

# Smallwares Requirements for a 200 Seat Cafeteria

*Note: These documents are designed primarily as printable reference.  
Printout length of this document is approximately 8-9 pages.*

<b>Receiving</b>	<b>Serving Line</b>
<b>Storage</b>	<b>Glassware</b>
<b>Food Preparation</b>	<b>Beverage Service</b>
<b>Cooking</b>	<b>Dining Room Service Table Top Accessories</b>
<b>Hot Table-Serving Line Insert Pans/ Kitchen Bain Marie</b>	<b>Bus Station/Ware Washing</b>
	<b>General Cleaning Supply</b>

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## Receiving

___1 each	200 lb. receiving scale
___1 each	box knife
___2 each	dunnage rack 36"

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## Storage

### Dry storage

___2 each	#10 can racks
___4 sections	wire shelving w/post
___4 each	dunnage rack 36 inch
___4 each	36 gallon ingredient bin w/slide cover
___6 each	polycarbonate food box - 18 X 26 X 15 inch
___36 each	polycarbonate food box - 18 X 26 X 9 inch
___6 each	polycarbonate food box - 18 X 26 X 6 inch
___6 each	polycarbonate food box - 18 X 26 X 3 inch
___54 each	polycarbonate food box cover 18 X 26
___12 each	polycarbonate food box - 12 X 18 X 9 inch
___12 each	polycarbonate food box cover 12 X 18
___6 each	12 quart round containers w/lid

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### Cold Storage

___1 each	refrigerator thermometer
___4 sections	wire shelving w/post
___4 each	dunnage racks 36 inch
___6 each	polycarbonate food box - 18 X 26 X 15 inch
___24 each	polycarbonate food box - 18 X 26 X 9 inch
___6 each	drain trays for food boxes - 18 X 26 inch
___6 each	polycarbonate food box - 12 X 18 X 9 inch

## Smallwares Requirements for a 200 Seat Cafeteria

___24 each	polycarbonate food box - 12 X 18 X 6 inch
___30 each	polycarbonate food box cover 12 X 18
___6 each	12 quart round containers w/lid
___6 each	8 quart round storage container w/lid
___6 each	3.5 quart round storage container w/lid
___6 each	2 quart round storage container w/lid
___1 each	28 gallon lettuce container w/dolly

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### Meat Storage

___6 each	polycarbonate food box - 18 X 26 X 9 inch
___6 each	drain tray for food box - 18 X 26 inch
___6 each	polycarbonate food box - 12 X 18 X 9 inch
___24 each	polycarbonate food box - 12 X 18 X 6 inch
___30 each	polycarbonate food box cover 12 X 18

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### Ice Storage/Transport

___2 each	125 lb. ice caddy w/casters
___2 each	ice shovels

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### Food Preparation

#### Salad/Vegetable Preparation

___2 each	aprons
___1 each	5 lb. platform scale
___2 each	16 qt. aluminum colander
___2 each	cutting board 18 X 24 X 1/2 inch (green)
___2 each	12 inch cook's knife
___3 each	utility knives
___1 each	twin blade mincing knife
___4 each	paring knife
___1 each	radish rosette
___1 each	stainless knife rack
___1 each	3 way sharpening stone
___4 each	8 qt. s/s bowls
___2 each	13 qt. s/s bowls
___1 each	63 qt. aluminum salad bowl
___1 each	mixing bowl dolly stand

## Smallwares Requirements for a 200 Seat Cafeteria

___4 each	3 quart round jello mold
___1 each	bucket opener
___4 each	spatulas - large blade
___2 each	stainless box grater
___6 each	vegetable peelers
___2 each	parer/corer
___2 each	egg slicer
___1 each	egg divider
___1 each	cheese wire
___1 each	lemon/tomato wedger
___1 each	onion slicer
___1 each	lettuce slicer
___2 each	melon baller
___1 each	apple divider
___1 each	potato scoop
___3 each	vegetable brushes
___1 each	commercial food processor
___1 each	table mount can opener
___1 each	large can punch
___2 each	13 inch spoon solid
___2 each	13 inch spoon slotted
___2 each	13 inch spoon perforated
___12 each	2.7 quart salad crocks w/lids
___1 each	bucket opener

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### **Meat, Poultry, Fish Preparation**

___1 each	0° - 220° pocket test thermometer - calibratable
___1 each	steak/meat tender
___1 each	18 X 24 X 1 cutting board (red)
___1 each	18 X 24 X 1 cutting board (blue)
___1 each	18 X 24 X 1 cutting board (yellow)
___1 each	2 lb. X 1/8 oz. platform scale - fixed dial
___1 each	film dispenser
___1 each	foil dispenser
___2 each	bowl scraper - large blade
___4 each	8 qt. s/s mixing bowls
___4 each	6 qt. s/s mixing bowls
___4 each	4 qt. s/s mixing bowls
___2 each	10 inch cook's knives
___2 each	8 inch utility knives
___1 each	6 inch curved boning knife

## Smallwares Requirements for a 200 Seat Cafeteria

___1 each	6 inch boning knife
___1 each	7 inch cleaver
___1 each	poultry sheers
___1 each	stainless knife rack
___1 each	butcher steel

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### Bake Preparation

___4 sets	measuring spoons
___1 set	dry measures - aluminum (.5 qt. , 1 qt., 2 qt., 4 qt.)
___1 set	liquid measures - aluminum (.5 qt. , 1 qt., 2 qt., 4 qt.)
___2 each	1 cup measure
___2 each	24 ounce aluminum scoop
___2 each	32 ounce aluminum scoop
___1 each	84 ounce aluminum scoop
___1 each	dough scale
___2 each	18 inch french whip
___2 each	14 inch french whip
___2 each	14 inch piano whip
___2 each	12 inch piano whip
___1 each	s/s rotary sifter
___1 each	14 inch aluminum sieve
___2 each	dough scrapers
___1 each	24 X 30 X 1 pastry board - maple
___1 each	18 inch maple rolling pin
___1 each	15 inch maple rolling pin
___1 each	18 inch aluminum rolling pin with .5 inch offset
___1 each	20 inch pastry pin
___1 each	18 X 30 X 3 inch maple cutting board
___1 set	biscuit cutters
___2 each	dough scraper
___6 each	spatulas - large blade
___6 each	2.5 inch pastry brushes
___4 each	4 inch pastry brushes
___1 each	13 quart s/s pail w/bail handle
___4 each	13 quart straight sided mixing bowls
___4 each	8 quart straight sided mixing bowls
___4 each	6 quart straight sided mixing bowls
___1 set	pastry tubes
___4 each	medium pastry bags
___4 each	spring form pans
___12 each	10 X 1.5 inch cake pans
___48 each	9 inch pie pans

# Smallwares Requirements for a 200 Seat Cafeteria

___1 each	7 cut pie marker
___1 each	9 cut pie marker
___1 each	pie edger/crimper
___12 each	24 cup muffin pans
___120 each	18 X 26 X 1 inch sheet pans - 16 gauge
___72 each	12 X 18 X 1 inch sheet pans - 18 gauge
___2 each	18 X 26 X 1 cooling grate
___12 each	mini loaf pans
___6 each	cast iron corn stick pans
___18 each	18 X 24 X 4 roast pans
___6 each	sheet pan rack w/casters
___1 pair	24 inch oven mitts
___4 each	insulated oven pads
___1 each	oven thermometer
___1 each	timer

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## Cooking

### Steam Kettle

___1 each	1 quart transfer ladle
___1 each	13 quart s/s pail w/bail handle
___1 pair	insulated oven mitts
___1 each	48 inch s/s kettle whip
___1 each	48 inch s/s stirring paddle
___1 each	21 inch spoon - solid w/hook handle

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### Tilting Brazier

___1 each	36 inch mixing paddle
___1 pair	insulated oven mitts

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### Fryer Station

___1 each	culinary fry basket 1/4 inch mesh
___4 each	extra fry baskets to fit fryer
___2 each	5 X 6 inch fine mesh skimmers
___2 each	16 inch tong
___1 each	2 bulb heat lamp

## Smallwares Requirements for a 200 Seat Cafeteria

___1 each	insert pan full 2.5 inch deep w/pan grate
___1 each	seasoning dredge
___2 each	fryer thermometer 50°- 550°
___1 pair	grease proof oven mitts
___1 each	grease filter cone
___1 case	grease filters

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### Grill Station

___3 each	16 inch tong
___1 each	large turner 4 X 8 inch blade
___1 each	medium turner 2.75 X 8 inch blade
___1 each	grill brush
___1 pair	oven mitts - flame retardant
___2 each	sauce mops
___1 each	insert pan one fourth 4 inch deep
___1 each	21 inch s/s meat fork w/hook handle

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### Griddle Station

___1 each	large turner 4 X 8 inch blade
___1 each	medium turner 2.75 X 8 square end blade
___1 each	grill scraper
___1 each	steak weight 9.5 X 5.75 inch - 3 lb. iron
___1 each	toast/bacon weight 11 X 9 inch - 2 lb. aluminum
___1 each	batter/oil dispenser
___1 each	grill brick holder
___1 case	grill bricks
___1 each	butter wheel
___2 each	s/s seasoning dredges
___1 each	griddle thermometer

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### Baking/Oven

___1 each	timer
___1 pair	21 inch oven mitts flame retardant

# Smallwares Requirements for a 200 Seat Cafeteria

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## Range Top

___2 each	seasoning dredges
___2 each	8 inch double medium mesh
___2 each	10 inch double medium mesh
___1 each	14 inch reinforced strainer medium mesh
___1 each	12 inch china cap medium
___1 each	spaghetti strainer
___6 each	10 inch silverstone fry pans
___1 each	18 quart brazier
___6 each	8 quart sauce pan
___3 each	4 quart sauce pan
___3 each	1.5 quart sauce pan

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## Hot Table-Serving Line Insert Pans/Kitchen Bain Marie

___3 each	20.5 inch adapter bar
___6 each	12.5 inch adapter bar
___16 each	insert pans full 1.25 inch deep
___108 each	insert pans full 2.5 inch deep
___30 each	insert pans full 4 inch deep
___6 each	insert pans full 6 inch deep
___6 each	insert pans full 2.5 inch deep perforated
___12 each	insert pans half 1.25 inch deep
___60 each	insert pans half 2.5 inch deep
___12 each	insert pans half 4 inch deep
___60 each	insert pans half 2.5 inch deep perforated
___6 each	insert pans one third 2.5 inch deep
___12 each	insert pans one third 4 inch deep
___6 each	insert pans one third 6 inch deep
___8 each	insert pans half size long 1.25 inch deep
___18 each	insert pans half size long 2.5 inch deep
___9 each	insert pans one ninth 4 inch deep
___6 each	insert pan false bottom full size
___12 each	insert pan false bottom half size

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# Smallwares Requirements for a 200 Seat Cafeteria

**Bain Marie** **Note:** *Stock pots are used as bain marie pots in kitchen to hold temperatures prior to transfer to serving line.*

___20 each	12 quart aluminum stock pots
___18 each	20 quart aluminum stock pot
___8 each	40 quart aluminum stock pot
___2 each	60 quart aluminum stock pot
___2 each	20 quart stainless stock pots
___2 each	40 quart stainless stock pots
___3 each	1 quart transfer ladles
___14 each	13 inch solid spoons

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## Serving Line

<b>Trays</b>	___250 each	14 X 18 inch fiberglass serving trays
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<b>Salad Service</b>	___2 each	20 inch pewter salad bowls
	___8 each	11 inch pewter salad bowls
	___4 each	hinged salad tongs
	___2 each	12 inch spring tong
	___8 each	holloware buffet serving spoons solid
	___8 each	holloware buffet serving spoons slotted
	___12 each	1 ounce short handle ladles

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<b>Utensils</b>	___12 each	13 inch serving spoons solid
	___12 each	13 inch serving spoons slotted
	___8 each	12 inch spring tongs
	___4 each	9.5 inch spring tongs
	___1 each	ham holder
	___2 each	cutting board to fit hot wel
	___2 each	14 inch roast meat knivesl

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# Smallwares Requirements for a 200 Seat Cafeteria

## Flatware

___2 each	4 compartment stainless flatware dispenser
___65 dozen	teaspoons
___40 dozen	dessert spoons
___21 dozen	ice tea spoons
___34 dozen	bouillon spoons
___100 dozen	dinner forks
___40 dozen	dinner knife
___5 dozen	hollow ground steak knife

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## China **Note:** *China measurements are brim full capacities.*

___12 dozen	9.5 inch compartment plate
___20 dozen	6.5 inch bread plate
___12 dozen	11.5 inch platter
___7 dozen	9.5 inch platters
___25 dozen	8.5 inch plates
___10 dozen	10.5 ounce salad bowls
___5 dozen	18 ounce nappie
___5 dozen	12.5 ounce nappie
___5 dozen	7.25 ounce bouillon
___5 dozen	5 ounce ramkins
___4 dozen	8 ounce welsh rarebits
___4 dozen	12 ounce welsh rarebits
___18 dozen	7 ounce coffee cups
___18 dozen	5.5 inch saucers
___38 dozen	5 ounce fruits

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## Glassware

___25 dozen	14 ounce large beverage
___25 dozen	10 ounce water
___12 dozen	5 ounce juice
___6 dozen	4.5 swirl sherbert
___6 dozen	6 ounce dessert/custard cup

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## Beverage Service

___2 each	2 element coffee warmer
___2 each	decafe coffee decanters
___2 each	regular coffee decanters
___4 each	3 tier beverage carts
___4 each	pump type decafe coffee dispenser
___4 each	pump type regular coffee dispenser
___4 each	insulated ice buckets
___4 each	12 ounce s/s ice scoops
___6 each	amber ice tea pitchers
___6 each	clear water pitchers
___8 each	gel filled refreezing crocks for non dairy creamers
___8 each	gel filled refreezing crocks for lemon wedges w/lid
___4 each	toothpick dispensers

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## Dining Room Service

___1 each	4 compartment flatware dispenser
___1 each	straw dispenser
___6 sets	oil & vinegar salads sets
___12 each	2 way booster seats
___12 each	high chairs
___2 each	lobby dust pans w/toy broom
___2 each	hat & coat rack

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## Table Top Accessories

___72 each	sugar caddies
___72 each	bud vases
___168 each	3 ounce salt & pepper shakers
___72 each	table tents

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## Bus Station/Ware Washing

# Smallwares Requirements for a 200 Seat Cafeteria

___4 each	3 tier bus carts
___18 each	7 inch bus tubs
___2 each	dishwashers aprons
___1 each	maximum hold thermometer
___2 each	glass rack dolly
___16 each	36 compartment racks 6 inch inside height
___7 each	36 compartment racks 5 inch inside height
___4 each	flat racks
___18 each	plate/tray racks
___4 each	tilt cup racks
___10 each	flatware washing baskets
___4 each	all purpose racks
___1 each	20 inch pot brush
___2 each	8 inch pot brushes
___1 each	triple glass brush
___1 each	scrap block
___12 each	stainless metal sponges
___12 each	green pads

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## General Cleaning Supply

___4 each	hand & nail brushes
___2 each	Hi-Lo brushes w/squeegee
___1 each	drain brush
___1 each	steam kettle brush
___2 each	coffee decanter brush
___1 each	bake pan lip brush
___2 each	coffee urn brushes
___1 each	stack oven brush
___4 each	heavy duty hand brush
___12 each	16 ounce spray bottle
___144 each	hand towels
___2 each	mop buckets & wringer
___2 each	mops
___2 each	wet floor signs
___1 each	counter brush
___2 each	floor brooms
___12 each	28 gallon grey trash can w/lids
___4 each	dollies for 28 gallon trash can
___4 each	rectangular trash cans