



# Cumberland UNIVERSITY

## CUMBERLAND CULINARY CENTER

### PREP CONTAINERS – USED FOR INGREDIENT PREPARATION ONLY

- Ten 5-gallon pails
- Four 5 gallon pails dedicated to water only
- Six 4-gallon pails
- Nine 6-quart containers
- Five 4-quart containers
- Five 6-quart containers
- Six 12"x18"x6" rectangular containers, plastic
- Four 2-1/2"deep x 13" x 20" rectangular container, stainless steel

**Note:** If unused ingredients require storage in the cooler and/or freezer, customers must provide their own containers, lids and labels.

### CLEANING & SANITATION

- Brooms, mops, cleaning supplies and sanitization chemicals are provided by the Center.
- Washing towels for equipment and/or product are provided.
- A separate bin also exists for rags to be used on the FLOOR ONLY.

### OTHER

- Bottled water is available in the cooler on an honor system – use a bottle, pay for a bottle so we can replenish our supply. Cost is 50¢ per bottle.

### COOKING

- Six 20-quart cook pots, to be used on the stove top for test batches, or for formularies that require cooking ingredients before adding them to the big kettle, e.g. pectin in water for jelly
- One 40-gallon steam kettle
- One 100-gallon steam kettle
- One 4-burner stove top, single oven and broiler compartment; for very small batches, test batch or ingredient preparations
- Large mixer/agitator – virtually hands free operation to keep product agitated while filling containers
- No pressure canning or vacuum packaging capabilities are available at this facility.

### UTENSILS/TOOLS

- Four spatulas
- Various knives & sharpener
- One large slotted spoon
- Food processor
- Two large scoops
- Two measuring cups



## UTENSILS/TOOLS CONTINUED

- One 2-cup Pyrex® measuring cup, good for topping off bottles
- Hobart Chopper
- High Temperature Dish machine for glass sanitization
- Two paddles for the kettles
- Drill with extension paddle for kettle
- Emersion blender, pre prep – e.g. used to blend spices or chemicals in water, etc.
- Large emersion blender, used to emulsify and or chop products in the large kettles
- #10 can opener
- Can opener for small cans
- Various sizes of funnels
- Wide mouth filler for jars
- Scale for small weights from grams up to 6 lbs.
- Scale for large weights – up to 75 lbs.
- Jumbo scale – up to 150 lbs.
- Two 5-gallon buckets for kettle cleaning only
- Mini stainless steel cups used for pH testing
- pH meter
- Upon request, a Brix meter can be made available.
- Induction sealer for plastic gallons/jugs
- Two thermometers for testing product temperatures
- Conveyor 12'
- Single Piston filler
- Automated Printer – for batch codes for traceability and best by date
- Heat tunnel – for tamper bands
- Fully automated labeling system that handles a variety of containers but requires additional set-up time for operating. **Special note:** Supports only #3 wind and maximum of 12-inch diameter for rolled labels.
- Walk-in cooler & freezer with 24/7 monitoring system
- High Temperature Dish machine for glass sanitization



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### CUSTOMER REQUIRED SUPPLIES

- Paper towels for cleanup. Paper towels are present for hand washing in restroom and kitchen ONLY.
- Lab jackets or aprons are required for each person who will be working in the kitchen or prep area Please ensure you are wearing closed shoes which are slip resistant
- If you wish to tape to seal finished products you must bring your own tape and tape dispenser.
- Gloves, though not required, make it easier to handle hot jars. Cotton gloves work well for this. Plastic gloves help to protect your hands when doing cleanup duties. However, ladies if you use nail polish, gloves are a requirement for prep and cooking time. We recommend the disposable style.
- Hair nets/beard nets will be provided, you may also wear your own ball cap if you prefer.