (10 qt or less)			
Large kettles (40/60 qt)			
Tilting/braising skillet			
Cook and Hold			
Warmers			
Reach in Refrigerators			
Range/cooktop			
Induction burners & pans			

Equipment Assessment Form

Item Description	Quantity On-Hand	Additional Quantity Needed	Approved?
<i>Pans for range</i>			
Saucepans	Sizes:	Sizes:	
Skillets	Sizes:	Sizes:	
Stockpots	Sizes:	Sizes:	
Sauté pans	Sizes:	Sizes:	
Woks	Sizes:	Sizes:	
Other:	Sizes:	Sizes:	

[Virginia Department of Education, Office of School and Community Nutrition Programs](#)
[K-12 Culinary Team](#)

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