

Appendix A: Facilities and Equipment

Introduction

A specifically designed Home Economics laboratory is the ideal space for offering a broad-based home economics/family studies program. Home Economics/Family Studies Education courses require a wide variety of activities such as large and small group discussions, project work by small groups and individuals, role playing, and computer design work.

Instructional facilities should accommodate activities such as preparation, storage and serving of food; clothing construction and small project work; child care practices; individual and small group project work; demonstrations; and occasional lectures.

Programs and courses also require the use of moveable furniture, carts on wheels, flat top desks, storage for food and food preparation equipment, clothing construction equipment and laundry facilities. (The School Planning Manual, Department of Education provides additional detail and specific guidelines.)

See the next page for a suggested list of equipment for offering food and clothing programs and/or courses.

Foods

Item	Quantity
Electric stove	1 per 4 students
Microwave oven	1 per 4 students
Sink	1 per 4 students
Refrigerator	1
Freezer	1
Washer	1
Dryer	1
Blender	1 per 8 students
Electric kettle	1
Broom and dustpan	1
Sponge mop	1
Garbage can, large	1 - 2
Cuptowels	2 dozen
Dishcloths	1 dozen
Handtowels	1 dozen
Laundry basket	1
Chef's knife	1
Bread knife	1
Fire extinguisher	1
Cart (stainless steel) with rails	1
Dry measures, metric	1 set per 4 students
Liquid measures, metric,	
pyrex, or microwave-safe	1 - 250 ml per 4 students
plastic	1 - 1000 ml per 4 students
Small measures	1 set per 4 students
Mixing bowls, pyrex, or microwave-safe plastic	1 set of 3 per 4 students
Wooden spoons	2 per 4 students
Rubber spatula	2 per 4 students
Vegetable peeler	1 per 4 students
Grater - 4 sided	1 per 4 students
Strainer, large	1 per 4 students
Pastry blender	1 per 4 students
Egg turner	1 per 4 students
Pyrex custard dishes	4 per 4 students
Paring knife	1 per 4 students
Cutting board, plastic 16" x 9"	1 per 4 students
Cooling rack	1 per 4 students
Tray, cafeteria-style, plastic	1 per 4 students
Muffin pan - 6 cup	2 per 4 students
Oven mitts/pot holders	1 pair per 4 students

Foods

Item	Quantity
Dish pan	1 per double sink
Rinse pan (if no double sink)	1 per double sink
Dish drainer and tray	1 per double sink
Salt and pepper shaker	1 set per kitchen unit
Wire wick	1 per 4 students
Juice jug, plastic	2
Heat proof pad	1 per 4 students
Cutlery	1 set of 4 per 4 students
Drinking glasses	1 set of 4 per 4 students
Dinnerware	1 set for 4 per 4 students
Frying pan	1 per 4 students
Cookie sheet	1 per 4 students
Cake pan, square	1 per 4 students
Double boiler, stainless steel	1 per 4 students
Rolling pin	1 per 4 students
Electric mixer	1 per 4 students
Casserole dish, 1 liter	1 per 4 students
Saucepan with lid	1 per 4 students

Clothing

Item	Quantity
Sewing machines	1 per 2 students
Serger	1 per class
Cutting shears	1 per 2 students (include 1 pair left-handed)
Scissors	1 per 2 students
Safety glasses	1 per sewing machine
Iron, steam	1 per 6 students
Ironing board	1 per 6 students
Ironing board pad/covers	1 per ironing board
Alternate-countertop ironing boards with covers	1 per 6 students
Wall mounted 3 panel moveable mirror	1
Small equipment:	
Seam guage	1 per 4 students
Seam ripper	1 per 2 students
Machine needles	as needed
Hand sewing needles	as needed
Straight pins	as needed
Tracing wheels	1 per 4 students
Tracing paper	as needed
Measuring tapes	1 per 2 students
Stitch witchery	1 pkg. per 5 students
Fray check	1 pkg. per 5 students
Loop Turner	1 pkg. per 5 students
Tools for sewing machine and other maintenance:	
Pliers	1
Screwdriver	1
File	1
Sharpening stone	1
Additional General Equipment:	
Bookshelves	
Storage cupboard (some with locks) and with adjustable shelving	
White board	
Tack board	
Teachers desk and chair	
Demonstration mirror (ceiling mounted)	
Filing cabinet	
Projection screen	
Cloak hooks	
Dim out draperies	
Laundry tub	