



Equipment for consumer homemaking and occupational training in child development and food areas
by Patsy Merritt Wegner

A thesis submitted in partial fulfillment of the requirements for the degree of MASTER OF SCIENCE in Home Economics

Montana State University

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Abstract:

The purpose of the study was to develop lists of equipment that could be useful and that were necessary or desirable in dual curricula classrooms, with special emphasis on food service and child care service. The sample included 36 instructors who taught both consumer homemaking and occupational training courses in Montana, North Dakota, South Dakota, Oregon, Wyoming, Utah and Colorado.

Program classification lists were developed for Equipment Useful in Teaching Consumer Homemaking Child Development, Equipment Useful in Teaching Occupational Child Care Service, Equipment Useful in Teaching Dual Curricula Child Development/Child Care Service, Equipment Useful in Teaching Consumer Homemaking Foods, Equipment Useful in Teaching Occupational Food Service, and Equipment Useful in Teaching Dual Curricula Food/Food Service. Inventory status lists were developed for the Necessary and Desired Equipment for Child Development/Child Care Service Programs and Necessary and Desired Equipment for Foods/Food Service Programs.

Resulting information indicates that Child Development/Child Care Service Programs can be organized with a minimal amount of inexpensive equipment for the playschool. Occupational food service classes can be initiated into an established foods program without purchasing large amounts of additional equipment. Several schools have planned cooperative programs with the school cafeteria or neighboring nursery school and day care centers for additional learning experiences.

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Sept. 22, 1975

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IN CHILD DEVELOPMENT AND FOOD AREAS

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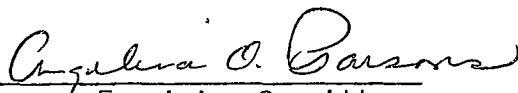
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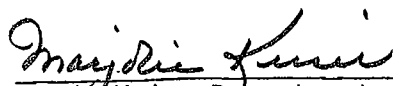
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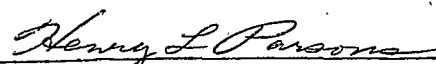
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ABSTRACT

The purpose of the study was to develop lists of equipment that could be useful and that were necessary or desirable in dual curricula classrooms, with special emphasis on food service and child care service. The sample included 36 instructors who taught both consumer homemaking and occupational training courses in Montana, North Dakota, South Dakota, Oregon, Wyoming, Utah and Colorado.

Program classification lists were developed for Equipment Useful in Teaching Consumer Homemaking Child Development, Equipment Useful in Teaching Occupational Child Care Service, Equipment Useful in Teaching Dual Curricula Child Development/Child Care Service, Equipment Useful in Teaching Consumer Homemaking Foods, Equipment Useful in Teaching Occupational Food Service, and Equipment Useful in Teaching Dual Curricula Food/Food Service. Inventory status lists were developed for the Necessary and Desired Equipment for Child Development/Child Care Service Programs and Necessary and Desired Equipment for Foods/Food Service Programs.

Resulting information indicates that Child Development/Child Care Service Programs can be organized with a minimal amount of inexpensive equipment for the playschool. Occupational food service classes can be initiated into an established foods program without purchasing large amounts of additional equipment. Several schools have planned cooperative programs with the school cafeteria or neighboring nursery school and day care centers for additional learning experiences.

CHAPTER I

INTRODUCTION

Importance

The Vocational Act of 1963 allocated for the first time federal funds to the teaching of occupational home economics. A provision of the act read that ten percent of the federal grant money allotted for home economics had to be used in the actual preparation of students for gainful employment in home economics related occupations (Evans, 1969: 17). This gave impetus to a growing interest in occupational home economics. Programs began to change and new courses with job training objectives were offered.

According to the 1974-75 listings from the Office of the Superintendent of Public Instruction, only twelve of the 184 Montana schools offering consumer homemaking courses include occupational courses in the home economics curriculum. Based on that information as well as the contacts the home economics education supervisors had with school administrators and teachers, it was believed that often times occupational home economics was not incorporated into the curriculum because educators thought that it would involve the purchase of a large quantities of additional equipment. The supervisors requested help in determining the need for additional equipment when teaching a dual curricula. School administrators, school boards, state education supervisors, and home economics teachers needed additional information concerning kinds and amounts of equipment as

little was available. Two recommendations that resulted from the 1970 National Vocational and Technical Education meeting concerning facilities and equipment were:

1. More research be focused on the elements of facility and equipment planning.
2. Better and more realistic guides in condensed and simplified form be developed to aid individual responsibilities for planning vocational and technical facilities for the future (Larson, 1970: 9).

Purpose

The purpose of this study was to develop lists of equipment used in dual curricula classrooms where both consumer homemaking and occupational training programs could be taught. Special emphasis was placed on the child development/child care service and foods/food service areas. The study would also indicate the extra equipment needed to initiate occupational training courses into an established consumer homemaking program. Publication of the results will give educators a checklist for selecting equipment for consumer and/or occupational homemaking curricula. The specific questions to be answered were:

1. What equipment could be classified as being useful in teaching consumer homemaking in the child development area?
2. What equipment could be classified as being useful in teaching consumer homemaking in the foods area?
3. What equipment could be classified as being useful for teaching occupational child care service classes?
4. What equipment could be classified as being useful for teaching occupational food service classes?

5. What items of equipment could be classified as being useful in teaching child development and occupational child care service?
6. What items of equipment could be classified as being useful in teaching both consumer foods and occupational food service?
7. What items of equipment would be necessary for teaching a dual curricula in the child development area?
8. What items of equipment would be necessary for teaching a dual curricula in the food service area?
9. What additional equipment other than the basic requirements, could be purchased and defended as equipment for a department having a dual curriculum in child development areas?
10. What additional equipment other than the basic requirements, could be purchased and defended as equipment for a department having a dual curriculum in food service areas?

Limitations

Limitations were placed on the subject area, the state in which the sample was selected, and the instructors who participated. Child care service and food service were chosen for the study as these areas are the two most widely initiated occupational programs (Terras, February, 1974: 23). The states¹ included were believed to have school systems similar to Montana systems in school size, curriculum, budget, and student personality. Of necessity, participating teachers were those employed by these school systems between October 1974 and April 1975, who taught a dual curricula.

¹Montana, Nevada, North Dakota, South Dakota, Oregon, Wyoming, Washington, Utah, Idaho and Colorado.

Definition of Terms

The following definitions were selected to clarify the terminology used in the study.

Consumer Homemaking Education: Consumer and homemaking education refers to education designed to help individuals and families improve home environments and the quality of personal and family life, including instruction in food and nutrition, child development, clothing, housing, family relationships, and management of resources with emphasis on selection, use and care of goods and services, budgeting and other consumer responsibilities (Office of the Montana Superintendent of Public Instruction, January 1975: 154).

Occupational Training or Wage-Earning Education: Occupational home economics programs are designed to prepare individuals for gainful employment in occupations utilizing home economics skills and knowledge (Office of the Montana Superintendent of Public Instruction, January 1975: 152). Learning activities and experiences are organized to enable students to develop competencies essential for entry into their chosen occupations, to further training, or to acquire new or additional competencies for upgrading their occupational profession (Meckley, 1969: 12).

Dual Home Economics Curriculum: A Home Economics program organized in such a way that consumer homemaking classes and occupational training classes are taught by the same department and using the same facility and equipment, where possible. One teacher may instruct all classes, as in a small school, or there may be several staff members.

Facility: Something that is built, installed, or established to serve a particular purpose (Webster, 1967: 298). i.e. classroom, school building

Equipment: The implements used in an operation or activity, apparatus (Webster, 1967: 281). Large equipment: appliances, tables
Small equipment: egg beater, blocks

Supplies: The quantity or amount (as of a commodity) needed or available; expendable (Webster, 1967: 884). i.e. clay, groceries, paint

Child Development: Child development refers to the consumer homemaking subject area dealing with the development, care and guidance of children.

Child Care Service: Child Care Service refers to an occupational training program. Classes would include the child development subject area and the occupational skills related to employment in child care centers.

Food: The food subject area refers to a consumer homemaking program dealing with the nutritional value, meal planning, food preparation, and service.

Food Service: Food Service refers to an occupational training program. Classes would include the foods subject area and also laboratory training and/or work experience in commercial and large quantity cooking.

Teacher or Instructor: These terms refer to an individual who teaches consumer homemaking and/or occupational training home economics in junior or senior high school.

CHAPTER II

REVIEW OF LITERATURE

This chapter provides an overview of literature concerning:

- (1) history and legislation of vocational education, (2) purposes of vocational education, (3) scope of vocational home economics and
- (4) facility planning and equipment needs.

History and Legislation of Vocational Education

The freedom to choose one's occupation has always been an important part of the American tradition. Historically, it was the father's responsibility to provide trade instruction for his son. Forms of apprenticeship whereby people learned a trade or art by working under a craftsman, however, changed this traditional idea. During the American colonization, orphans, children of the poor and those who chose to be craftsmen were offered apprenticeships (Barlow, 1965: 2). This education was directly related to the social and economic stability of the colonies. In the early years of the twentieth century as America was becoming more industrialized, education became more important for the development of occupational skills.

Federal aid for vocational education was initiated by the Morrill Act, 1862, which provided money for the construction of land grant colleges. Educational objectives of these colleges were founded on the basic needs of agriculture and industry. The Hatch Act, 1887, and the Smith Lever Act, 1914, also gave impetus to governmental participation at the college level (Barlow, 1965: 186).

In 1917, the Smith-Hughes Act focused attention on vocational education in the secondary schools. It provided for the nation "approximately seven million dollars annually as a permanent appropriations and the addition of new subject areas (Barlow, 1965: 187).

This legislation emphasized the nation's concern with the advancing stages of industrialization and with the effect of vocational education on the strength of the nation. "Absorption of vocational education into the public education curriculum was a natural product of the American goal of education for all children of all the people" (Barlow, 1965: 2). Mechanization is the best description for the impact of the Second World War. The population shifted from rural to urban areas. The number of working women increased. Mobility of families was apparent.

During the 1950's vocational education was not a top priority for the government. "In 1954, the abolition of federal aid to vocational education was even seriously recommended to the administration" (Evans, 1969: 9). Priority was given to the development of higher education to service the white collar prospects. In the early 1960's unemployment, the postwar baby-crop, and the demands of the minority groups for equal rights, prompted the reassessment of education in both academic and vocational areas. Education and training were recognized as solutions. Expansion of programs was urged in all subject matter areas including those of practical nature (Barlow, 1965: 11).

Too little was being done to prepare the student who did not receive a college education and/or the student who had artistic and creative, non-academic talents. "The time had arrived when all workers would need some kind of special training for a successful working life. Yet less than one-half of the non-college trained labor force had any formal training for their jobs" (Evans, 1969: 9).

The Vocational Education Act of 1963 allotted money for developing areas of vocational education and expanding student population to include secondary school students, post-secondary students, persons in the labor market, and handicapped people. Research, teacher education, and school construction were also funded. Vocational education became a more unified program with a National Advisory Committee and several state committees. Programs were adjusted to projected manpower needs and job opportunities (Evans, 1969: 16-17). The actual implementation of the Vocational Education Act of 1963 brought some disappointment. Programs, new and existing, did not progress as rapidly as hoped.

In 1968 several amendments were made to the 1963 Act. New funding formulae, residential vocational schools, and national and state level long range planning were established (Evans, 1969: 87-92). The purposes of vocational home economics education were evaluated. Occupational home economics was separated from consumer homemaking and

placed under comprehensive vocational education. Consumer homemaking teachers were directed to deal with the problems of the poor and the working-wife homemaker by concentrating on consumer education, nutrition, and other basic homemaking needs (Evans, 1969: 75, 101).

Purposes of Vocational Education

The principal purpose of vocational education, adopted in 1963 and restated in 1968, was to make accessible high quality vocational education programs to all persons in all communities (Evans, 1969: 86). Students in vocational education programs are given the opportunity to explore a field of work which interests them. The meaning of work and the attitudes for successful job performance are better understood as the students assume greater responsibility for their work. "Vocational Education has changed a lot since the days when girls were sent to typing classes while boys in greasy T-shirts crawled under the engine of a car". (Kolflat, 1975: 50). Three basic objectives for public school vocational education are: (1) meeting manpower needs of society, (2) increasing options available to each student, (3) serving as a motivating force to enhance all types of learning" (Evans, 1971: 2).

Vocational education is not just the development of skills, but a well balanced program for student development. Vocational education

programs attract people who are being stifled by the totally academic system. "Occupational education should add the diversity and practicality which our educational system lacks in its effort to educate all young people" (Nelson, 1967: 1). An effective vocational education program teams both academic training and occupational skills. This requires "a continuing interplay of ideas between vocational and academic staff, preventing either program from being evolved in isolation from the other" (Midjaas, 1975: 40).

The initial and continuing design of vocational education is to help in the preparation of students for the improvement of their home life and/or for employment. Vocational home economics deals with both areas, work and home, with the primary concern being to help people achieve a satisfying family life (Van Horn, 1964: 23). Simpson states that the purposes of vocational home economics are:

- (1) To prepare students for homemaking through the development of those understandings, abilities, and attitudes which contribute toward effectiveness in the homemaking role.
- (2) To prepare some students for employment in home economics-related occupations.
- (3) To provide a basis for professional preparation for the college-bound girl who plans a career in home economics or a related field (Simpson, 1964: 74).

Scope of Vocational Home Economics Programs

With the approval of the Vocational Education Act of 1963, home economics assumed responsibility for providing gainful employment

curricula. In 1968, the Vocational Education Amendments "reaffirmed the traditional purposes of home economics of improving home environments and the quality of family life" (Nelson, 1970: 3). Federal funds provide support for vocational home economics programs which encompass consumer homemaking and occupational training classes.

Trends in society dictate the subject matter for home economics offerings. Today, some of the important trends to be considered for consumer and occupational home economics are:

The population of the United States is increasing

The population is more mobile; each year many people move

Population patterns have changed; more elderly, more infants

Families are larger

Home ownership and cooperative apartment ownership have increased

More people are living in urban areas

School will be the social center for many high-school age boys and girls

More students are in the labor force

Young people are marrying earlier

More women are working, especially young mothers

Family roles are more complex and flexible

Family instability has increased; there are more broken homes

Families have changed from production to consumption of goods

Family income has gone up and living standards are higher

Economy has shifted from scarcity to abundance, with different spending patterns

Technology has produced new materials, new and better equipment and appliances

People are working fewer hours and have more leisure-- for destructive or constructive living (Vander, 1964: 15).

In respect to the current trends, consumer homemaking programs concentrate on helping "individuals and families improve home environments and the quality of personal and family life, including instruction in food and nutrition, child development, clothing, housing, family relationships, and management of resources with emphasis on selection, use and care of goods and services, budgeting and other consumer responsibilities" (State of Montana, January 1975: 152). Occupational training or home economics wage-earning programs deal with the preparation for gainful employment by using home economics skills and knowledge. Some of the occupational areas are food service, child care service, clothing services, and home and institutional services.

A food service program involves the "planning, preparing, and serving of food on a quantity basis, use and care of commercial equipment, safety and sanitation practices, purchasing, storing, and record keeping of supplies. Supervised laboratory and/or work experience provides skill development in the many aspects of food service. Advanced training includes additional experiences in the planning and serving of food, and in the managerial and supervisory aspects of food service" (Ohio State

Department of Education, 1970: 33). Cook, baker, lunch counter supervisor, pantry person, short order cook, dietary aide, food and appliance demonstrator, waitress, bus boy/girl, host or hostess would be employment possibilities.

A child care service program has "instruction that is based on a study of the development, care, and guidance of children, and management and maintenance of the child's environment as it relates to the tasks performed in the child care center. Supervised laboratory and/or work experiences provide skill development in the care and guidance of children. The advanced training program affords opportunities to develop managerial and supervisory skills for employment in various types of child care centers" (Ohio State Department of Education, 1970: 32). Job possibilities would be nursery school aide, recreation or playground attendant, child day care center worker, Head Start aide, kindergarten aide, teacher aide, or assistant supervisor in a day care center.

To initiate any occupational class, a study of the history, culture, traditions, economy of the area, educational needs of pupils, and the projected opportunities for their employment is necessary (U.S. Department of Education, 1965: 1). A good program must consider the labor-market information, basic education requirements, guidance and counseling opportunities, actual training, and placement possibilities. Federal and state labor laws and regulations for hours worked, age of

student, employment conditions, student safety and student wages must be enforced (State of Montana, F 1707, Rev. e, 1975: 1).

Facility Planning and Equipment Needs

Long range goals and projections are necessary for successful planning of facilities and equipment purchases. Educational programs, the need to accommodate change, and flexibility are important when developing a home economics department (Nelson, 1970: 28). Facilities should be adaptable to meet changes and expansion for present and future programs (U.S. Department of Health, Education, and Welfare, 1965: 1). Also, home economics facilities "need to provide opportunity to develop critical thinking...for creativity in thinking and doing.. (and) practice in decision making which will lead to realistic problem-solving" (Ehman, 1964: 28).

The literature related to facility planning is limited (Nelson, 1970: 28), however, some guidelines have been established. The following are some principles considered basic to facility planning:

1. The educational program is the basis for planning facilities.
2. Facilities should be planned to accommodate changes in the educational program.
3. The facilities should serve the needs of various groups in the community.
4. Facilities for the program can be extended through the use of community resources.
5. Facilities for home economics programs should be planned to reach not only the average, but also the gifted, the physically handicapped, the mentally retarded, and the culturally deprived.

6. Proximity, flexibility, and convenience of classrooms and work areas where teachers can cooperatively plan and produce materials should be provided.
7. Safe and healthful environments should be provided for all departmental participants.
8. Mobile versus permanently installed storage and equipment should be used to provide flexibility of space.
9. Accessible and convenient storage of mechanical teaching aids should be provided.
10. Movable partitions and portable furnishings and equipment can help in adjusting space requirements to meet specific needs.
11. Accessible and convenient outdoor space adds to the flexibility of the department particularly in the area of child development and family recreation (Wisconsin State Department of Education, 1973: 9).

Equipment planning follows similar rules. It should serve the student needs and be used in as many ways as possible. Use of casters, rollers, or glides will make movement of large equipment easier. Adjustable height of work surfaces and tables for the varying sizes of students should be considered. The use of equipment that folds or stacks is recommended. Tables with extensions or folding sides provide extra workspace when needed (Vander, 1964: 13). Adaptability and flexibility are most important when planning facilities and equipment.

CHAPTER III

PROCEDURES

The purpose of this study was to develop lists for the selection of equipment used in dual curricula classrooms, with special emphasis on food service and child care service. Chapter III describes the population used and how the sample was selected. It discusses the survey instrument and the procedures used in analyzing the data and the categories for the final listing of equipment.

Description of Population

The population used in the study was 105 junior and senior high instructors teaching both consumer homemaking and occupational training in the food service and child care service areas. Instructors were selected from the states of Montana, Nevada, North Dakota, South Dakota, Oregon, Wyoming, Washington, Utah, Idaho and Colorado. These names were obtained from state home economics education supervisors and selected teacher-trainers in the home economics education departments on university campuses (See Appendix A).

Selection of Sample

From the list of 105 names, seventy were chosen. The sampling method was to accept two names out of each three. Every third name was deleted. The others were asked to participate in the study. By this method, "the selection of one individual was in no relevant way tied to the selection of any other" (Guilford, 1965: 139). Because of postage and duplication costs, the size of the sample was restricted.

It was believed that the seventy instructors would be a representative sample and an adequate number for obtaining the desired information.

The instructors chosen from the list were sent a letter explaining the purpose of the survey and inviting participation in completing the survey instrument. An acceptance sheet was attached to the letter. This was returned with a yes or no answer (See Appendix B).

Procurement of Data

A questionnaire was used to collect information. The survey instrument would be sent through the mail to contact instructors in states similar to Montana. Each instructor would receive the same set of questions and could take time convenient to him/her to complete the instrument. Room for individual comments could be allowed. A survey instrument was sent to those instructors who were willing to participate. A follow-up letter encouraging participation was sent to the instructors who had not returned the survey instrument by the deadline date (See Appendix C).

Description of Survey Instrument

General background information was requested concerning types and sizes of classes, longevity of consumer homemaking and occupational training programs, and total enrollment of the school (See Appendix D, Page 82). This would give some idea of the number of students accommodated and offer some boundaries to the final lists of essential equipment. Readers could then adapt the listing to their own situation.

To determine the equipment needs the instrument was designed so that the equipment used in consumer homemaking, food and child development areas, food service, and child care service classes could be identified. The equipment lists used were found in The Physical Learning Environment for Teaching Child Care Services, Clothing Services, Food Services, Health Services, Home Furnishing Services, Housekeeping Services and Management Services developed by the University of the State of New York, Albany (New York State Education Department, 1969: 6-29). (See Appendix D, Page 83-100). The lists of equipment were divided into two classifications, those in the child development section and those in the food section. Within these broad categories, the items were grouped into various work centers in which the equipment could be used (i.e. preparation center, serving center, outdoor play center). For further clarification the items were separated into groupings for large and small equipment.

For each item of equipment, the instructors were asked to indicate: (1) if the item were useful in teaching consumer homemaking and/or occupational training classes, (2) if the item were available for use, and (3) if the item were desired for the department.

Method of Analysis

The instrument collected information concerning whether items of equipment would be valuable in teaching various programs, as well as if the items were included on an inventory as being used, desired, or not necessary. To help in the interpretation of the data see Figure 1.

The data tables may be found in Appendix E, Pages 101 through 131 .

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION ¹				INVENTORY STATUS ⁵			
	Only Consumer Homemaking ²	Only Occupational Training ³	Both Consumer and Occupational ⁴	No Response	Use ⁶	Desired ⁷	Not Necessary ⁸	No Response

1. The program in which the equipment would be most useful
2. Only useful for Consumer Homemaking
3. Only useful in teaching Occupational Training
4. Useful in teaching a dual curricula
5. Availability of equipment and necessity in teaching a dual curricula
6. Available and used when teaching a dual curricula
7. Desired by the instructor for use in teaching a dual curricula and would be purchased at the first possibility
8. Not necessary in teaching a dual curricula

Figure 1

Definition of Heading Terminology

CHAPTER IV

Results and Discussion

The purpose of the study was to develop lists of equipment used in dual curricula classrooms with special emphasis on food service and child care service. A discussion of the characteristics of the sample, the resulting data of the child development and food equipment sections, and the final recommended listings are presented.

Characteristics of the Sample

State

Seventy instructors from Montana, Nevada, North Dakota, South Dakota, Oregon, Wyoming, Washington, Utah, Idaho and Colorado, who teach both consumer homemaking and occupational training in the food service and child care service areas, were asked to complete a survey instrument. Affirmative replies were received from fifty instructors. Seven were disqualified because they did not wish to participate, were ineligible as both consumer homemaking and occupational training classes were not offered, and/or their replies were received too late to be included. Thirteen did not reply to the participation request. It could be assumed they did not wish to participate or were ineligible.

Survey instruments were sent to the fifty instructors who agreed to participate. A follow-up letter encouraging participation was sent to instructors who had not returned the instrument by the deadline date. Thirty-six instruments were returned. Teachers in North Dakota and Oregon returned the greatest number of instruments (See Table I). None

could be identified as being returned from the instructors in Idaho, Nevada, and Washington. Two survey instruments had no method of identification.

TABLE I

Home Economics Instructor Participation By State

	Participation Requested	Agreed To Participate	Instrument Returned
Colorado	15	11	6
Idaho	1	1	0
Montana	8	6	3
Nevada	3	2	0
North Dakota	12	9	9
Oregon	12	10	9
South Dakota	5	3	1
Utah	7	5	4
Washington	5	1	0
Wyoming	2	2	2
Total	70	50	34*

* Total was 36 as the state from which two instruments were sent could not be identified.

Classes

To determine the type of school that participated in the study, background information was elicited from the instructors. It was reported that the class size varied greatly. Food Service classes ranged from five students in one class to 120 students in another class (See Table 2). The size of the Child Care Service classes ranged from nine to 180. Food Service, Child Care Services, Home Economics I were the classes most often offered. Seventh Grade Homemaking and HEO (Home Economics Occupations) were the courses offered least. Classes taught in addition to those listed in the survey instrument were clothing, food nutrition, consumer education, interior design, HERO (Home Economics Related Occupations), and HEO (Home Economics Occupations).

Instructors reporting longevity of the consumer homemaking and occupational training programs indicated occupational training was the newer program (See Figure 2). Sixty-one percent of the reporting schools have offered occupational training courses for one to four years, while 47 percent of those same schools have offered consumer homemaking courses for over 15 years. No instructor reported offering an occupational training program for over 15 years. The median offering for consumer homemaking programs was 10-14 years while the median for occupational training programs was 1-4 years.

The largest group of instructors, 81 percent, reported a registration

TABLE 2

Class Size and Number of Reported Classes

Home Economics Class	Class Size Range		Total Number of Classes Reported
	Low	High	
Seventh Grade Homemaking	20	500	3
Eighth Grade Homemaking	20	300	5
Home Economics I	8	175	24
Home Economics II	8	110	15
Home Economics III	3	65	9
Home Economics IV	8	50	10
Family Living	6	250	19
Bachelor Survival	12	150	13
Food Services	5	120	26
Child Care Services	9	180	25
Clothing	10	110	12
Food & Nutrition	40	75	2
Consumer Education	18	75	2
Interior Design	11	75	8
HERO (Home Economics Related Occupations)	8	60	5
HEO (Home Economics Occupations)	21	54	3

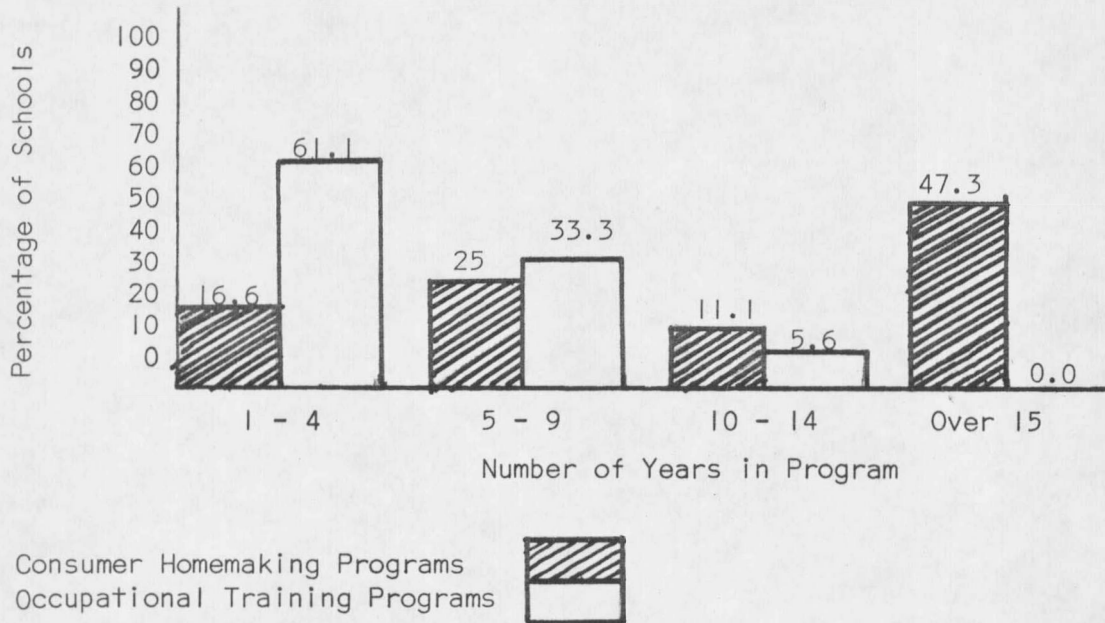


FIGURE 2

Longevity of Consumer Homemaking and Occupational Training Courses
in School Home Economics Programs by Percentage of Schools

of over 500 students, as indicated by Table 3. Only one instructor reported less than 100 students, and one reported having between 100 and 199. A school registration between 200 and 299 students was reported by three instructors, while the other groupings were represented by one school. The data indicates that larger schools (over 500 students) were more likely to offer dual curricula home economics programs than the smaller schools.

TABLE 3
Enrollment of the Surveyed Schools

Enrollment	Number of Schools	Percentage of Schools Reporting
Under 100	1	2.8
100-199	1	2.8
200-299	3	8.3
300-399	1	2.8
400-499	1	2.8
Over 500	29	80.5

CHILD DEVELOPMENT EQUIPMENT

Child development/child care service classes deal with the growth, care, and guidance of children. The spectrum of developmental tasks--physical, mental, emotional, and social--are taught and observed through laboratory experience. Child care service classes include practical applications of the skills related to employment in child care centers such as planning daily schedules, ordering supplies, and developing the skill to work with children.

Twenty-five of the thirty-six participating instructors reported that child care service classes were offered at their school. The

resulting recommended lists were short, but this could indicate that unique and creative classes are being taught without spending a large sum of money on playschool equipment. It is possible to teach child development and child care service by organizing a simple playschool for the students to observe. Students could also visit a neighboring nursery school or child care center or they could use audio-visual experiences.

Block-Building Center

Equipment found in the block-building center promotes physical growth and activity. Creativity is also sparked as children like to build everything imaginable with the various sized blocks. This center offers students an excellent opportunity to observe the motor control and muscle development in children. Blocks are inexpensive and relatively easy to obtain. Cleaned dairy product cartons and various sized cardboard boxes could be used. Blocks could be borrowed from nearby nursery schools or Sunday schools. Another valuable resource is a good will store.

An open storage shelf was classified by eighteen instructors as being useful in teaching both consumer homemaking and occupational training classes (See Table 12, Appendix E). Fourteen instructors had blocks and small cars and trucks in their departments. The range of respondents for the other equipment was one to ten. The family figure sets, cash register, zoo animal sets, rope and pulley sets,

and farm animals were desired by nineteen to twenty of the reporting instructors.

Housekeeping Center

Dramatic play is vividly displayed in the housekeeping center as children imitate situations of real life. Through their preceptions, they act out the roles and relationships of people. This center could be constructed with furniture, range, refrigerator, cupboards, and table made from wooden or cardboard boxes. Dolls, dress-up clothes, play dishes, etc. are often available from students. This could be a preliminary project for students to do before opening the child development center.

As indicated by the study in Table 13, Appendix E, between thirteen and fifteen instructors had a table and chairs, mirror, dish set, and telephones available. Eighteen instructors would like to purchase ironing boards, a clothes tree, short mops, and a doll bed for the Housekeeping Center. Other desired equipment were dolls and wardrobes, cupboards, cooking utensils, etc.

Creative Arts Center

The development of creative talents is very important as an emotional outlet for the child. Imaginations soar as children play with the musical instruments, craft supplies, carpentry tools, and the other equipment in this center. Students have the opportunity to observe solitary, parallel, and group play. Much of the equipment

for this center is inexpensive (i.e. paint, clay, sand) or could be borrowed from other departments in the school (i.e. piano, easels, musical instruments, carpentry tools).

A record player and tackboard were classified as being useful in teaching consumer homemaking child development classes (See Table 14, Appendix E). Nineteen instructors of the twenty-five reporting showed a record player on inventory. Sixteen instructors had a tackboard and chalkboard available. A record holder and work bench were desired by eighteen and nineteen of the instructors, respectively. A work bench was desired by fifteen teachers. Three instructors commented that the chalkboards were too high for the smaller children. One teacher reported that she used an autoharp instead of a piano for musical activities.

As indicated in Table 15, Appendix E, small equipment listings for the Creative Arts Center, blunt scissors were useful in teaching consumer homemaking child development classes. Scissors, brushes, and records were available in eighteen of the departments. Eighteen instructors indicated a desire to purchase a xylophone, barrel drum, bongo drum, autoharp, Chinese tom-tom, Indian drum, claw hammer, C-clamp, screwdriver, tool board, and cross-cut saw. One instructor commented that fabric shirts were used for paint aprons. Another teacher wrote that she uses a large tub from the foods department for water play activities.

Science Center

A science center promotes childrens' curiosity and encourages critical thinking and reasoning. The information included in this center might frighten some instructors, but the basic scientific principles concerning plants, animals, magnets, prisms and such are quite simple to explain and fascinating to children. A guest speaker or fieldtrip (i.e. garden, dairy, bakery) could open new worlds to children. Six or less of the departments had science equipment (See Table 16, Appendix E). Some instructors borrowed animals and equipment from elementary or secondary school science departments. Desired as classroom equipment were an indoor thermometer, prisms, a horse-shoe magnet, a terrarium, and other various items.

Quiet Play Center

Solitary and quiet play may be observed by the students in the quiet play center. There should be some area in the playschool facility where a child could be alone. This could be done in several areas (i.e. housekeeping, creative arts, block-building) if other children were not playing noisily. A reading table equipped with books, puzzles, and games would make a minimum facility.

A tape recorder, wooden puzzles, and children's books were found in eighteen of the twenty-five departments, as indicated by Table 17, Appendix E. A library rack, flannel board, and hand puppets were available to sixteen instructors. Eighteen instructors desired to

purchase play people, puzzle racks, nuts and bolts.

Lavatory Center

Restrooms are required in all public buildings. The lavatory facilities within the school could be used for the child development center as well. Six departments, as shown in Table 18, Appendix E, have lavatory fixtures designed for small children. Eighteen of the twenty-five instructors reported a desire to have child-size sinks and toilets in their child development centers. This would encourage independence when children learn to care for their personal needs.

Active Play Center

Active play items develop large muscles and motor control in children. Students may also observe children releasing built-up energies. The number of respondents indicating they have active play equipment available ranged from three to nine. (See Table 19, Appendix E). Teachers reported that many school facilities were too small for a large amount or large-sized play equipment. A climbing structure and large balls were desired by eighteen instructors, while rocking boats were desired by sixteen instructors.

Rest Center

Eleven or less instructors reported their departments having the items listed as Rest Center equipment (See Table 20, Appendix E). Because instructors did not have nor see a need for equipment suggested in this center this might well be one that need not be included in the secondary school situation. It is also possible that the hours the

play school is in session are not long enough to require a rest period.

Lunch Center

Mealtime is important to a child development curriculum. It envelopes many areas including preparation of food children enjoy, planning nutritious meals for children, teaching table manners, developing an efficient serving pattern, and organizing clean-up. Watching the reaction of the children to the foods and eating patterns of others is a learning experience for students.

Needed as equipment in this center are those for meal preparation, child size tables and chairs, and other serving surfaces. The large and small equipment listed in the Lunch Center, Table 21, Appendix E, was usually found in the food departments of the reporting instructors.

Observation Center

One of the valuable reasons for organizing a child development/child care service laboratory is that students can observe children and correlate their behavior with theories presented in books and by the instructors. They also see the professional side of the field which is an enriching learning experience. Eight instructors reported having specific chairs and one had a viewing screen (See Table 22, Appendix E). This could indicate that elaborate equipment is not necessary. Chairs, stools or desks could easily be designated as observation stations. Twenty instructors of the twenty-five reporting desired a one-way viewing screen. This representation could indicate that instructors see

a need to separate children from observers in some way.

Outdoor Play Center

For each item of equipment listed in the Outdoor Play Center, six or less instructors responded that such an item was found in their inventory (See Table 23, Appendix E). It could be that they were using the active play and/or the block building equipment to satisfy these needs. Nearby elementary school playgrounds could also be valuable resources for outdoor activity. In several schools classes would observe children from neighboring nursery schools or day-care centers playing on the outdoor equipment. Small ladders and turning bar sets were reported by eighteen instructors as items of equipment they would like to purchase. Fifteen instructors desired a storage shed, climbing structure, saw horses, tricycles, and wheel barrows.

An "Other Items" space was allotted for equipment not included on the survey instrument lists. In the Child Development section, wagons and a teeter-totter were mentioned by one instructor. In another department, the child development laboratory was found in a mobile home totally removed from the school. Several instructors reported that the department did not have large amounts of toys and play equipment because they coordinated the program with neighboring nursery schools and day care centers.

FOOD EQUIPMENT

Content in home economics classes develops food and cooking as a science as well as an art. Students learn to plan nutritious meals and to shop as a wise consumer. They practice the various methods of preparation and ways to serve food attractively.

Twenty-six of the thirty-six participating instructors reported that food service classes were offered at their school. The occupational oriented classes include the skills and techniques of cooking used in commercial preparation for large groups. Sometimes practical experience can be gained by coordinating the food service program with the school lunch program. In this way large quantity cooking equipment is available in the cafeteria center. Some transport the moveable equipment from the cafeteria to the home economics department.

Preparation Center

The preparation center is a simulated kitchen for small and/or large quantity cooking. Students practice the various food preparation techniques and methods. They learn the use and care of many items of equipment.

The first eleven items on Table 24, Appendix E, dishwasher, oven, work surface etc. were classified as being useful and available in teaching a dual curricula by nineteen to twenty-seven reporting instructors. One teacher commented that a twenty-quart counter top mixer substituted well for a floor mixer.

Items, usually considered as large quantity cooking equipment (i.e. floor mixer, standing grill, steamer), were found in or available to four to sixteen respondents. A fan and hood and meat grinder were available to sixteen instructors, and a slicer to fourteen. The steam jacket kettle was used by four instructors, desired by three, and claimed not necessary by twelve. A barbecue unit was desired by fourteen instructors.

From the list of 182 small items of equipment for the Food Preparation Center, Table 25, Appendix E, 122 items were classified as being useful in teaching a dual curricula by a range of eighteen to thirty-six respondents. These included items like measuring spoons, vegetable peelers, kettles, a blender. One-hundred and thirty-five of those items were found in or available to thirteen or more of the departments. A buttercutter and bakery racks were desired by sixteen instructors, and cookbook holders and portioning ladles were desired by fifteen of the twenty-six participating teachers. Some instructors reported that a small sized deep fat fryer and a thirty-cup coffee-maker were used. An electric can opener with knife sharper was found in another department. One instructor wanted more colanders and utility storage cans.

Serving Center

Attractive food service is a must not only in commercial styles of cooking, but for family meals. A pleasing atmosphere is created by the table appointments and interior decor. It encourages relaxation

which lends to better digestion, increases appetite as the food looks desirable, and makes for an enjoyable occasion. Students learn the appropriate dishes and equipment to use when serving and also the proper techniques in handling the equipment.

Basic serving equipment (i.e. dishes, tableware, trays) was classified as being useful in teaching both consumer homemaking and occupational training classes. As indicated by the study, though, the large quantity serving equipment such as a lunch counter, waitress station, menu cover holders, was reported as not needed by one to seven respondents in the department for effective teaching. It is possible that instructors believed that practice with the basic serving equipment would help prepare the student to learn the techniques in serving with larger equipment. Experience in the service line of the school cafeteria, serving at community or club gatherings, and/or tours through commercial establishments could give depth to the occupational practicum.

A dining table, chairs, and service cart were among the items of equipment listed in Table 26, Appendix E. The first six items on the list were classified as being useful in teaching both consumer homemaking and occupational training classes. These items were available in sixteen to twenty-two departments. A cold food server and a hot food server were desired by eighteen of the twenty-six reporting instructors. Fifteen teachers wanted to purchase planters, a cash register, and a waitress station.

As indicated in Table 27, Appendix E, the first twenty-seven items of the total forty-nine small items listed for the Foods Serving Center were classified as useful in teaching a dual curricula. Examples of small serving equipment would be glasses, dishes, planter and serving trays. Of these items only the carving set was found in less than thirteen departments. Menu cover holders and a menu board with letters were desired by fifteen instructors.

Dishwashing and Sanitation Center

Cleanliness and sanitation should be practiced by students as disease can be easily spread through unclean equipment and foods if not handled properly. Certain standards for cleaning and sanitation developed by the government should be kept and taught as not only necessary in the classroom or on-the-job, but in homes also.

Towels were classified as being useful in teaching a dual curricula. As indicated in Table 28, Appendix E, availability of dishwashing equipment range from two departments to sixteen departments. A dishwashing sink was found in sixteen departments, with a dishwashing machine and towels available to fifteen departments. A broom and mop rack and long handle dust pans were desired by thirteen and fifteen instructors, respectively. A home-sized dishwasher and a garbage disposal were reported as being well-used by an instructor. Students borrowed mop buckets, presses, and other equipment from the janitorial staff, especially in the occupational training classes.

Storage Center

Storage facilities are important to commercial and home areas. Proper storage methods for foods and equipment can be practiced in this center. In the Foods Storage Center, Table 29, Appendix E, assorted cookbooks, utility storage cans, and matched keys and locks were classified as being used in teaching both consumer homemaking and occupational training classes. The cookbooks and storage cans were available in nineteen to twenty-two of the departments. A dry storage unit was found in thirteen departments. Walk-in refrigerators, portable platforms, and hand trucks were considered not necessary by nineteen to twenty-two of the instructors and found in not more than two of the twenty-six departments. Instructors desire for the storage equipment was small (range of two to eight respondents).

INSTRUCTIONAL CLASSROOM EQUIPMENT FOR CHILD DEVELOPMENT AND FOODS

Teacher Work and Conference Center

This center provides for the teacher an office space and an area in which to prepare lessons and to visit with students and staff privately. A desk, stapler, bookshelf, and storage unit were among the ten items listed as being useful in teaching a dual curricula in the child development and/or foods areas (See Table 30, Appendix E). Between nineteen and twenty-nine of the respondents had a desk, typewriter, large table, chair, stapler, filing case, bookshelf, and storage unit available. Eighteen of the thirty-six participating

instructors desired an adding machine for calculating costs, figuring grades etc., and a large planter to add a peaceful atmosphere.

Presentation Center

For the Presentation Center equipment chalkboards, chairs, tackboards, storage units and a shelf were classified as being useful in teaching a dual curricula in the child development and/or foods areas (See Table 31, Appendix E). These items were also found in eighteen to twenty-five of the thirty-six reporting instructors' departments. Folding tables were available to thirteen departments.

Audio-Visual Center

With modern teaching techniques the audio-visual center has become a very important part of any classroom. Movies, filmstrips and other like presentations add a unique touch and different learning experience to the classroom. Eleven of the twenty items listed were valuable in teaching a dual curricula and available in eighteen to twenty-nine departments. Among these items were overhead and filmstrip projectors, screen, tape recorder, storage drawer, and extension cords. Television and a display case were available to fourteen departments.

A mirrored table for demonstrating foods to a class and an opaque projector were added as possible equipment for an instructional classroom equipment list. Few departments had audio-visual equipment in the room, but most instructors had it available through the audio-visual center or school library.

CHAPTER V

SUMMARY, CONCLUSIONS, RECOMMENDATIONS

Summary

Since Montana has a low percentage of occupational training programs included in their home economics curricula, it was believed that there was significant need to study the equipment requirements for dual curricula classrooms. This study was limited to the child development/child care service and food/food service areas.

The purpose was to develop lists of equipment that could be useful and that were necessary or desirable in dual curricula classrooms, with special emphasis on food service and child care service. The sample included 36 instructors who taught both consumer homemaking and occupational training courses in Montana, North Dakota, South Dakota, Oregon, Wyoming, Utah, and Colorado.

Information was gathered during the winter of 1975 by sending a survey instrument to the instructors through the mail. The equipment lists in the survey instrument were adapted from those found in The Physical Learning Environment for Teaching Child Care Services, Clothing Services, Food Services, Health Services, Home Furnishing Services, Housekeeping Services and Management Services developed by the University of the State of New York, Albany (New York State Education Department, 1969: 6-29). Also included were questions to obtain information concerning characteristics of the sample. This would enable the reader to know the types of schools participating in

relation to the final recommended lists of equipment.

Recommended Lists of Equipment

The items of equipment included on the various recommended lists were derived from the responses of instructors participating in the study. Lists were developed for the Consumer Homemaking, Occupational Training and Dual Curricula areas for child development and foods programs. The qualifying items of equipment were placed in descending order according to the number of responses corresponding to the purpose of the list, so the most important items began the lists. The total listings with the resulting tabulations may be found in Appendix F, Page 132 through 152.

To develop the final listings of equipment the following procedures were used:

A. Program Classification Lists

1. For an item of equipment to be classified as a useful tool for a consumer homemaking program, the Consumer Homemaking and the Consumer and Occupational spaces were tallied.
2. For an item of equipment to be classified as a useful teaching tool for an occupational training program, the Occupational Training and Consumer and Occupational spaces were tallied.
3. For an item of equipment to be classified as a useful teaching tool for a dual curricula, the responses from the Consumer and Occupational column were used.
4. To be placed on a final program classification list, the item of equipment must have received at least eighteen responses. This was one-half of the total number of participating instructors. One-half was arbitrarily chosen as a cut-off point, as it was

believed that if one-half of the instructors considered the item useful in teaching a program, it was valid to place that item of equipment on the final listings.

B. Inventory Status Lists

1. For an item of equipment to be found in or available to the department, the responses from the Use column were used.
2. For an item of equipment to be considered as desirable for the department, the responses from the Desired column were used.
3. To be placed on a final inventory status list, the item of equipment must have received at least thirteen responses. This was one-half of the twenty-five child development/child care service program instructors and one-half of the food/food service program instructors. One-half was arbitrarily chosen as a cut-off point, as it was believed that if one-half of the instructors considered the item necessary to a department or desired in a department, it was valid to place that item of equipment on the final listings.

Program Classification Listings

Child Development/Child Care Service Equipment Listings

In the final analysis, lists were completed for Equipment Useful in Teaching Consumer Homemaking Child Development (See Table 4), Equipment Useful in Teaching Occupational Child Care Service (See Table 5), and Equipment Useful in Teaching Dual Curricula Child Development/Child Care Service (See Table 6). The program classification listings were short, but this could indicate that a laboratory with a large amount of equipment is not necessary for teaching unique and creative child development/child care service classes. Students could be working on their practicum in neighboring nursery schools and day care centers.

TABLE 4

Equipment Useful in Teaching Consumer Homemaking
Child Development Classes

Block-Building Center	Presentation Center
<u>Large Items</u>	<u>Large Items</u>
Open storage space	Chalkboards
Creative Arts Center	Chairs
<u>Large Items</u>	Tackboards
Record player	Storage unit
Tackboard	Shelf
<u>Small Items</u>	Audio-visual Center
Scissors, blunt	<u>Large Items</u>
Teacher Work and Conference Center	Projector, overhead
<u>Large Items</u>	Screen
Desk	Record, player
Typewriter	Projector, filmstrip
Large Table	Tape recorder
<u>Small Items</u>	Movie projector
Teacher chair	Filmstrip drawer
Filing case	Storage drawer
Stapler	<u>Small Items</u>
Bookshelf	Slide viewer
Storage unit	Extension cords
Paper cutter	Flannel board
Conference chair	Slide case
	Easel

TABLE 5

Equipment Useful in Teaching Occupational
Child Care Service Classes

Block-Building Center

Large Items

Open storage shelf

Teacher Work and Conference Center

Large Items

Desk

Typewriter

Large table

Small Items

Teacher chair

Conference chair

Stapler

Filing case

Bookshelf

Storage unit

Paper cutter

Presentation Center

Large Items

Chalkboards

Chairs

Tackboards

Storage unit

Shelf

Audiovisual Center

Large Items

Screen

Projector, overhead

Record player

Tape recorder

Projector, filmstrip

Movie projector

Filmstrip drawer

Storage drawer

Television

Small Items

Slide viewer

Extension cords

Flannel board

Slide case

Easel

TABLE 6

Equipment Useful in Teaching Child Development/
Child Care Service Dual Curricula

Teacher Work and Conference Center	Audio-Visual Center
<u>Large Items</u> Desk Typewriter Large Table <u>Small Items</u> Teacher chair Stapler Filing case Bookshelf Storage unit Conference chair Paper cutter	<u>Large Items</u> Projector, overhead Screen Record player Projector, filmstrip Tape recorder Movie projector Filmstrip drawer Storage drawer <u>Small Items</u> Slide viewer Extension cords Flannel board Slide case
Presentation Center	
<u>Large Items</u> Chalkboards Chairs Tackboards Storage units Shelf	

Instructional classroom equipment was included.

Foods/Food Service Equipment Listings

In the final analysis, lists were completed for Equipment Useful in Teaching Consumer Homemaking Foods (See Table 7), Equipment Useful in Teaching Occupational Food Service Equipment (See Table 8), and Equipment Useful in Teaching Dual Curricula Food/Food Service (See Table 9). The items were listed in the preparation, serving, dishwashing and sanitation, and storage centers, plus the instructional classroom area. Many programs work in coordination with the school cafeteria.

Necessary and Desired Equipment for Child Development/Child Care Service Programs

Many of the instructors desired more and varied items of equipment for the child development center in their departments, as shown in Table 10. Instructors had simple equipment available in the various play areas. Instructors could be using other types of teaching methods (i.e. Audio-visuals, field trips) rather than the observation lab in the classroom. The appropriate instructional classroom equipment was included.

Necessary and Desired Equipment for Foods/Food Service Programs

Most of the items listed in Table 11 were reported as necessary to have in or available to a department offering a dual curricula in the foods area. Thirty-one items were desired. Instructional classroom equipment was included.

TABLE 7

Equipment Useful in Teaching Consumer
Homemaking Foods Classes

Preparation Center

Large Items

Storage wall and base
Work surface
Sink and cabinet
Dishwasher
Range
Work tables
Oven
Refrigerator
Cans, trash disposal
Food disposal unit
Step stool
Fan & hood
Broiler

Small Items

Colander
Pastry blender
Knife
Round tube cake pan
Strainers
Paring knives
Utility knife
Pastry brushes
Slicing knife
Pie pans
Cookie sheets
Muffin pans
Blender
Pancake turner
Bread pans
Wire whip
Wire beater
Bowl sets
Mixing spoons
Measuring spoons
Liquid cup measure
Liquid pint measure
Non-electric can opener
Cooling racks
Slotted spoons
Flour sifter
Rolling pin
Cookie cutters
Casseroles with covers

Preparation Center

Small Items

Pressure cooker
Sauce pans
Skillets with covers
Pie pans
Pastry blenders
Graters
Turners
Mixer
Blender
Skillet
Can opener
Coffeemaker
Cake pans
Bottle opener
Pastry board
Vegetable brushes
Tongs
Funnel
Spatula
Vegetable peeler
Wastepaper basket
Potholders
Dish towels
Dishcloths
Potato masher
Double boilers
Fry pans
Bread pans
Thermometer-candy frosting
Small molds
Cutting boards
Toaster
Utility cart
Liquid quart measure
Chopping board
Custard cups
Dish drainer
Utility trays
Dry measuring cups
Salt and pepper set
Aprons
Kettles
Thermometers-meat
Thermometer-deep fat fryer

TABLE 7-Continued

Equipment Useful in Teaching Consumer
Homemaking Foods Classes

Preparation Center	Preparation Center
<u>Small Items</u> Hot food tongs Biscuit cutters Spoons: pierced, slotted, solid Dishpan Dish drainer pad Canister set Scoops Paper towel dispenser Juicer Coffeepot Rotary beater Tablecloths and napkins Baking pans Flour sieve Cake decorator set Nut chopper Pot fork Garbage pail Shredder Hot pads Bread basket Knife sharpener Deep fat fryer Ladles Cookie press French knife Kitchen shears Placemats Cake plate Foam fire extinguishers Cheese cutter Salad bowls Dutch oven Whips Fruit knife Broiler oven Waffle baker Fruit corer Sharpening steel Covered roasting pan Assorted large molds Grapefruit knife Teapot Teakettle Pastry cloths	<u>Small Items</u> First aid kit Hand food chopper Roasting pan Cheese slicer Wall timing clocks Baster Grill Trivets Pastry bag Knife rack Refrigerator dish set Luncheon napkins Thermometer-syrup Juice extractors Skewers Condiment shelf Bread box Kitchen scales Bun pans Fire blanket Warming tray Metal pint measure Metal quart measure Cake frames Thermometer-refrigerator Thermometer-oven Knife sharpener Ricer Spice rack set Bun warmer Stock pots Scales Kitchen stools Egg slicer Coffee urn
	Serving Center
	<u>Large Items</u> Chairs China/linen storage Dining table Service cart Lighting Dish storage

TABLE 7-Continued

Equipment Useful in Teaching Consumer
Homemaking Foods Classes

Serving Center

Small Items

Serving spoon
Cups and saucer
Pitcher
Serving forks
Serving dishes
Bowls
Serving bowls
Small platter
Cream and sugar bowl
Custard cups
Casseroles with covers
Gravy boat
Large platter
Fruit dishes
Creamers and sugar bowls
Butter knife
Punch bowl and cups
Metal pitcher
Platters: 9", 12"
Sugar spoon
Serving trays
Sherbet glasses
Goblets
Creamers, individual
Water glasses
Iced beverage glasses
Silver service (coffee & tea)
Carving set

Dishwashing and Sanitation Center

Small Items

Towels

Storage Center

Small Items

Cookbooks, assorted
Cans, utility storage
Locks, keys, matched

Teacher Work and Conference Center

Large Items

Desk
Typewriter
Large table

Small Items

Teacher chair
Filing case
Stapler
Bookshelf
Storage unit
Paper cutter
Conference chair

Presentation Center

Large Items

Chalkboards
Chairs
Tackboards
Storage unit
Shelf

Audio-Visual Center

Large Items

Projector, overhead
Screen
Record player
Projector, filmstrip
Tape recorder
Movie projector
Filmstrip drawer
Storage drawer

Small Items

Slide viewer
Extension cords
Flannel board
Slide case
Easel

TABLE 8

Equipment Useful in Teaching Occupational
Food Service Classes

Preparation Center	Preparation Center
<u>Large Items</u> Dishwasher Work surface Sink and cabinet Oven Range Refrigerator Work tables Storage wall and base Cans, trash disposal Food disposal unit Fan and Hood Broiler Step stool Bin units Griddle, standing Slicer Mixer, floor Steamer	<u>Small Items</u> Rolling pin Paring knives Cookie cutters Pastry brushes Slicing knife Utility trays Aprons Saucepans Fry pans Pastry blenders Blender Knife Wire whip Non-electric can opener Cooling racks Bottle opener Pastry blender Utility knife Tongs Vegetable peeler Pot holders Dish towels Dishcloths Muffin pans Skillets with covers Rotary beater Pie pans Graters Thermometers, meat Thermometer, deep fat fryer Biscuit cutters Small molds Cutting boards Skillet Vegetable brushes Spatula Dry measuring cups Scoops Salt and pepper set Wastepaper basket Casseroles with covers Pressure cooker Double boilers
<u>Small Items</u> Pancake turner Chopping board Pie pans Cookie sheets Thermometer, candy frosting Mixer Can opener Utility cart Cake pans Bread pans Round tube cake pan Wire beater Bowl sets Mixing spoons Measuring spoons Liquid cup measure Liquid pint measure Liquid quart measure Colander Strainers Slotted spoons Flour sifter	

TABLE 8-Continued

Equipment Useful in Teaching Occupational
Food Service Classes

Preparation Center

Small Items

Kettles
 Tablecloths and napkins
 Hot pads
 Bread pans
 Spoons: pierced, slotted, solid
 Blender
 Coffeemaker
 Toaster
 Custard cups
 Pastry board
 Funnel
 French knife
 Potato masher
 Coffeepot
 Baking pans
 Turners
 Flour sieve
 Ladles
 Dish drainer
 Paper towel dispenser
 Garbage pail
 Shredder
 Hot food tongs
 Whips
 Assorted large molds
 Deep fat fryer
 Dishpan
 Dish drainer pad
 Pot fork
 Canister set
 Bread basket
 Salad bowls
 Kitchen shears
 Foam fire extinguishers
 Knife sharpener
 Cake decorator set
 Sharpening steel
 Kitchen scales
 Covered roasting pan
 Juicer
 Placemats
 Dutch oven
 Pastry boards
 Grill
 Cookie press

Preparation Center

Small Items

Cheese cutter
 Nut chopper
 Fruit knife
 Teapot
 Luncheon napkins
 Roasting pan
 Scales
 First aid kit
 Broiler oven
 Metal quart measure
 Teakettle
 Cake plate
 Pastry cloths
 Wall timing clocks
 Knife sharpener
 Condiment shelf
 Fruit corer
 Cheese slicer
 Baster
 Waffle baker
 Grapefruit knife
 Thermometer, syrup
 Knife rack
 Hand food chopper
 Metal pint measure
 Metal gallon measure
 Ricer
 Bun warmer
 Bun pans
 Pot brushes
 Juice extractors
 Skewers
 Ice bin
 Warming tray
 Trivets
 Pastry bag
 Stock pots
 Gallon measures
 Thermometer, refrigerator
 Thermometers, oven
 Sharpening steels
 Flexible spreaders
 Kitchen stools
 Coffee urn
 Cake frames

TABLE 8-Continued

Equipment Useful in Teaching Occupational
Food Service Classes

Preparation Center

Small Items

Refrigerator dish set
Food mills
Rotary salad cutter
Portioning ladles
Fire blanket
Spice rack set
Tomato slicer

Serving Center

Large Items

China/linen storage
Chairs
Service cart
Dish storage
Lighting
Dining table
Draperies

Small Items

Pitcher
Serving spoon
Cups and saucers
Bowls
Serving forks
Gravy boat
Serving dishes
Serving bowls
Cream and sugar bowl
Metal pitcher
Small platter
Custard cups
Butter knife
Serving trays
Casseroles with covers
Fruit dishes
Creamers and sugar bowls
Large platter
Sherbet glasses
Goblets
Creamers, individual
Punch bowl and cups
Sugar spoon

Serving Center

Small Items

Platters: 9", 12"
Pitchers
Iced beverage glasses
Silver service (Coffee & Tea)
Water glasses
Serving trays
Carving set
Cafeteria trays
Candle holders
Sugar tongs

Dishwashing and Sanitation Center

Large Items

Dishwashing sink
Dishwashing machine

Small Items

Towels
Garbage pail with cover

Storage Center

Large Items

Dry storage units
Freezer unit

Small Items

Cookbooks, assorted
Locks, keys, matched
Cans, utility storage

Teacher Work and Conference Center

Large Items

Desk
Typewriter
Large table

TABLE 8-Continued

Equipment Useful in Teaching Occupational
Food Service Classes

Teacher Work and Conference Center		Audio-visual Center	
<u>Small Items</u>		<u>Large Items</u>	
Teacher chair		Screen	
Conference chair		Projector, overhead	
Stapler		Record player	
Filing case		Tape recorder	
Bookshelf		Projector, filmstrip	
Storage unit		Movie projector	
Paper cutter		Filmstrip drawer	
		Storage drawer	
		Television	
Presentation Center		<u>Small Items</u>	
<u>Large Items</u>		Slide viewer	
Chalkboards		Extension cords	
Chairs		Flannel board	
Tackboards		Slide case	
Storage unit		Easel	
Shelf			

TABLE 9

Equipment Useful in Teaching Consumer Foods/
Food Service Dual Curricula

Preparation Center

Large Items

Dishwasher
Oven
Work Surface
Sink and cabinet
Storage wall and base
Range
Refrigerator
Work tables
Cans, Trash disposal
Food disposal unit
Broiler

Small Items

Pie pans
Cookie sheets
Pancake turner
Colander
Knife
Utility Cart
Round tube cake pan
Chopping board
Strainers
Pastry blender
Paring knives
Pastry brushes
Slicing knife
Muffin pans
Saucepans
Pastry blenders
Graters
Small molds
Cutting boards
Tongs
Utility trays
Mixer
Can opener
Cake pans
Bread pans
Wire whip
Wire beater
Bowl sets
Mixing spoons
Liquid cup measure
Liquid pint measure

Preparation Center

Small Items

Cooling racks
Slotted spoons
Flour sifter
Rolling pin
Utility knife
Cookie cutters
Vegetable peeler
Pot holders
Dish towels
Dishcloths
Casseroles with covers
Pressure cooker
Skillets with covers
Kettles
Rotary beater
Fry pans
Biscuit cutters
Blender
Skillets
Coffeemaker
Liquid quart measure
Non-electric can opener
Bottle opener
Funnel
Spatula
Dry measuring cups
Vegetable brush
Paper towel dispenser
Salt and pepper set
Wastepaper basket
Apron
Double boilers
Coffeepot
Tablecloths and napkins
Hot pads
Bread pans
Baking pans
Thermometers, meat
Thermometer, candy frosting
Turners
Flour sieve
Toaster
Custard cups
Pastry board

TABLE 9-Continued

Equipment Useful in Teaching Consumer Foods/
Food Service Dual Curricula

Preparation Center

Small Items

French knives
Pot fork
Scoops
Potato masher
Spoons: pierced, slotted, solid
Thermometer, deep fat fryer
Dishpan
Dish drainer
Cake decorator set
Canister set
Garbage pail
Bread basket
Salad bowls
Hot food tongs
Kitchen shears
Foam fire extinguishers
Knife sharpener
Juicer
Deep fat fryer
Ladles
Dish drainer pad
Nut chopper
Fruit knife
Covered roasting pan
Shredder
Placemats
Cake plate
Whips
Assorted large molds
Pastry boards
Cookie press
Cheese cutter
Sharpening steel
Kitchen shears
Dutch oven
First aid kit
Fruit corer
Teapot
Teakettle
Roasting pan
Boiler oven
Luncheon napkins
Pastry cloth
Cheese slicer
Wall timing clocks
Grapefruit knife
Trivets

Preparation Center

Small Items

Dutch oven
Baster
Condiment shelf
Grill
Waffle baker
Pastry bag
Knife Rack
Metal quart measure
Kitchen scales
Thermometer, syrup
Juice extractors
Knife sharpener

Serving Center

Large Items

China/Linen Storage
Chairs
Service cart
Lighting
Dining table
Dish storage

Small Items

Water glasses
Serving spoons
Pitcher
Cups and saucers
Bowls
Serving forks
Gravy boat
Serving dishes
Serving bowls
Cream and sugar bowl
Custard Cups
Small platter
Fruit dishes
Butter knife
Metal pitcher
Serving trays
Punch bowl and cups
Casseroles with covers
Large planter
Sherbet glasses
Creamers and sugar bowls
Goblets
Platters: 9", 12"

TABLE 9-Continued

Equipment Useful in Teaching Consumer Foods/
Food Service Dual Curricula

Serving Center

Small Items

Sugar spoon
Creamers, individual
Silver service (Coffee & tea)
Iced beverage glasses

Dishwashing and Sanitation Center

Small Items

Towels

Storage Center

Small Items

Cookbooks, assorted
Cans, utility storage
Locks, keys, matched

Teacher Work and Conference Center

Large Items

Desk
Typewriter
Large table

Small Items

Teacher chair
Stapler
Filing Case
Bookshelf
Storage unit
Conference chair
Paper cutter

Presentation Center

Large Items

Chalkboards
Chairs
Tackboards
Storage unit
Shelf

Audio-visual Center

Large Items

Projector, overhead
Screen
Record player
Projector, filmstrip
Tape recorder
Movie projector
Filmstrip drawer
Storage drawer

Small Items

Slide viewer
Extension cords
Flannel board
Slide Case

TABLE 10

Necessary and Desired Equipment for Child Development/
Child Care Service Programs

Necessary in Department	Desired in Department
Block-Building Center	
<u>Large Items</u> Open Storage Shelf <u>Small Items</u> Blocks, Various sizes Small cars, trucks	<u>Large Items</u> Open Storage Shelf <u>Small Items</u> Family figure sets Zoo animal sets Cash register Rope and pulley sets Farm animal sets Colored cubes Play Boards, Hardwoods Small airplanes Wooden truck Small boats Wooden train sets Blocks, Various sizes
Housekeeping Center	
<u>Small Items</u> Chairs Dish set Table Mirror, full length Telephones	<u>Small Items</u> Clothes tree Ironing board Doll beds Doll carriages Mops, short Sink Telephones Chest of drawers Carriers, milk Irons Dolls and wardrobes Clothes rack Cupboards Stoves Clothes pins Dust pans, short Cooking utensils set Clothes line

TABLE 10-Continued

Necessary and Desired Equipment for Child Development/
Child Care Service Programs

Necessary in Department	Desired in Department
Creative Arts Center	
<u>Large Items</u> Record Player Tackboard Chalkboard Open storage shelf <u>Small Items</u> Scissors, blunt Brushes Records Egg Beaters Plastic containers Easels Measuring cups, metal Strainers Paint containers	<u>Large Items</u> Workbench Record holder Sandbox Piano Portable table <u>Small Items</u> Claw hammers Crosscut saws Screwdrivers Pliers Toll boards C-clamp Xylophone Autoharp Chinese tom-tom Barrel drum Drums, bongo Drums, Indian Boats, wooden Corks Tambourines Peg boards Clay jar Musical Triangles Rhythm books Easel clips Pails Maracas Wash tub
Science Center	
	<u>Large Items</u> Aquarium Terrarium Storage Unit Table

TABLE-10-Continued

Necessary and Desired Equipment for Child Development/
Child Care Service Programs

Necessary in Department	Desired in Department
Science Center	
	<u>Small Items</u> Thermometer, outdoors Thermometer, indoors Prisms Horseshoe magnets Towels Watering cans Plant beds Rubber tubing Magnifying glasses Cultivators Hot plate
Quiet Play Center	
<u>Large Items</u> Tape recorder Library rack Storage shelf <u>Small Items</u> Children's Books Wooden puzzles Flannel board Hand puppets Large bead sack Picture games Colored cubes	<u>Small Items</u> Play people Nuts and Bolts Puzzle rack Pipe elbow Pipe trees Pipe union Pipe nipples Form boards Peg board
Lavatory Center	
<u>Large Items</u> Mirror	<u>Large Items</u> Sink, child size Toilet, child size Drinking fountain Storage units <u>Small Items</u> Towel dispensers

TABLE 10-Continued

Necessary and Desired Equipment for Child Development/
Child Care Service Programs

Necessary in Department	Desired in Department
Lunch Center	
<u>Large Items</u> Range Refrigerator Tables Chairs <u>Small Items</u> Dish pan Spoons, tea, soup Soup Bowl Serving trays Pitchers Water glasses Dish towels Dish cloths Can opener Cake tins Wooden, spoons Measuring spoons Measuring cups Ladies Cookie sheets Forks, dinner Serving spoons Dish drainer Strainers Flour sifter Paring knife Cookie cutters, assorted Spatuala Beater, rotary Bowl sets Wastepaper basket Bottle opener Utility trays Ice Cream dipper Rubber scraper Rack, cooling Hot pads Metal measuring cup Pot holders	<u>Small Items</u> Hot pads

TABLE 10-Continued

Necessary and Desired Equipment for Child Development/
Child Care Service Programs

Necessary in Department	Desired in Department
Active Play Center	
	<u>Large Items</u> Climbing structure Large Balls Rocking Boats Open Shelf Work Table
Observation Center	
	<u>Large Items</u> One-way viewing screen unit Chairs
Outdoor Play Center	
	<u>Large Items</u> Ladders, small Turning bars set Chinning ladder Storage shed Climbing structure Swing set <u>Small Items</u> Saw horses Tricycles Wheel barrows Packing boxes Play boards Walking boards Rakes Sleds Hollow blocks Ropes

TABLE 10-Continued

Necessary and Desired Equipment for Child Development/
Child Care Service Programs

Necessary in Department	Desired in Department
Teacher Work and Conference Center	
<u>Large Items</u> Desk Large table Typewriter <u>Small Items</u> Teacher chair Stapler Filing case Storage unit Shelf Conference chair	<u>Small Items</u> Large planter Adding machine
Presentation Center	
<u>Large Items</u> Chairs Chalkboards Tackboards Shelf Storage unit	<u>Large Items</u> Folding Tables
Audio-Visual Center	
<u>Large Items</u> Record player Projector, overhead Tape recorder Screen Projector, filmstrip Movie projector Storage drawer Filmstrip drawer <u>Small Items</u> Slide viewer Extension cords Flannel board Slide case	<u>Small Items</u> Magnetic board Peg board Easel

TABLE II

Necessary and Additional Equipment for Foods/
Food Service Programs

Necessary in Department	Desired in Department
Preparation Center	
<u>Large Items</u> Work surface Range Sink and cabinet Storage wall and base Refrigerator Dishwasher Work Tables Oven Cans, trash disposal Broiler Food disposal unit <u>Small Items</u> Mixer Round tube cake pan Tongs Dry measuring cup Pot holders Dish towels Dishcloths Aprons Pie pans Cookie sheets Saucepans Skillets with covers Double boiler Pastry blenders Foam fire extinguishers Pancake turner Cake pans Bread pans Bowl sets Non-electric can opener Cooling racks Strainers Flour sifter Rolling pin Pastry blender Paring knives Utility knives Pastry brushes	<u>Large Items</u> Barbeque unit Fan and Hood <u>Small Items</u> Fire blanket Buttercutter Bakery rack Cookbook holders Portioning ladles Rotating utensils rack Ice Cube scoops

TABLE II-Continued

Necessary and Additional Equipment for Foods/
Food Service Programs

Necessary in Department	Desired in Department
Preparation Center	
<u>Small Items (Cont.)</u> Utility trays Spatula Vegetable peeler Salt and Pepper set Bread pans Cutting board Blender Can opener Knife Mixing spoons Measuring spoons Liquid cup measure Chopping board Bottle opener Dish drainer pad Slotted spoons Cookie cutters Vegetable crushes Slicing knife Colander Wastepaper basket Muffin pans Potato masher Shredder Pressure cooker Rotary beater Pie pans Grater Skillet Coffeemaker Wire whlp Liquid pint measure Custard cups Dish drainer Pastry board French knife Pot fork Scoops Coffeepot Kettles	

TABLE II-Continued

Necessary and Additional Equipment for Foods/
Food Service Programs

Necessary in Department	Desired in Department
Preparation Center	
Small Items (Cont.) Fry pans Baking pans Spoons: Slotted and solid Thermometers, meat Thermometer, candy frosting Turners Small molds Toaster Cookie press Canister set Paper towel dispenser Garbage pail Casserole with covers Juicer Hot pads Thermometer, deep fat fryer Hot food tongs Whips Biscuit cutters Utility carts Ladles Wire beater Dishpan Funnel Cake decorator set Flour sieve Deep fat fryer Kitchen shears Dutch oven Placemats Cake plate Assorted large molds Blender First aid kit Nut chopper Covered roasting pan Bread basket Salad bowls Roasting pans Baster Juice extractor Knife sharpener	

TABLE II-Continued

Necessary and Additional Equipment for Foods/
Food Service Programs

Necessary in Department	Desired in Department
Preparation Center	
<u>Small Items (Cont.)</u> Broiler oven Grill Liquid quart measure Cheese cutter Fruit corer Sharpening steel Refrigerator dish set Luncheon napkins Dutch oven Bun pans Kitchen shears Flexible spreaders Table cloths and napkins Fruit knife Pastry boards Grape fruit knife Waffle baker Knife sharpener Tea kettle Pastry cloths Hand food chopper Thermometer, Refrigerator Metal pint measure Sharpening steels Kitchen stools Stock pots Wall timing clock Knife rack Kitchen seals Thermometer, syrup Cake frames Thermometers, oven Rotary salad cutter Rotating utensils rack Pastry bag Metal Quart measure Scales Skewers Pot brushes Portion counter	

TABLE II-Continued

Necessary and Additional Equipment for Foods/
Food Service Programs

Necessary in Department	Desired in Department
Serving Center	
<u>Large Items</u> Chairs Dining Table Lighting Dish storage Service cart China/Linen storage <u>Small Items</u> Water glasses Serving dishes Cups and saucers Pitcher Bowls Serving bowls Cream and sugar bowl Custard cups Serving spoon Serving forks Butter knife Casseroles with covers Creamers and sugar bowls Small platter Large platter Fruit dishes Sugar spoon Punch bowl and cups Metal pitcher Sherbet glasses Goblets Serving trays Platters: 9", 12" Pitchers Gravy boat Creamer, individual Silver service Bread trays	<u>Large Items</u> Hot food server Cold food server Planters Cash register Waitress Station Tray tables Soiled dish caddy Utility rack Counter sandwich Display counter case Cafeteria Counter Warming oven Booth <u>Small Items</u> Menu cover holders Menu board with letters Dispenser: Napkin, Mustard, Ketchup and Cream Cashier stand

TABLE II-Continued

Necessary and Additional Equipment for Foods/
Food Service Programs

Necessary in Department	Desired in Department
Dishwashing and Sanitation Center	
<u>Large Items</u> Dishwashing sink Dishwashing machine <u>Small Items</u> Towels	<u>Small Items</u> Long handle dust pans Broom and mop rack
Storage Center	
<u>Large Items</u> Dry Storage Units <u>Small Items</u> Cookbooks, assorted Cans, utility storage	<u>Large Items</u> Dry Storage units
Teacher Work and Conference Center	
<u>Large Items</u> Desk Large Table Typewriter <u>Small Items</u> Teacher chair Stapler Filing case Storage unit Shelf Conference Chair	<u>Small Items</u> Large Planter Adding machine

TABLE II-Continued

Necessary and Additional Equipment for Foods/
Food Service Programs

Necessary in Department	Desired in Department
Presentation Center	
<u>Large Items</u> Chairs Chalkboards Tackboards Shelf Storage unit	<u>Large Items</u> Folding Tables
Audio-Visual Center	
<u>Large Items</u> Record player Projector, overhead Tape recorder Screen Projector, filmstrip Movie projector Storage drawer Filmstrip drawer Television Display case <u>Small Items</u> Slide viewer Extension cords Flannel Board Slide case	<u>Small Items</u> Magnetic board Peg board Easel

Conclusions

The results indicate child development/child care service laboratories can be organized with minimal equipment. Much of this equipment is inexpensive (i.e. blocks, dress-up clothes) and easy to obtain. Various equipment for the playschool could be borrowed from other departments in the school system.

In the foods sections the items of equipment classified as being useful in teaching both consumer homemaking and occupational training classes were usually the items of equipment that were actually found in the reporting departments. This indicates that to initiate an occupational training food service program in a school where a consumer homemaking program is established would not require the purchase of large amounts of additional equipment.

Much of the equipment usually considered as large quantity cooking, equipment or professional nursery school equipment was reported as not necessary for the teaching of occupational programs. Several schools have planned cooperative programs with the school cafeteria or neighboring nursery school and day care centers for additional learning experiences.

Recommendations

To improve the study, the initial 150 instructors should have been used as the sample for the study. This could have increased the returns, thus making the study more valid. Omitting the program classification columns in the survey instrument would reduce the amount

of tabulations. The inventory status columns would elicit the information needed to develop the lists of equipment necessary and desired for dual curricula teaching. The rewording of the columnar headings on the survey instrument to Used, Desirable, and Not Necessary would aid in the final discussion of data. To shorten the instrument by selecting either the child development/child care service area or foods/food service area would be an improvement.

The most important recommendation for further use of this study would be to publish the results to help educators, school board members, and townspeople realize that initiating an occupational program into an already established consumer homemaking program does not require the purchase of a large amount of additional equipment. Other studies of this nature could include the housekeeping and home management service, clothing service, and home care service areas. With the high cost of building, it would be wise to study the space and storage requirements needed for the recommended equipment. An inventory of the recommended amount of equipment for varying class sizes would give educators a better guideline for purchasing. It would be interesting to study the relationship of the amount of classroom equipment that is used to the amount of instructional classroom equipment that is used.

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APPENDIX A

Letter Requesting Names of Instructors
Teaching Dual Curricula

A3 908 South Tracy
Bozeman, Montana 59715
December 20, 1974

Ms. Jane Doe
State Supervisor, Home Economics Education
Division of Vocational Education
1000 Address
City, State 10000

Dear Ms. Doe:

The Home Economics Division of the Montana Superintendent of Public Instruction Office, would like to know the facilities and equipment needed for Home Economics occupational and consumer education programs. This will be the objective of my Master's Thesis. Upon completion, there are plans to publish a pamphlet for distribution.

Information is needed from high school instructors and/or department heads who are teaching both occupational training and consumer homemaking. Your assistance is needed in supplying names of teachers in the dual curriculum from your area or state. My specific interests are in reference to basic facilities, methods of adapting existing ones, and equipment used.

Please take a few minutes to fill out the enclosed sheet. A return envelope is supplied for your convenience. Upon receiving these names the recommended individuals will be asked to participate in the survey.

Thank you for your cooperation.

Sincerely,

Patsy Wegner
Graduate Student

Enc.

SURVEY OF FACILITIES AND EQUIPMENT FOR A DUAL HOME ECONOMICS CURRICULUM
OCCUPATIONAL TRAINING AND CONSUMER HOME MAKING

Please list home economics instructors and/or department heads
who are teaching both occupational and consumer homemaking classes.

<u>NAME</u>	<u>ADDRESS</u>	<u>PROGRAM</u>
i.e. Mary Jones	918 Ave. B. Bozeman, MT	7th & 8th grade Consumer Ed., Food Svc. Training Jr. & Sr. High

Please return in self-addressed stamped envelope to:

Patsy Wegner
A3 908 South Tracy
Bozeman, Montana 59715

First letter (Appendix A) sent to:

Ms. Marianne Andrews
Director, Home & Family Life Education
216 Old Capitol Bldg.
Olympia, Washington 98504

Ms. Karen E. Botine
Assistant Supervisor, Home Economics Education
State Office Building
900 E. Boulevard
Bismark, North Dakota 58501

Dr. Ruth Brazier
Chr. Home Economics Teacher Education
Brigham Young University
Provo, Utah 84601

Miss Alberta Dobry
Head, Home Economics Education
North Dakota State University
Fargo, North Dakota 58102

Ms. Delores Gade
Head, Home Economics Education
Room 108, Education Building
University of Wyoming
Laramie, Wyoming 82070

Ms. Bonnie J. Geiger
Asst. Supervisor, High School Home Economics
207 State Services Building
Denver, Colorado 80203

Ms. Pauline Goodwin
Home Economics Specialist
Oregon Board of Education
942 Lancaster Drive N.E.
Salem, Oregon 97310

Dr. Mary Helen Haas
Head, Home Economics Education
Colorado State University
Fort Collins, Colorado 80521

Mrs. Amy D. Heintz
Supervisor, Home Economics
State Department of Education
Carson City, Nevada 89701

Ms. Marie Krueger
Head, Home Economics Education
College of Family Life
Utah State University
Logan, Utah 84321

Mrs. C. Janet Latham
State Supervisor, Home Economics Education
State Board of Vocational Education
518 Front Street
Boise, Idaho 83702

Mrs. Germaine Page
Specialist, Home Economics Division
1300 East South Temple
Salt Lake City, Utah 84111

Ms. Imogene Van Overschelde
State Supervisor, Home Economics Education
State Division of Vocational-Technical, Education
Pierre, South Dakota 57501

Ms. Olive Yenter
Teacher Education, Home Economics Education
College of Education
University of Utah
Salt Lake City, Utah 84112

Mrs. Ardis Young
Head, Home Economics Education
South Dakota State
Brookings, South Dakota 57006

APPENDIX B

Participation Request

School of Home Economics
Montana State University
Bozeman, Montana 59715
March 4, 1975

Dear Teacher,

Often times occupational training is not incorporated into a home economics curriculum because we, as teachers, feel the need for purchasing large quantities of additional equipment. I am asking for your help in determining if equipment should be an actual deterrent.

The Supervisor of Home Economics Education in your state has supplied your name as a teacher of both consumer homemaking and occupational training. May I take some time from your busy schedule to find what types of equipment are needed for instructing Occupational Home Economics.

The survey I have developed will take approximately one-half hour to complete. Please mark the space at the bottom indicating if you will or will not participate. Return this letter to me in the enclosed envelope by Wednesday, March 12, 1975. Thank you.

Sincerely,

Patsy Wegner
Graduate Student

PLEASE CHECK

☐ Yes, I will complete the survey instrument.

☐ No, I would rather not complete the survey instrument.

Please RETURN in the enclosed envelope by Wednesday, March 12, 1975.

NAME: _____

ADDRESS: _____

APPENDIX C

Follow-up Letter

School of Home Economics
Montana State University
Bozeman, Montana 59715
March 31, 1975

Dear Teacher,

Two weeks ago, you received a survey instrument concerning equipment for consumer homemaking and occupational training classes. About 50% of the instruments have been completed and returned.

If you have not already returned your completed instrument, I would appreciate receiving it by April 8, 1975. Completion of the survey instrument will take approximately one-half hour. In returning the completed survey booklet to me, it is best if you tape the business reply envelope to a large brown envelope. Place the survey instrument inside of the brown envelope and return without postal charge to you.

Thank you very much.

Sincerely,

Patsy Wegner
Graduate Student

APPENDIX D
Survey Instrument

School of Home Economics
Montana State University
Bozeman, Montana 59715
March 14, 1975

Dear Teachers,

Your willingness to participate in the survey is much appreciated. Although the survey looks lengthy, it is just a matter of checking spaces. It should take no more than one-half hour.

Please return in the enclosed envelope by Tuesday, March 25, 1975.

Thank you for making this project a success.

Sincerely,

Patsy Wegner
Graduate Student

EQUIPMENT FOR CONSUMER HOMEMAKING AND OCCUPATION TRAINING
IN FOOD AND CHILD DEVELOPMENT AREAS

1. Please LIST THE NUMBER of students enrolled in each class:

	Student No.
Seventh Grade Homemaking	
Eighth Grade Homemaking	
Home Economics I	
Home Economics II	
Home Economics III	
Home Economics IV	
Family Living	
Bachelor Survival	
Food Services	
Child Care Services	
Other (specify)	

2. How long has Consumer Homemaking been part of your program?

- a.) 1-4 years _____
 b.) 5-9 years _____
 c.) 10-14 years _____
 d.) Over 15 _____

3. How long has Occupational Training been a part of the program?

- a.) 1-4 years _____
 b.) 5-9 years _____
 c.) 10-14 years _____
 d.) Over 15 _____

4. What is the total enrollment in your school?

- a.) Under 100 _____
 b.) 100-199 _____
 c.) 200-299 _____
 d.) 300-399 _____
 e.) 400-499 _____
 f.) Over 500 _____

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department, or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

EXAMPLE:

CHILD DEVELOPMENT:
Housekeeping Area
Small Items

	Column A			Column B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like to Have	Not Necessary
Telephone			X	X		
Clothes Tree			X	X		X

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A			COLUMN B			
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like To Have	Not Necessary	
CHILD DEVELOPMENT:							
Block Building Center							
Large Items							
Open Storage Shelf							
Small Items							
Blocks, various sizes							
Family Figure sets							
Farm animal sets							
Zoo animal sets							
Playboards, hardwoods							
Cash register							
Rope and pulley sets							
Small airplanes							
Small boats							
Small cars, trucks							
Colored cubes							
Wooden Train sets							
Wooden Truck							
Housekeeping Center							
Small Items							
Telephones							
Clothes tree							
Ironing boards							
Irons							
Carriers, milk							
Doll bed							
Doll carriages							
Dolls and wardrobes							
Clothesrack							
Clothespins							
Clothesline							
Pillows							
Chairs							
Table							
Chest of drawers							
Cupboards							
Sink							
Stove							
Mirror, full-length							
Dish set							

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A			COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like to Have	Not Necessary
CHILD DEVELOPMENT:						
Housekeeping Center (cont.)						
Small Items						
Cooking utensil set						
Dustpans, short						
Brooms, short						
Mops, short						
Mattress						
Sheets						
Pillowcases						
Blankets						
Creative Arts Center						
Large Items						
Record player						
Record holder						
Portable table						
Piano						
Workbench						
Open Storage shelf						
Sandbox						
Cabinets						
Chalkboard						
Tackboards						
Small Items						
Scissors, blunt						
Scrub pail						
Easels						
Drying rack						
Easel clips						
Brushes						
Paint pan						
Sand toys						
Records						
Xylophone						
Autoharp						
Chinese tom-tom						
Barrel drum						
Drums, bongo						
Drums, Indian						
Musical Triangles						

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A			COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like to Have	Not Necessary
CHILD DEVELOPMENT:						
Creative Arts Center (cont.)						
Small Items						
Wrist bells						
Maracas						
Bells set						
Tambourines						
Cymbal						
Song books						
Rhythm books						
Rhythm sticks						
Pegboard						
Boats, wooden						
Corks						
Boards, clay						
Clay jar						
Paint containers						
Tool board						
Claw hammers						
Crosscut saws						
C-clamp						
Screwdrivers						
Pliers						
Storage shelf						
Boxes						
Plastic containers						
Aprons, plastic						
Wash tub						
Eggbeaters						
Strainers						
Pails						
Scoops						
Large funnels						
Measuring cups, metal						
Science Center						
Large Items						
Animal case						
Storage unit						
Table						
Aquarium						
Terrarium						

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A			COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like to Have	Not Necessary
CHILD DEVELOPMENT:						
Science Center (cont.)						
Small Items						
Magnifying glasses						
Thermometer, indoor						
Thermometer, outdoor						
Prisms						
Trowels						
Watering can						
Dishes						
Horseshoe magnets						
Rubber tubing						
Cultivators						
Plant beds						
Hotplate						
Quiet Play Center						
Large Items						
Storage shelf						
Tape recorder						
Library rack						
Small Items						
Picture games						
Pegboards						
Wooden puzzles						
Hand puppets						
Colored cubes						
Play people						
Nuts and bolts						
Pipe elbows						
Pipe tees						
Pipe union						
Pipe nipples						
Form boards						
Puzzle rack						
Large bead set						
Flannel board						
Childrens' books						
Telephone						
First-aid kit						

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A				COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like to Have	Not Necessary	
CHILD DEVELOPMENT:							
Lavatory Center							
Large Items							
Sink, child size							
Toilet, child size							
Drinking fountain							
Mirror							
Storage units							
Small Items							
Towel dispenser							
Light fixtures							
Active Play Center							
Large Items							
Climbing structure							
Open shelf							
Work table							
Large balls							
Rocking boat							
Rest Center							
Large Items							
Cots							
Screens							
Storage units, clothing							
Cabinet, teacher							
Small Items							
Blankets							
Mats or rugs							
Lunch Center							
Large Items							
Work surface							
Sink and cabinet							
Storage units							
Dishwasher							
Stepstool							
Range							
Refrigerator							
Buffet							
Tables							
Chairs							

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A			COLUMN B			
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like to Have	Not Necessary	
CHILD DEVELOPMENT:							
Lunch Center (cont.)							
Small Items							
Cart							
Mixer							
Blender							
Can opener							
Ladles							
Ice cream dipper							
Cake tins							
Cookie sheets							
Saucepans							
Double boiler							
Coffee pot							
Tea kettle							
Beater, rotary							
Bowl sets							
Rubber scrapers							
Spoons, wooden							
Measuring spoon							
Measuring cups							
Wastepaper basket							
Waste pail							
Racks, cooling							
Cups, custard							
Bottle opener							
Dishpan							
Forks, dinner							
Spoons, teaspoon, soup							
Soup bowls							
Serving spoons							
Serving trays							
Hot pads							
Creamer and sugar							
Cups and saucers							
Pitchers							
Water glasses							
Table cloths							
Dishdrainer							
Strainers							
Flour sifter							
Paring knives							

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A				COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have Like To Have	Not Necessary		
CHILD DEVELOPMENT:							
Lunch Center (cont.)							
Small Items							
Cookie cutters, assorted							
Utility trays							
Spatula							
Canister set							
Metal measuring cup sets							
Pot holders							
Dish towels							
Dish cloths							
Observation Center							
Large Items							
One-way viewing screen unit							
Chairs							
Outdoor Play Center							
Large Items							
Storage shed							
Climbing structure							
Chinning ladder							
Ladders, small							
Turning bars set							
Swing set							
Small Items							
Hollow blocks							
Play boards							
Kegs							
Packing boxes							
Sawhorses							
Walking boards							
Ropes							
Rakes							
Trench and snow shovels							
Tricycles							
Sleds							
Wheelbarrows							
OTHER (specify)							

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

		COLUMN A			COLUMN B		
		Cons. Hmkg.	Occ. Tr.	Both	Have	Like To Have	Not Necessary
FOODS:							
Preparation Center							
Large Items							
Work surface							
Sink and cabinet							
Dishwasher							
Food disposal unit							
Storage wall & base							
Step stool							
Range							
Fan and hood							
Refrigerator							
Work tables							
Meat block							
Bin units							
Barbecue unit							
Oven							
Mixer, floor							
Broiler							
Griddle, standing							
Steamer							
Kettle, steam jacket							
Cans, trash disposal							
Meat grinder							
Slicer							
Small Items							
Mixer							
Blender							
Can opener							
Knife sharpener							
Broiler oven							
Rotisserie							
Skilllet							
Coffeemaker							
Grill							
Waffle Baker							
Knife							
Toaster							
Warming tray							
Ice cream freezer							
Egg cooker							

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

FOODS:

Preparation Center (cont.)

Small Items

	COLUMN A			COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have Like To Have Not Necessary		
Juicer						
Deep fat fryer						
Utility cart						
Pancake turner						
Ladles						
Cake pans						
Bread pans						
Round tube cake pan						
Wire whip						
Wire beater						
Bowl sets						
Mixing spoons						
Measuring spoons						
Liquid cup measure						
Liquid pint measure						
Liquid quart measure						
Non-electric can opener						
Chopping board						
Cooling racks						
Custard cups						
Bottle opener						
Dishpan						
Dish drainer						
Dish drainer pad						
Colander						
Strainers						
Slotted spoons						
Flour sifter						
Rolling pin						
Pastry board						
Pastry blender						
Paring knives						
Utility knife						
Cookie cutters						
Pastry brushes						
Vegetable brushes						
Slicing knife						
Grapefruit knife						

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

FOODS:

Preparation Center (cont.)

Small Items

	COLUMN A			COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like To Have	Not Necessary
Tongs						
Utility trays						
Cookie press						
Trivets						
Pastry bag						
Knife rack						
Funnel						
Cake decorator set						
Cheese cutter						
Nut chopper						
Hand food chopper						
Fruit corer						
Fruit knife						
French knife						
Pot fork						
Sharpening steel						
Spatula						
Kitchen shears						
Canister set						
Bread box						
Refrigerator dish set						
Dry measuring cups						
Metal pint measure						
Metal quart measure						
Metal gallon measure						
Kitchen scales						
Ricer						
Vegetable peeler						
Scoops						
Paper towel dispenser						
Salt and pepper set						
Spice rack set						
Dutch oven						
Wastepaper basket						
Garbage pail						
Pot holders						
Dish towels						
Dishcloths						
Aprons						

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

FOODS:

Preparation Center (cont.)

Small Items

	COLUMN A			COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like To Have	Not Necessary
Pie pans						
Cookie sheets						
Muffin pans						
Covered roasting pan						
Casseroles with covers						
Potato masher						
Shredder						
Juicer						
Pressure cooker						
Saucepans						
Skillets with covers						
Double boilers						
Teapot						
Coffeepot						
Kettles						
Teakettle						
Rotary beater						
Placemats						
Luncheon napkins						
Tablecloths and napkins						
Hot pads						
Bread basket						
Cake plate						
Bun warmer						
Salad bowls						
Stock pots						
Fry pans						
Bread pans						
Dutch Oven						
Bun pans						
Pie pans						
Cake frames						
Roasting pan						
Baking pans						
Gallon measures						
Food mills						
Pastry blenders						
Rotary salad cutter						
Graters						

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A			COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like To Have	Not Necessary
FOODS:						
Preparation Center (cont.)						
Small Items						
Rotating utensil racks						
Spoons: pierced, slotted, solid						
Dipper sets						
Thermometers, meat						
Thermometer, deep fat fryer						
Baster						
Thermometer, syrup						
Thermometer, refrigerator						
Thermometer, candy frosting						
Thermometers, oven						
Sharpening steels						
Drain brushes						
Pot brushes						
Block brushes						
Kitchen shears						
Juice extractors						
Turners						
Flexible spreaders						
Butter cutter						
Butcher saw						
Mixing paddles						
Bakery rack						
Skewers						
Hot food tongs						
Ice cube scoop						
Ice bin						
Scales						
Pastry cloths						
Kitchen stools						
Whips						
Shakers; flour, sugar						
Flour sieve						
Cheese slicer						
Tomato slicer						
Egg slicer						
Wall timing clocks						
Portable pan rack						
Hot plate						

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A			COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like To Have	Not Necessary
FOODS:						
Preparation Center (cont.)						
Small Items						
Coffee Urn						
Portion Counter						
Portioning ladles						
Knife sharpener						
Condiment shelf						
Biscuit cutters						
Assorted large molds						
Small molds						
Cutting boards						
Pastry boards						
Blender						
Cookbook holders						
Fire blanket						
Foam fire extinguishers						
First aid kit						
Serving Center						
Large Items						
Dining table						
Tray tables						
Chairs						
Service cart						
China/linen storage						
Carpeting						
Draperies						
Lighting						
Planters						
Cash register						
Cafeteria counter						
Hot food server						
Cold food server						
Utility rack						
Dish storage						
Lunch counter unit						
Lunch counter stools						

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A				COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like To Have	Not Necessary	
FOODS:							
Serving Center (cont.)							
Large Items							
Soda fountain							
Counter sandwich							
Ice cream cabinet unit							
Warming oven							
Sneeze guard							
Display counter cases							
Booth							
Waitress station							
Soiled dish caddy							
Small Items							
Cups and saucers							
Bowls							
Gravy boat							
Serving bowls							
Large platter							
Small platter							
Pitcher							
Cream and sugar bowl							
Lap trays							
Silver service (coffee & tea)							
Fruit dishes							
Custard cups							
Sherbet glasses							
Water glasses							
Goblets							
Iced beverage glasses							
Metal platter							
Carving set							
Serving spoon							
Serving forks							
Butter knife							
Metal pitcher							
Bread tray							
Sugar spoon							
Sugar tongs							
Serving trays							
Lunch bowl & cups							
Serving dishes							

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A			COLUMN B			
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like To Have	Not Necessary	
FOODS:							
Serving Center (cont.)							
Small Items							
Platters; 9", 12"							
Casseroles with covers							
Creamers, individual							
Creamers and sugar bowls							
Cafeteria trays							
Ticket trays							
Serving trays							
Iced tea dispenser							
Dispensers: napkin, mustard catsup, cream							
Menu cover holders							
Menu board with letters							
Cafeteria tray dispenser							
Pitchers							
Plate covers							
Cocktail dishes							
Infrared food warmer							
Silverware dispenser							
Crumbers							
Candle holders							
Cashier stand							
Dishwashing and Sanitation Center							
Large Items							
Dish scraping table							
Pre-rinse sink							
Dishwashing sink							
Dishwashing machine							
Dish truck							
Small Items							
Garbage pail with cover							
Mop bucket with press							
Broom and mop rack							
Brushes							

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A				COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like To Have	Not Necessary	
FOODS:							
Dishwashing and Sanitation Center							
Small Items (cont.)							
Long handle dustpans							
Mop handles and heads							
Barrels with covers							
Linen caddy with bags							
Towels							
Storage Center							
Large Items							
Refrigerator, walk-in							
Freezer unit							
Dry storage units							
Portable platforms							
Hand truck							
Small Items							
Cookbooks, assorted							
Cans, utility storage							
Grocer's scoops							
Locks, key, matched							
OTHER (specify)							
INSTRUCTIONAL CLASSROOM AREA:							
Teacher Work and Conference Center							
Large Items							
Desk							
Typewriter							
Large table							
Small Items							
Stapler							
Paper cutter							
Bookshelf							
Library boxes							
Storage unit							
Teacher chair							
Conference chair							

DIRECTIONS: The following is a list of equipment. Column A stipulates if the equipment is used in Consumer Homemaking classes, Occupational Training classes, or both. PLEASE CHECK ONE SPACE. Column B is asking if the piece of equipment is presently found in or available to the department, if you would like to have it in your department or if it is not necessary. PLEASE CHECK THE APPROPRIATE SPACE(S).

	COLUMN A				COLUMN B		
	Cons. Hmkg.	Occ. Tr.	Both	Have	Like To Have	Not Necessary	
INSTRUCTIONAL CLASSROOM AREA:							
Teacher Work and Conference Center							
Small Items (cont.)							
Large planter							
Adding machine							
Filing case							
Presentation Center							
Large Items							
Chairs							
Folding tables							
Shelf							
Storage unit							
Lectern							
Chalkboards							
Tackboards							
Audiovisual Center							
Large Items							
Record player							
Cabinet, record							
Tapo recorder							
Storage drawer							
Television							
Screen							
Movie Projector							
Display case							
Catalog shelf							
Radio							
Filmstrip drawer							
Projector, filmstrip							
Projector, overhead							
Small Items							
Slide viewer							
Slide case							
Extension cords							
Easel							
Flannel board							
Magnetic board							
Peg board							
OTHER (specify)							

Survey adapted from:

The Physical Learning Environment for Teaching, Child Care Services,
Clothing Services, Food Services, Health Services, Home Furnishing
Services, Housekeeping Services and Management Services.

The University of the State of New York, The State Education Department,
Bureau of Secondary Curriculum Development, Albany, New York.

APPENDIX E

Resulting Data Tables

TABLE 12

Items of Equipment for Child Development: Block-Building Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Open Storage Shelf	6	7	12	11	14	13	1	8
<u>Small Items</u>								
Blocks, Various Sizes	8	7	6	14	14	13	0	9
Small Boats	7	8	6	15	10	14	3	9
Small Cars, trucks	8	7	6	15	14	11	1	10
Colored Cubes	8	7	6	15	9	16	1	10
Play Boards, Hardwoods	6	6	5	19	6	16	3	11
Small airplanes	7	7	5	17	8	15	4	9
Wooden Truck	8	8	5	15	7	15	2	12
Family Figure sets	5	7	4	20	5	20	2	9
Farm animal sets	6	7	4	19	7	19	2	8
Wooden Train sets	5	7	4	20	6	14	4	12
Cash register	6	6	4	20	7	20	3	6
Zoo animal sets	7	7	3	19	7	20	2	7
Rope and pulley sets	6	6	3	21	1	20	4	11

*The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 13

Items of Equipment for Child Development: Housekeeping Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Ironing boards	5	6	8	17	7	18	1	10
Chairs	7	7	8	14	15	10	0	11
Table	6	7	8	15	13	12	0	11
Sink	6	6	8	16	10	16	0	10
Mirror, full length	7	7	8	14	13	11	0	12
Dish set	8	7	8	13	15	9	0	12
Telephones	5	9	7	15	13	16	0	7
Irons	5	6	7	18	10	14	2	10
Dust Pans, short	6	6	7	17	7	13	3	13
Dolls and wardrobes	8	7	7	14	8	14	2	12
Clothes rake	5	5	7	19	4	14	8	10
Cupboards	7	7	7	15	11	14	0	11
Stoves	7	6	7	16	12	14	0	10
Cooking utensils set	7	4	6	19	10	12	2	12
Brooms, short	6	5	6	19	8	13	2	13
Pillows	7	5	6	18	10	12	6	8
Clothes tree	5	6	5	20	5	18	5	8
Clothes pins	6	5	5	20	5	14	8	9
Mops, short	5	4	5	22	4	18	3	11
Doll bed	7	7	4	18	10	18	1	7
Clothes line	4	5	4	23	4	13	10	9
Chest of drawers	6	5	4	21	2	15	9	10
Mattress	5	3	4	24	5	11	10	10
Sheets	5	3	4	24	5	10	10	11
Pillow cases	5	3	4	24	5	9	10	12
Blankets	5	3	4	24	8	8	9	11
Carriers, milk	6	6	2	22	2	15	11	8
Doll carriages	7	7	2	20	8	18	2	8

*The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 14

Items of Equipment for Child Development: Creative Arts Center
Listed in Descending Order* (Large Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Record Player	5	3	14	14	19	9	0	8
Tackboard	7	4	12	13	16	8	1	21
Portable table	3	2	11	20	9	13	2	12
Open storage shelf	4	6	10	16	14	8	2	12
Cabinets	4	4	10	18	11	11	1	13
Chalkboard	7	4	10	15	16	8	1	21
Record Holder	4	3	6	23	5	18	5	8
Sandbox	5	4	5	22	4	16	4	10
Work Bench	5	6	3	22	2	19	2	13
Piano	4	3	2	27	1	15	10	10

*The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 15

Items of Equipment for Child Development: Creative Arts Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Scissors, blunt	8	4	12	12	18	8	0	10
Scrub pail	5	5	9	17	10	5	6	15
Easels	7	6	9	14	13	11	0	12
Brushes	8	7	9	12	18	8	0	10
Measuring cups, metal	7	5	9	15	13	9	3	11
Egg Beaters	8	5	9	14	14	9	2	11
Strainers	8	5	9	14	13	10	2	11
Paint pan	7	6	7	16	12	12	0	12
Plastic containers	8	7	7	14	14	8	2	12
Pails	7	5	7	17	9	13	3	11
Large funnels	7	5	7	17	10	11	5	10
Drying rack	5	6	6	19	7	12	6	11
Clay jar	7	5	6	18	9	15	2	10
Paint containers	7	7	6	16	13	11	2	10
Boxes	7	6	6	17	12	8	3	13
Scoops	7	5	6	18	10	11	4	11
Sand toys	5	5	5	21	5	12	6	13
Records	7	7	5	17	18	8	2	8
Xylophone	5	5	5	21	2	18	4	12
Barrel drum	5	4	5	22	4	18	4	10
Drum, Bongo	5	4	5	22	5	18	1	12
Maracas	8	6	5	17	10	13	4	9
Tambourines	8	7	5	16	9	16	2	9
Peg Boards	7	5	5	19	8	16	3	9
Wash tub	7	7	5	17	9	13	5	9
Easel Clips	6	6	5	19	10	14	0	12
Autoharp	5	4	4	23	3	18	6	9
Musical Triangles	6	5	4	21	8	15	2	11
Song Books	8	8	4	16	11	11	5	9
Rhythm Books	8	6	4	18	10	15	4	7

*The descending order is determined by the responses in the "Consumer and Occupational" Column

TABLE 15-Continued

Items of Equipment for Child Development: Creative Arts Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Corks	7	5	4	20	4	18	7	7
Boards, clay	7	4	4	21	2	16	7	11
Pliers	7	5	4	20	4	21	3	8
Storage Shelf	7	6	4	19	10	13	2	11
Aprons, plastic	7	7	4	28	6	16	3	11
Chinese tom-tom	5	4	3	24	1	18	8	9
Drums, Indian	5	5	3	23	5	18	2	11
Wrist bells	9	7	3	17	10	16	3	7
Bell set	7	4	3	22	6	16	4	10
Cymbal	8	7	3	18	8	16	4	8
Rhythm sticks	8	7	3	18	12	16	2	6
Boats, wooden	7	5	3	21	3	18	8	7
Claw hammers	7	6	3	20	4	21	2	9
C-Clamp	7	6	3	20	4	20	3	9
Skrewdrivers	7	5	3	21	3	21	3	9
Tool board	7	6	2	21	4	20	3	9
Cross cut saws	7	6	2	21	4	21	2	9

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 16

Items of Equipment for Child Development: Science Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Table	7	6	4	19	6	14	6	10
Terrarium	7	6	4	19	4	18	6	8
Storage unit	7	6	3	20	5	15	7	9
Aquarium	7	5	3	21	3	18	5	10
Animal case	7	6	2	21	4	12	5	15
<u>Small Items</u>								
Magnifying glasses	5	6	4	21	6	14	4	12
Thermometer, indoor	4	3	4	25	1	18	6	11
Thermometer, outdoor	4	3	3	26	1	19	6	10
Towels	4	3	3	26	2	16	8	10
Dishes	5	3	3	25	7	12	7	10
Prisms	4	3	2	27	2	18	7	9
Watering cans	5	3	2	26	3	16	7	10
Horse-shoe magnets	5	5	2	24	3	18	4	11
Rubber tubing	5	3	2	26	0	15	11	10
Cultivators	5	3	2	26	2	14	11	10
Plant beds	5	3	2	26	2	16	8	10
Hot plate	5	5	2	24	1	14	11	10

*The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 17

Items of Equipment for Child Development: Quiet Play Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Tape recorder	5	5	10	16	18	9	0	9
Library rack	6	5	8	17	16	9	1	10
Storage shelf	5	6	7	18	13	12	0	11
<u>Small Items</u>								
Flannel board	5	4	10	17	16	7	0	13
Wooden Puzzels	7	5	8	16	18	9	0	9
Large bead sack	5	4	8	19	13	11	1	11
Children's Books	7	6	8	15	19	6	0	11
Picture games	8	3	7	18	13	10	1	12
Hand Puppets	6	5	7	18	16	9	0	11
Colored cubes	5	4	7	20	13	10	1	12
First aid kit	6	2	7	21	11	12	1	12
Peg Board	6	5	6	19	10	13	2	11
Form Boards	5	4	6	21	4	14	1	17
Telephone	5	4	6	21	12	11	1	12
Play People	5	4	4	23	4	18	2	12
Puzzel rack	5	4	4	23	5	18	3	10
Nuts and Bolts	6	4	3	23	7	18	3	8
Pipe elbows	5	3	3	25	0	16	9	11
Pipe Tees	5	3	3	25	0	16	10	10
Pipe Union	5	2	3	26	0	16	10	10
Pipe nipples	5	2	3	26	0	16	10	10

*The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 18

Items of Equipment for Child Development: Lavatory Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Storage Units	3	5	10	18	11	13	2	10
Mirror	3	4	9	20	13	11	2	10
Drinking Fountain	3	5	7	21	6	15	3	12
Sink, Child Size	3	6	5	22	6	18	3	9
Toilet, Child Size	3	6	5	22	6	18	3	9
<u>Small Items</u>								
Light Fixtures	4	5	10	17	8	11	2	15
Towel dispensers	4	5	9	18	10	14	1	11

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 19

Items of Equipment for Child Development: Active Play Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Work Table	4	5	7	20	9	13	3	11
Open Shelf	4	5	6	21	8	15	4	9
Climbing Structure	4	4	5	23	7	18	4	7
Large Balls	4	4	5	23	5	18	4	9
Rocking Boats	4	4	5	23	3	16	7	10

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 20

Items of Equipment for Child Development: Rest Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Cabinet, teacher	4	3	7	22	8	12	6	10
Storage units, clothing	4	4	6	22	9	9	7	11
Cots	4	5	4	25	4	12	11	9
Screens	4	4	4	24	1	12	12	11
<u>Small Items</u>								
Blankets	4	3	5	24	7	9	11	9
Mats or Rugs	4	6	5	21	11	9	16	10

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 21

Items of Equipment for Child Development: Lunch Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Range	3	3	12	18	14	7	6	9
Refrigerator	4	3	11	18	13	6	6	11
Tables	3	5	11	17	13	6	6	11
Chairs	3	5	11	17	13	6	6	11
Work Surface	3	5	10	18	11	7	6	13
Storage units	3	5	10	18	11	8	6	11
Dish washer	4	3	10	19	8	8	10	10
Sink and cabinets	3	4	9	20	11	10	6	9
Step Stool	3	4	8	21	4	11	7	14
Buffet	2	3	7	24	5	8	13	10
<u>Small Items</u>								
Can opener	4	3	11	18	14	5	5	12
Cake tins	4	2	11	19	14	4	6	12
Beater, rotary	4	2	11	19	13	3	2	18
Bowl Sets	4	2	11	19	13	4	6	18
Wooden, Spoons	4	2	11	19	14	4	6	12
Measuring spoon	4	2	11	19	14	4	6	12
Measuring cups	4	2	11	19	14	4	6	12
Wastepaper basket	4	3	11	18	13	5	6	12
Bottle opener	4	2	11	19	13	4	8	11
Dish pan	4	3	11	18	15	4	7	10
Utility Trays	4	2	11	19	13	4	8	11
Mixer	4	2	10	20	11	5	8	2
Blender	4	2	10	20	12	4	8	12
Ladles	4	2	10	20	14	3	7	12
Ice-Cream Dipper	4	2	10	20	13	4	8	11

*The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 21-Continued

Items of Equipment for Child Development: Lunch Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
Small Items								
Cookie sheets	4	2	10	20	14	4	6	12
Sauce pans	4	2	10	20	12	5	7	12
Double boiler	4	2	10	20	12	5	7	12
Rubber scraper	4	2	10	20	13	4	7	12
Waste pail	4	2	10	20	11	5	7	13
Rack, cooling	5	2	10	19	13	4	7	12
Cups, custard	5	2	10	19	12	4	8	12
Forks, Dinner	5	3	10	18	14	4	5	13
Spoons, Tea, soup	5	3	10	18	15	4	5	12
Soup Bowl	5	3	10	18	15	4	5	12
Serving spoons	5	3	10	18	14	4	6	12
Serving trays	5	3	10	18	15	4	6	11
Hot pads	5	2	10	19	13	14	7	12
Cups and saucers	5	2	10	19	12	4	8	12
Pitchers	5	3	10	18	15	4	5	12
Water glasses	5	3	10	18	15	4	5	12
Dish drainer	5	2	10	19	14	4	6	12
Strainers	5	2	10	19	14	4	6	12
Flour sifter	5	2	10	19	14	4	6	12
Paring knife	5	2	10	19	14	4	6	12
Cookie cutters; assorted	5	2	10	19	14	4	7	11
Spatula	5	2	10	19	14	4	7	11
Canister set	4	2	10	20	12	5	7	12
Metal Measuring cup	5	2	10	19	13	4	8	11
Pot Holders	5	2	10	19	13	4	8	11
Dish Towels	5	4	10	17	15	4	6	11
Dish Clothes	5	4	10	17	15	4	7	10

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 21-Continued

Items of Equipment for Child Development: Lunch Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Cart	4	3	9	20	12	7	6	11
Coffee pot	4	2	9	21	12	5	8	11
Tea Kettle	4	2	9	21	10	5	9	12
Cream and Sugar	5	2	8	21	12	4	9	11
Table cloths	5	2	8	21	11	5	9	11

*The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 22

Items of Equipment for Child Development: Observation Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Chairs	1	3	8	27	8	15	7	6
One way viewing screen unit	1	3	6	26	1	20	7	8

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 23

Items of Equipment for Child Development: Outdoor Play Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Storage shed	5	4	3	24	2	15	8	11
Climbing structure	5	5	3	23	6	15	5	10
Chinning ladder	5	4	3	24	2	16	8	10
Ladders, small	5	3	3	25	1	18	8	9
Turning bars set	5	3	3	25	0	18	8	10
Swing set	5	5	3	23	6	13	6	11
<u>Small Items</u>								
Packing boxes	5	4	5	22	4	14	7	11
Hollow blocks	5	4	4	23	4	13	6	13
Play boards	5	4	4	23	5	14	5	12
Kegs	5	3	4	24	4	2	13	10
Ropes	5	3	4	24	3	13	10	10
Saw horses	5	4	3	24	3	15	6	12
Walking boards	5	3	3	25	3	14	6	13
Rakes	5	3	3	25	1	14	10	11
Trench and snow shovels	5	3	3	25	2	12	9	13
Tricycles	5	4	3	24	2	15	8	11
Sleds	5	3	3	25	1	14	9	12
Wheel barrows	5	3	3	25	1	15	9	11

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 24

Items of Equipment for Foods: Preparation Center
Listed in Descending Order* (Large Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Dishwasher	2	5	29	0	24	2	2	8
Oven	3	5	28	0	23	2	1	10
Work Surface	3	5	28	0	27	1	0	8
Sink and Cabinet	3	5	28	0	27	1	0	8
Storage wall and base	5	4	27	0	27	1	1	7
Range	4	5	27	0	27	1	0	8
Refrigerator	3	5	27	1	25	1	0	10
Work Tables	4	5	27	0	24	2	1	9
Cans, Trash Disposal	3	4	26	3	21	5	0	10
Food Disposal Unit	5	3	23	5	19	7	3	7
Broiler	2	6	18	10	20	5	5	7
Step Stool	3	4	17	2	17	12	5	2
Fan and Hood	3	7	17	9	16	13	2	15
Bin Units	2	4	15	15	7	12	8	9
Meat Block	0	4	12	20	5	11	11	9
Slicer	1	8	11	16	14	9	7	6
Barbeque unit	3	3	13	20	7	14	8	7
Meat Grinder	1	5	9	21	16	5	6	9
Mixer, Floor	1	10	8	17	11	6	12	7
Griddle, Standing	2	12	7	15	11	10	10	5
Steamer	0	11	7	18	7	21	14	4
Kettle, steam jacket	0	10	7	19	4	3	12	7

*The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 25

Items of Equipment for Foods: Preparation Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Pie pans	3	2	30	1	26	2	0	8
Cookie sheets	3	2	30	1	26	2	0	8
Pancake Turner	3	3	29	1	25	1	0	10
Knife	5	2	28	1	24	1	1	10
Utility cart	2	3	28	3	21	6	0	9
Round tube cake pan	5	3	28	0	26	1	0	9
Chopping board	2	4	28	2	24	2	1	9
Strainer	5	3	28	0	25	1	0	10
Pastry blender	6	2	28	0	25	1	0	10
Paring knives	5	3	28	0	25	1	0	10
Pastry brushes	5	3	28	0	25	1	0	10
Slicing Knife	5	3	28	0	24	2	0	10
Tongs	3	2	28	3	26	1	0	9
Utility trays	2	3	28	3	25	2	0	9
Muffin pans	5	2	28	1	24	2	0	10
Sauce pans	4	3	28	1	26	2	0	8
Pie pans	4	2	28	2	24	3	0	9
Pastry Blenders	4	3	28	1	26	3	1	6
Graders	4	2	28	2	24	3	0	9
Cutting boards	3	2	28	3	25	2	0	9
Small molds	3	2	28	3	23	3	1	9
Mixer	5	4	27	0	26	2	0	8
Fry Pans	4	4	27	1	23	3	0	10
Can Opener	4	4	27	1	24	3	1	8
Cake Pans	4	4	27	1	25	1	0	11
Bread Pans	5	4	27	0	25	1	0	11
Wire Whip	5	3	27	1	23	3	0	10
Wire Beaters	5	4	27	0	21	2	2	11

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 25-Continued

Items of Equipment for Foods: Preparation Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Bowl Sets	5	4	27	0	25	1	0	10
Mixing spoons	5	4	27	0	24	1	0	11
Measuring spoons	5	7	27	0	24	1	0	11
Liquid cup measure	5	4	27	0	24	1	0	11
Liquid pint measure	5	4	27	0	23	1	1	11
Cooling racks	5	3	27	1	25	1	1	9
Slotted spoons	5	4	27	0	24	2	0	10
Flour sifter	5	4	27	0	25	1	0	10
Rolling Pins	5	4	27	0	25	1	0	10
Utility knife	6	3	27	0	25	1	0	10
Cookie Cutters	5	4	27	0	24	2	0	10
Biscuit Cutters	3	3	27	3	22	4	1	9
Blender	6	2	27	1	20	4	2	10
Vegetable Peeler	4	3	27	2	25	1	0	10
Pot Holders	4	3	27	2	26	1	0	9
Dish Towels	4	3	27	2	26	1	0	9
Dish Cloths	4	3	27	2	26	1	0	9
Casseroles, with covers	5	2	27	2	22	3	0	11
Pressure Cooker	5	2	27	2	24	3	1	8
Skillets with covers	5	3	27	1	26	2	0	8
Kettles	3	2	27	4	22	3	2	9
Rotary beater	2	3	27	4	24	1	1	10
Blender	6	4	26	0	24	3	0	9
Skillet	6	3	26	1	23	4	0	9
Coffemaker	5	2	26	3	23	3	3	7
Liquid quart measure	4	5	26	1	18	6	3	9
Non-Electric Can opener	6	4	26	0	25	1	1	9
Bottle opener	5	4	26	1	24	2	0	10

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 25-Continued

Items of Equipment for Foods: Preparation Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Vegetable brushes	5	3	26	2	24	3	0	9
Funnel	5	2	26	3	21	6	1	8
Spatula	5	3	26	2	25	3	0	8
Dry measuring cups	4	3	26	3	26	2	0	8
Paper towel dispenser	3	1	26	6	22	3	2	9
Salt & Pepper sets	4	3	26	3	25	1	1	9
Waste paper basket	5	3	26	2	24	1	1	10
Aprons	4	5	26	1	26	1	0	9
Double boiler	5	3	26	2	26	2	0	8
Coffee pot	3	2	26	5	23	3	3	7
Table cloths & napkins	3	3	26	4	16	6	4	10
Hot pads	2	3	26	5	22	7	0	7
Bread Pans	5	3	26	2	25	3	0	8
Baking Pans	3	2	26	5	23	4	2	7
Thermometers, Meat	4	2	26	4	23	5	0	8
Thermometers, Candy	5	2	26	3	23	2	2	9
Frosting								
Turners	6	2	26	2	23	2	0	11
Flour sieve	3	2	26	5	21	5	2	8
Toaster	5	3	25	3	22	7	0	7
Custard cups	5	3	25	3	23	3	0	10
Pastry board	6	3	25	2	23	4	2	7
French knife	2	3	25	6	23	4	1	8
Hot Fork	3	1	25	7	23	3	1	9
Scoops	4	4	25	3	23	3	0	10
Potato masher	6	3	25	2	24	3	1	8
Spoons, Pierced, solid	4	3	25	4	23	6	0	7
Thermometer, Deep fat								
fryer	5	2	25	4	22	3	1	10

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 25--Continued

Items of Equipment for Foods: Preparation Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Dishpan	5	2	24	5	21	2	7	6
Dishdrainer	6	3	24	3	23	1	3	9
Cake Decorator set	4	1	24	7	21	5	0	10
Canister set	5	2	24	5	22	2	1	11
Garbage pail	4	3	24	5	22	1	5	8
Bread Basket	4	2	24	6	19	7	2	8
Salad Bowls	2	2	24	8	19	8	2	7
Kitchen shears	3	2	24	7	18	10	0	8
Hot food tongs	6	3	24	3	22	7	0	7
Foam Fire Extinguishers	3	2	24	7	26	4	1	5
Knife sharpener	4	2	23	7	18	10	2	6
Deep fat fryer	4	3	23	6	20	5	2	9
Ladles	4	4	23	5	21	4	0	11
Dish Drainer pad	6	3	23	4	24	1	2	9
Nut Chopper	5	1	23	7	19	8	0	9
Fruit Knife	3	1	23	9	16	11	3	6
Covered Roasting pan	2	2	23	9	19	9	2	6
Shredder	5	4	23	4	24	3	2	7
Juicer	6	2	23	5	22	3	4	7
Placemats	4	2	23	7	20	8	2	6
Cake plate	4	3	23	6	20	8	1	7
Whips	3	4	23	6	22	4	4	6
Assorted Large Molds	2	4	23	7	20	5	3	8
Pastry boards	2	2	23	9	16	5	6	11
Cookie Press	5	2	22	7	22	6	1	7
Cheese cutter	5	2	22	7	18	7	2	9
Sharpening steel	3	3	22	8	18	7	2	9

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 25--Continued

Items of Equipment for Foods: Preparation Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Kitchen shears	5	2	22	7	20	7	0	9
Dutch Oven	4	3	22	7	18	5	4	9
First Aid Kit	2	2	22	10	20	11	0	5
Fruit Corer	4	1	21	10	18	8	1	9
Tea Pot	3	3	21	11	18	8	6	4
Tea Kettle	3	2	21	10	15	7	7	7
Roasting Pan	2	3	21	10	19	5	2	10
Boiler Oven	5	3	20	8	18	6	6	6
Luncheon Napkins	1	4	20	11	18	11	4	3
Pastry Cloths	4	3	20	9	15	7	4	10
Cheese Slicer	3	2	20	11	12	10	5	9
Wall Timing clock	3	3	20	10	14	11	7	4
Grape Fruit Knife	5	2	19	10	16	9	3	8
Trivets	2	0	19	15	11	9	8	8
Dutch Oven	4	2	19	11	20	7	2	7
Baster	3	3	19	11	19	9	2	6
Condiment Shelf	2	4	19	11	12	8	6	10
Grill	3	6	18	9	18	7	4	7
Waffle Baker	7	3	18	8	16	9	1	0
Pastry Bag	3	1	18	14	13	9	6	18
Knife Rack	3	2	18	13	14	9	7	6
Hand Food Chopper	5	2	18	11	15	9	3	9
Metal Quart Measure	1	5	18	12	13	5	10	8
Kitchen scales	2	7	18	9	14	11	1	10
Thermometer, syrup	3	2	18	13	14	4	11	7
Juice extractors	3	2	18	13	19	5	6	6

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 25-Continued

Items of Equipment for Foods: Preparation Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Knife Sharpener	1	5	18	12	16	12	1	7
Bun Warmer	1	3	17	15	9	11	11	5
Bun pans	3	3	17	13	18	5	5	8
Thermometer, Refrigerator	2	4	17	13	15	8	8	5
Scales	1	7	17	11	13	11	2	10
Fire Blanket	3	1	17	15	9	19	6	2
Warming Tray	3	3	16	14	10	10	7	9
Bread Box	4	1	16	15	12	3	13	8
Refrigerator Dish Set	5	2	16	13	18	5	5	8
Metal Pint Measure	3	4	16	13	15	6	7	8
Cake Frames	3	3	16	14	14	5	11	6
Dipper sets	1	4	16	15	12	13	7	4
Thermometers, oven	3	3	16	14	14	10	5	7
Sharpening steels	1	3	16	16	15	12	5	4
Skewers	5	4	16	11	13	11	4	8
Shakers, Flour, Sugar	1	1	16	18	11	8	10	7
Metal Gallon Measure	1	5	15	15	9	11	10	6
Spice Rack Set	3	0	15	18	9	7	13	7
Food Mills	2	3	15	16	11	10	12	5
Rotary salad cutter	1	3	15	17	14	9	10	3
Pot Brushes	2	5	15	14	13	7	11	5
Flexible spreaders	2	4	15	15	18	11	3	4
Kitchen stools	3	4	15	14	15	7	11	5
Egg Slicer	3	2	15	16	11	11	7	7
Rotisserie	3	2	14	16	10	13	7	6
Stock Pots	4	5	14	13	15	10	6	5
Coffee Urn	4	5	14	13	12	7	11	5

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 25-Continued

Items of Equipment for Foods: Preparation Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Drain Brushes	1	3	13	19	7	9	13	7
Cookbook Holders	3	1	13	19	6	15	2	13
Ice-Cream Freezer	5	4	12	15	10	11	9	6
Egg Cooker	2	3	12	19	9	6	16	5
Tomato slicer	1	1	12	22	7	11	11	7
Pan rack	3	3	12	18	8	8	14	6
Gallon Measures	1	8	11	16	10	10	12	4
Rotating Utensils rack	1	2	11	22	3	14	15	4
Ice Cube Scoops	3	4	11	18	8	13	11	4
Hot Plate	1	3	11	21	9	7	15	5
Block Brushes	1	3	10	22	6	9	12	9
Buttercutter	2	5	10	19	8	16	9	3
Mixing Plates	0	7	10	19	7	10	12	7
Ice Bind	1	10	10	15	11	12	7	6
Butcher saw	0	5	8	23	5	12	15	4
Portioning ladles	1	10	8	17	11	15	7	3
Ricer	1	3	8	25	12	12	10	2
Portion Counter	9	7	8	19	13	10	5	1
Bakery Rack	1	8	5	22	6	16	9	5

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 26

Items of Equipment for Foods: Serving Center
Listed in Descending Order* (Large Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
China/Linen Storage	3	2	25	6	16	8	2	10
Chairs	5	2	24	15	22	3	0	11
Service Cart	2	2	23	9	18	2	4	12
Lighting	2	2	21	11	19	5	2	10
Dining Table	5	2	20	9	19	6	1	12
Dish Storage	1	7	18	10	19	8	3	6
Draperies	1	3	15	17	9	7	9	11
Carpeting	2	4	11	19	5	8	14	9
Tray Tables	1	4	10	11	8	14	8	6
Planters	1	3	10	22	6	15	9	6
Lunch Counter Units	0	9	5	22	3	11	16	6
Lunch Counter Stools	0	7	5	24	2	12	16	6
Warming Oven	0	10	5	21	4	13	11	8
Soiled dish caddy	0	11	5	20	8	14	10	4
Cash Register	0	10	4	22	7	15	9	5
Hot Food Server	0	12	4	20	6	18	8	4
Sneeze guard	0	8	4	24	4	10	16	6
Cold Food Server	0	11	3	22	4	18	10	4
Utility Rack	0	11	3	22	7	14	9	6
Counter Sandwich	1	8	3	24	3	14	15	4
Ice-cream cabinet unit	1	9	3	23	4	11	12	9
Display counter cases	0	8	3	25	3	14	15	4
Booth	0	7	3	26	1	13	17	5
Waitress Station	0	10	3	23	5	15	11	5
Cafeteria Counter	0	11	2	23	5	14	12	5
Soda Fountain	1	9	2	24	3	12	11	10

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 27

Items of Equipment for Foods: Serving Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Water Glasses	3	2	29	2	24	2	0	10
Serving spoon	3	2	29	2	22	5	0	9
Pitcher	3	3	28	2	23	3	0	10
Cups and saucers	4	3	27	2	23	4	0	9
Bowls	3	3	27	3	22	3	1	10
Serving Forks	4	3	27	2	22	4	0	10
Gravy Boat	2	3	26	5	16	7	6	7
Serving Dishes	5	3	26	2	24	2	0	10
Serving Bowls	5	4	25	2	22	3	2	9
Cream and Sugar Bowl	5	3	25	3	22	5	0	9
Custard Cups	4	2	25	5	22	4	1	9
Small Plater	6	3	24	3	21	4	2	9
Fruit Dishes	4	2	24	6	20	6	1	9
Butter knife	3	3	24	6	22	6	1	7
Metal Pitcher	2	4	24	6	19	5	0	12
Serving Trays	2	4	23	7	18	9	1	8
Punch Bowl and Cups	4	2	23	7	20	6	0	10
Cassorole with covers	6	4	23	3	22	4	1	9
Large Platter	6	3	22	5	20	6	1	9
Sherbet glasses	2	3	22	9	18	7	4	7
Creamer and sugar bowls	6	4	22	4	22	3	2	9
Goblets	2	4	21	9	18	7	3	8
Platters: 9", 12"	5	3	21	7	18	5	4	9
Sugar spoon	5	4	20	7	20	6	2	8
Creamer, Individual	3	5	20	8	16	5	9	6
Silver service	0	3	19	14	15	5	9	7
Iced Beverage glasses	2	4	18	12	11	10	4	11

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 27-Continued

Items of Equipment for Foods: Serving Center
Listed in Descending Order* (Small Items)

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Small Items</u>								
Carving set	1	3	17	15	12	12	4	8
Pitchers	1	9	15	11	18	7	7	4
Metal Platter	0	4	13	19	8	11	10	7
Bread Trays	2	4	13	17	13	8	10	5
Sugar tongs	1	3	13	19	9	12	8	7
Lap trays	1	3	12	20	5	10	12	9
Cafeteria trays	1	7	12	16	10	9	11	6
Serving trays	2	9	12	14	11	9	5	11
Candle holders	0	7	12	17	10	10	9	7
Ticket trays	0	7	5	24	1	10	17	18
Dispenser: Napkin, Mustard, Ketchup and Cream	0	11	5	20	4	14	8	10
Menu cover holders	0	9	5	22	1	15	14	6
Cocktail dishes	1	8	5	22	3	9	17	7
Infrared food warmer	0	9	5	22	3	12	14	7
Silverware dispenser	0	11	5	20	8	9	13	6
Ice tea Dispenser	0	8	4	24	2	10	20	4
Menu board with letters	0	10	4	22	0	15	15	6
Plate covers	0	8	4	24	4	10	15	7
Crumbers	0	7	4	25	1	11	17	7
Cafeteria tray dispensers	0	10	3	23	2	10	19	5
Cashier stand	0	8	3	25	1	14	15	6

*The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 28

Items of Equipment for Foods: Dishwashing and Sanitation Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Dishwashing sink	0	9	15	12	16	7	4	9
Dishwashing machine	1	8	15	12	15	8	4	9
Pre-rinse sink	0	9	8	19	8	10	8	10
Dish truck	1	8	7	20	5	9	14	8
Dish Scraping Table	0	9	6	21	5	10	12	9
<u>Small Items</u>								
Towels	1	5	18	12	15	8	4	9
Garbage pail with cover	2	5	14	15	12	10	3	11
Broom and Mop rack	0	6	10	20	7	13	7	9
Brushes	0	7	10	19	8	9	10	9
Mop bucket with press	0	8	9	19	8	12	7	9
Long handle dust pans	0	4	9	23	4	15	11	6
Mop handles with head	0	9	8	19	6	9	11	10
Barrels with covers	0	7	6	23	5	8	14	9
Linen caddy with bags	0	5	6	25	2	11	14	9

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 29

Items of Equipment for Foods: Storage Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Dry storage units	0	7	16	13	13	5	8	10
Freezer units	1	7	14	14	12	8	8	8
Refrigerator, walk-in	0	8	6	22	2	8	19	7
Portable platforms	0	8	4	22	2	5	22	7
Hand truck	0	6	4	26	1	6	22	7
<u>Small Items</u>								
Cookbooks, assorted	2	5	24	5	22	2	2	10
Cans, utility storage	1	4	18	13	19	4	4	9
Lock, Keys, Matched	0	5	18	15	11	6	7	12
Grocer's scoops	0	6	9	21	7	5	15	9

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 30

Items of Equipment for Instructional Classroom: Teachers Work and Conference Center Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Desk	1	2	31	2	27	1	1	7
Typewriter	0	1	25	10	19	19	10	7
Large Table	1	2	21	12	21	5	2	8
<u>Small Items</u>								
Teacher chair	1	2	30	3	29	0	0	7
Stapler	1	2	29	4	27	1	0	8
Filing case	2	2	29	3	26	3	2	5
Bookshelf	1	2	28	5	24	4	0	8
Storage Unit	0	2	28	6	25	2	1	8
Conference Chair	0	2	20	14	15	8	5	8
Paper cutter	2	1	19	14	12	10	5	9
Library Boxes	0	1	14	21	10	6	10	10
Adding machine	0	2	12	22	3	18	11	4
Large Planter	1	1	11	23	3	18	11	4

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 31

Items of Equipment for Instructional Classroom: Presentation Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Chalkboards	0	2	30	4	21	3	0	12
Chairs	0	2	28	6	25	3	6	2
Tack boards	0	2	24	10	20	5	2	9
Storage units	0	2	23	11	19	6	2	9
Shelf	0	1	22	13	18	7	2	9
Lectern	0	1	14	21	10	10	7	9
Folding Tables	1	1	13	21	9	13	6	8

* The descending order is determined by the responses in the "Consumer and Occupational" Column.

TABLE 32

Items of Equipment for Instructional Classroom: Audio-Visual Center
Listed in Descending Order*

ITEM OF EQUIPMENT	PROGRAM CLASSIFICATION				INVENTORY STATUS			
	Only Consumer Homemaking	Only Occupational Training	Both Consumer and Occupational	No Response	Use	Desired	Not Necessary	No Response
<u>Large Items</u>								
Screens	0	1	29	6	25	2	2	7
Projector, overhead	1	1	29	5	27	2	1	6
Record Player	1	1	27	8	29	5	0	2
Projector, filmstrip	1	1	26	8	25	6	0	5
Tape recorder	1	2	25	8	25	4	0	7
Movie projector	2	1	22	11	24	3	2	7
Filmstrip drawer	1	2	21	12	18	12	0	6
Storage drawer	0	1	20	15	18	10	1	7
Television	0	1	17	18	14	7	9	16
Cabinet, records	0	1	16	19	9	11	5	11
Radio	0	1	16	19	12	10	6	8
Display case	1	1	14	20	14	12	7	3
Catalogue shelf	0	1	11	24	12	12	5	7
<u>Small Items</u>								
Slide viewer	1	1	23	11	23	4	3	6
Extension cords	1	2	22	11	21	8	1	6
Flannel board	1	2	22	11	18	6	2	10
Slide case	1	2	18	15	15	7	5	9
Easel	1	2	17	16	11	15	2	8
Magnetic Board	0	1	13	22	4	18	9	5
Peg Board	0	1	13	22	5	18	6	7

*The descending order is determined by the responses in the "Consumer and Occupational" Column.

APPENDIX F

Respondents Data Tables

TABLE 33

Number of Respondents Recommending Equipment for
Consumer Homemaking Child Development Programs

Block Building Center		Audiovisual Center	
<u>Large Items</u>	Responses	<u>Small Items</u>	Responses
Open storage shelf	18	Slide viewer	24
		Extension cords	23
Creative Arts Center		Flannel board	23
<u>Large Items</u>		Slide case	19
Record Player	19	Easel	18
Tackboard	19		
<u>Small Items</u>			
Scissors, blunt	20		
Teacher Work & Conference Center			
<u>Large Items</u>			
Desk	32		
Typewriter	25		
Large Table	22		
<u>Small Items</u>			
Teacher chair	31		
Filing case	31		
Stapler	30		
Bookshelf	29		
Storage unit	28		
Paper Cutter	21		
Conference chair	20		
Presentation Center			
<u>Large Items</u>			
Chalkboards	30		
Chairs	28		
Tackboards	24		
Storage unit	23		
Shelf	22		
Audiovisual Center			
<u>Large Items</u>			
Projector, overhead	30		
Screen	29		
Record player	28		
Projector, filmstrip	27		
Tape recorder	26		
Movie projector	24		
Filmstrip drawer	22		
Storage drawer	20		

TABLE 34

Number of Respondents Recommending Equipment for
Occupational Child Care Service Programs

Block Building Center	
<u>Large Items</u>	Responses
Open Storage shelf	19
Teacher Work and Conference Center	
<u>Large Items</u>	
Desk	33
Typewriter	26
Large table	23
<u>Small Items</u>	
Teacher chair	32
Conference chair	32
Stapler	31
Filing case	31
Bookshelf	30
Storage unit	30
Paper cutter	20
Presentation Center	
<u>Large Items</u>	
Chalkboards	32
Chairs	30
Tackboards	26
Storage unit	25
Shelf	23
Audiovisual Center	
<u>Large Items</u>	
Screen	30
Projector, overhead	30
Record player	28
Tape recorder	27
Projector, filmstrip	27
Movie projector	23
Filmstrip drawer	23
Storage drawer	21
Television	18
<u>Small Items</u>	
Slide viewer	24
Extension cords	24
Flannel board	24
Slide case	20
Easel	19

TABLE 35

Number of Respondents Recommending Equipment for
Dual Curricula Child Development/Child Care Service Programs

Teacher work and Conference Center	
<u>Large Items</u>	Responses
Desk	30
Typewriter	25
Large Table	21
<u>Small Items</u>	
Teacher chair	30
Stapler	29
Filing case	29
Bookshelf	28
Storage unit	28
Conference chair	20
Paper cutter	19
Presentation Center	
<u>Large Items</u>	
Chalkboards	30
Chairs	28
Tackboards	24
Storage units	23
Shelf	22
Audiovisual Center	
<u>Large Items</u>	
Projector, overhead	29
Screen	29
Record player	27
Projector, filmstrip	26
Tape recorder	25
Movie projector	22
Filmstrip drawer	21
Storage drawer	20
<u>Small Items</u>	
Slide viewer	23
Extension cords	22
Flannel board	22
Slide case	18

TABLE 36

Number of Respondents Recommending Equipment for
Consumer Homemaking Foods Programs

Preparation Center		Preparation Center	
<u>Large Items</u>	Responses	<u>Small Items</u>	Responses
Storage wall and base	32	Skillets with covers	32
Work surface	31	Pie pans	32
Sink and cabinet	31	Pastry blenders	32
Dishwasher	31	Graters	32
Range	31	Turners	32
Work tables	31	Mixer	32
Oven	31	Blender	32
Refrigerator	30	Skillet	32
Cans, trash disposal	29	Can opener	31
Food disposal unit	28	Coffeemaker	31
Step stool	20	Cake pans	31
Fan & hood	20	Bottle opener	31
Broiler	20	Pastry board	31
		Vegetable brushes	31
<u>Small Items</u>		Tongs	31
Colander	34	Funnel	31
Pastry blender	34	Spatula	31
Knife	33	Vegetable peeler	31
Round tube cake pan	33	Wastepaper basket	31
Strainers	33	Potholders	31
Paring knives	33	Dish towels	31
Utility knife	33	Dishcloths	31
Pastry brushes	33	Potato masher	31
Slicing knife	33	Double boilers	31
Pie pans	33	Fry pans	31
Cookie sheets	33	Bread pans	31
Muffin pans	33	Thermometer-candy frosting	31
Blender	33	Small molds	31
Pancake turner	32	Cutting boards	31
Bread pans	32	Toaster	30
Wire whip	32	Utility cart	30
Wire boiler	32	Liquid quart measure	30
Bowl sets	32	Chopping board	30
Mixing spoons	32	Custard cups	30
Measuring spoons	32	Dish drainer	30
Liquid cup measure	32	Utility trays	30
Non-electric can opener	32	Dry measuring cups	30
Cooling racks	32	Salt and pepper set	30
Slotted spoons	32	Aprons	30
Flour sifter	32	Kettles	30
Rolling pin	32	Thermometers-meat	30
Cookie cutters	32	Thermometer-deep fat fryer	30
Casseroles with covers	32	Hot food tongs	30
Pressure cooker	32	Biscuit cutters	30
Sauce pans	32	Spoons, pierced, slotted	29
		solid	

Preparation Center		Serving Center	
<u>Small Items</u>	Responses	<u>Small Items</u>	Responses
Dishpan	29	Baster	22
Dish drainer pad	29	Grill	21
Canister set	29	Trivets	21
Scoops	29	Pastry bag	21
Paper towel dispenser	29	Knife rack	21
Juicer	29	Refrigerator dish set	21
Coffee pot	29	Luncheon napkins	21
Rotary beater	29	Thermometer-syrup	21
Table cloths & napkins	29	Juice extractors	21
Baking pans	29	Skewers	21
Flour sieve	29	Condiment shelf	21
Cake decorator set	28	Bread box	20
Nut chopper	28	Kitchen scale	20
Pot fork	28	Bun pan	20
Garbage pail	28	Fire blanket	20
Shredder	28	Warming tray	19
Hot pads	28	Metal pint measure	19
Bread basket	28	Metal quart measure	19
Knife sharpener	27	Cake frames	19
Deep fat fryer	27	Thermometer-refrigerator	19
Ladles	27	Thermometers-oven	19
Cookie press	27	Knife sharpener	19
French knife	27	Ricer	18
Kitchen shears	27	Spice rack set	18
Placemats	27	Bun warmer	18
Cake plate	27	Stock pots	18
Foam fire extinguishers	27	Scales	18
Cheese cutter	27	Kitchen stools	18
Salad bowls	26	Egg slicer	18
Dutch oven	26	Coffee urn	18
Whips	26		
Broiler oven	25		
Waffle baker	25		
Fruit corer	25		
Sharpening steel	25		
Covered roasting pan	25		
Assorted large molds	25		
Grapefruit knife	24		
Teapot	24		
Teakettle	24		
Pastry cloths	24		
First aid kit	24		
Hand food chopper	23		
Roasting pan	23		
Cheese slicer	23		
Wall timing clocks	23		

TABLE 36-Continued

Serving Center		Teacher Work & Conference Center	
<u>Small Items</u>	Responses	<u>Small Items</u>	Responses
Bowls	30	Storage unit	28
Serving bowls	30	Paper cutter	21
Small platter	30	Conference chair	20
Cream & sugar bowl	30		
Custard cups	29		
Casseroles with covers	29		
Gravy boat	28		
Large platter	28		
Fruit dishes	28		
Creamers & sugar bowls	28		
Butter knife	27		
Punch bowl & cups	27		
Metal pitcher	26		
Platters: 9", 12"	26		
Sugar spoon	25		
Serving trays	25		
Sherbet glasses	24		
Goblets	23		
Creamers, individual	23		
Water glasses	22		
Iced beverage glasses	20		
Silver service			
(Coffee & Tea)	19		
Carving set	18		
Dishwashing & Sanitation Center		Presentation Center	
<u>Small Items</u>		<u>Large Items</u>	
Towels	19	Chalkboards	30
		Chairs	28
		Tackboards	24
		Storage unit	23
		Shelf	22
Storage Center		Audiovisual Center	
<u>Small Items</u>		<u>Large Items</u>	
Cookbooks, assorted	26	Projector, overhead	30
Cans, utility storage	19	Screen	29
Locks, keys, matched	18	Record player	28
		Projector, filmstrip	27
		Tape recorder	26
		Movie projector	24
		Filmstrip drawer	22
		Storage drawer	20
Teacher Work & Conference Center		<u>Small Items</u>	
<u>Large Items</u>		Slide viewer	24
Desk	32	Extension cords	23
Typewriter	25	Flannel board	23
Large table	22	Slide case	19
		Easel	18
<u>Small Items</u>			
Teacher chair	31		
Filing case	31		
Stapler	30		
Bookshelf	29		

TABLE 37

Number of Respondents Recommending Equipment for
Occupational Food Service Programs

Preparation Center		Preparation Center	
<u>Large Items</u>	Responses	<u>Small Items</u>	Responses
Dishwasher	34	Pastry brushes	31
Work surface	33	Slicing knife	31
Sink & cabinet	33	Utility trays	31
Oven	33	Aprons	31
Range	32	Saucepans	31
Refrigerator	32	Fry pans	31
Work tables	32	Pastry blenders	30
Storage wall & base	31	Blender	30
Cans, trash disposal	30	Knife	30
Food disposal unit	26	Wire whip	30
Fan & Hood	24	Non-electric can opener	30
Broiler	24	Cooling racks	30
Step stool	21	Bottle opener	30
Bin units	19	Pastry blender	30
Griddle, standing	19	Utility knife	30
Slicer	19	Tongs	30
Mixer, floor	18	Vegetable peeler	30
Steamer	18	Pot holders	30
		Dish towels	30
		Dishcloths	30
<u>Small Items</u>		Muffin pans	30
Pancake turner	32	Skillets with covers	30
Chopping board	32	Rotary beater	30
Pie pans	32	Pie pans	30
Cookie sheets	32	Graters	30
Mixer	31	Thermometers, meat	30
Can opener	31	Thermometer, deep fat fryer	30
Utility cart	31	Biscuit cutters	30
Cake pans	31	Small molds	30
Bread pans	31	Cutting boards	30
Round tube cake pan	31	Skillet	29
Wire beater	31	Vegetable brushes	29
Bowl sets	31	Spatula	29
Mixing spoons	31	Dry measuring cups	29
Measuring spoons	31	Scoops	29
Liquid cup measure	31	Salt & pepper set	29
Liquid pint measure	31	Wastepaper basket	29
Liquid quart measure	31	Casseroles with covers	29
Colander	31	Pressure cooker	29
Strainers	31	Double boilers	29
Slotted spoons	31	Kettles	29
Flour sifter	31	Tablecloths & napkins	29
Rolling pin	31	Hot pads	29
Paring knives	31	Bread pans	29
Cookie cutters	31		

TABLE 37-Continued

Preparation Center		Preparation Center	
<u>Small Items</u>	Responses	<u>Small Items</u>	Responses
Spoons; pierced, slotted		Luncheon napkins	24
solid	29	Roasting pan	24
Blender	29	Scales	24
Coffeemaker	28	First aid kit	24
Toaster	28	Broiler oven	23
Custard cups	28	Metal quart measure	23
Pastry board	28	Teakettle	23
Funnel	28	Cake plate	23
French knife	28	Pastry cloths	23
Potato masher	28	Wall timing clocks	23
Coffee pot	28	Knife sharpener	23
Baking pans	28	Condiment shelf	23
Turners	28	Fruit corer	22
Flour sieve	28	Cheese slicer	22
Ladles	27	Baster	22
Dish drainer	27	Waffle baker	21
Paper towel dispenser	27	Grapefruit knife	21
Garbage pail	27	Thermometer, syrup	21
Shredder	27	Knife rack	20
Hot food tongs	27	Hand food chopper	20
Whips	27	Metal pint measure	20
Assorted large molds	27	Metal gallon measure	20
Deep fat fryer	26	Ricer	20
Dishpan	26	Bun warmer	20
Dish drainer pad	26	Bun pans	20
Pot fork	26	Pot brushes	20
Canister set	26	Juice extractors	20
Bread basket	26	Skewers	20
Salad bowls	26	Ice bin	20
Kitchen shears	26	Warming tray	19
Foam fire extinguishers	26	Trivets	19
Knife sharpener	25	Pastry bag	19
Cake decorator set	25	Stock pots	19
Sharpening steel	25	Gallon measures	19
Kitchen scales	25	Thermometer, refrigerator	19
Covered roasting pan	25	Thermometers, oven	19
Juicer	25	Sharpening steels	19
Placemats	25	Flexible spreaders	19
Dutch oven	25	Kitchen stools	19
Pastry boards	25	Coffee urn	19
Grill	24	Cake frames	19
Cookie press	24	Refrigerator dish set	18
Cheese cutter	24	Food mills	18
Nut chopper	24	Rotary salad cutter	18
Fruit knife	24	Portioning ladles	18
Teapot	24	Fire blanket	18

TABLE 37-Continued

<u>Preparation Center</u>		<u>Serving Center</u>	
<u>Small Items</u>	<u>Responses</u>	<u>Small Items</u>	<u>Responses</u>
Spice rack set	15	Candle holders	19
Tomato slicer	13	Sugar tongs	16
<u>Serving Center</u>		<u>Dishwashing & Sanitation Center</u>	
<u>Large Items</u>		<u>Large Items</u>	
China /linen storage	27	Dishwashing sink	24
Chairs	26	Dishwashing machine	23
Service cart	25		
Dish storage	25	<u>Small Items</u>	
Lighting	23	Towels	23
Dining table	22	Garbage pail with cover	20
Draperies	18		
<u>Small Items</u>		<u>Storage Center</u>	
Pitcher	31	<u>Large Items</u>	
Serving spoon	31	Dry storage units	23
Cups & saucers	30	Freezer unit	21
Bowls	30		
Serving forks	30	<u>Small Items</u>	
Gravy boat	29	Cookbooks, assorted	29
Serving dishes	29	Locks, keys, matched	23
Serving bowls	29	Cans, utility storage	22
Cream & sugar bowl	28		
Metal pitcher	28	<u>Teacher Work and Conference Center</u>	
Small platter	27	<u>Large Items</u>	
Custard cups	27	Desk	33
Butter knife	27	Typewriter	26
Serving trays	27	Large table	23
Casseroles with covers	27		
Fruit dishes	26	<u>Small Items</u>	
Creamers & sugar bowls	26	Teacher chair	32
Large platter	25	Conference chair	32
Sherbet glasses	25	Stapler	31
Goblets	25	Filing case	31
Creamers, individual	25	Bookshelf	30
Punch bowl & cups	25	Storage unit	30
Sugar spoon	24	Paper cutter	20
Platters: 9", 12"	24		
Pitchers	24	<u>Presentation Center</u>	
Iced beverage glasses	22	<u>Large Items</u>	
Silver service		Chalkboards	32
(Coffee & Tea)	21	Chairs	30
Water glasses	21	Tackboards	26
Serving trays	21	Storage unit	25
Carving set	20	Shelf	23
Cafeteria trays	19		

TABLE 37-Continued

Audiovisual Center	
<u>Large Items</u>	Responses
Screen	30
Projector, overhead	30
Record player	28
Tape recorder	27
Projector, filmstrip	27
Movie projector	23
Filmstrip drawer	23
Storage drawer	21
Television	18
<u>Small Items</u>	
Slide viewer	24
Extension cords	24
Flannel board	24
Slide case	20
Easel	19

TABLE 38

Number of Respondents Recommending Equipment for
Dual Curricula Foods/Food Service Programs

Preparation Center		Preparation Center	
<u>Large Items</u>	Responses	<u>Small Items</u>	Responses
Dish washer	29	Slotted spoons	27
Oven	28	Flour sifter	27
Work Surface	28	Rolling pin	27
Sink and cabinet	28	Utility knife	27
Storage wall and base	27	Cookie cutters	27
Range	27	Vegetable peeler	27
Refrigerator	27	Pot holders	27
Work tables	27	Dish towels	27
Cans, Trash disposal	26	Dishcloths	27
Food disposal unit	23	Casseroles with covers	27
Broiler	18	Pressure cooker	27
		Skillets with covers	27
<u>Small Items</u>		Kettles	27
Pie pans	30	Rotary beater	27
Cookie sheets	30	Fry pans	27
Pancake turner	29	Biscuit cutters	27
Colander	29	Blender	27
Knife	28	Skillets	26
Utility Cart	28	Coffeemaker	26
Round tube cake pan	28	Liquid quart measure	26
Chopping board	28	Non-electric can opener	26
Strainers	28	Bottle opener	26
Pastry blender	28	Vegetable brush	26
Paring knives	28	Funnel	26
Pastry brushes	28	Spatula	26
Slicing knife	28	Dry measuring cups	26
Muffin pans	28	Paper towel dispenser	26
Saucepans	28	Salt and Pepper set	26
Graters	28	Wastepaper basket	26
Small molds	28	Apron	26
Cutting boards	28	Double boilers	26
Tongs	28	Coffeepot	26
Utility trays	28	Tableclothes & napkins	26
Mixer	27	Hot pads	26
Can opener	27	Bread pans	26
Cake pans	27	Baking pans	26
Bread pans	27	Thermometers, meat	26
Wire whip	27	Thermometer, candy	26
Wire beater	27	frosting	26
Bowl sets	27	Turners	26
Mixing spoons	27	Flour sieve	26
Liquid cup measure	27	Toaster	25
Liquid pint measure	27	Custard cups	25
Cooling racks	27	Pastry board	25

TABLE 38-Continued

Preparation Center		Preparation Center	
<u>Small Items</u>	Responses	<u>Small Items</u>	Responses
French knives	25	Wall timing clocks	20
Pot fork	25	Grapefruit knife	19
Scoops	25	Trivets	19
Potato masher	25	Dutch oven	19
Spoons: pierced, slotted,		Baster	19
solid	25	Condiment shelf	19
Thermometer, deep fat		Grill	18
fryer	25	Waffle baker	18
Dishpan	24	Pastry bag	18
Dish drainer	24	Knife rack	18
Cake decorator set	24	Metal quart measure	18
Canister set	24	Kitchen scales	18
Garbage pail	24	Thermometer, syrup	18
Bread basket	24	Juice extractors	18
Salad bowls	24	Knife sharpener	18
Hot food tongs	24		
Kitchen shears	24	Serving Center	
Foam fire extinguishers	24	<u>Large Items</u>	
Knife sharpener	23	China/Linen storage	25
Juicer	23	Chairs	24
Deep fat fryer	23	Service cart	23
Ladles	23	Lighting	21
Dish drainer pad	23	Dining table	20
Nut chopper	23	Dish storage	18
Fruit knife	23		
Cover roasting pan	23	<u>Small Items</u>	
Shredder	23	Water glasses	29
Placemats	23	Serving spoons	29
Cake plate	23	Pitcher	28
Whips	23	Cups and saucers	27
Assorted large molds	23	Bowls	27
Pastry boards	23	Serving forks	27
Cookie press	22	Gravy boat	26
Cheese cutter	22	Serving dishes	26
Sharpening steel	22	Serving bowls	25
Kitchen shears	22	Cream and sugar bowl	25
Dutch oven	22	Custard cups	25
First aid kit	22	Small platter	24
Fruit corer	21	Fruit dishes	24
Teapot	21	Butter knife	24
Teakettle	21	Metal pitcher	24
Roasting pan	21	Serving trays	23
Broiler oven	20	Punch bowl and cups	23
Luncheon napkins	20	Casseroles with covers	23
Pastry cloth	20	Large platter	22
Cheese slicer	20	Sherbet glasses	22

TABLE 38-Continued

Serving Center		Audiovisual Center	
<u>Small Items</u>	Responses	<u>Large Items</u>	Responses
Goblets	21	Projector, overhead	29
Platters, 9", 12"	21	Screen	29
Sugar spoon	20	Record player	27
Creamers, individual	20	Projector, filmstrip	26
Silver service (Coffee & Tea)	19	Tape recorder	25
Iced Beverage glasses	18	Movie projector	22
		Filmstrip drawer	21
		Storage drawer	20
Dishwashing and Sanitation Center		<u>Small Items</u>	
<u>Small Items</u>		Slide viewer	23
Towels	18	Extension cords	22
		Flannel board	22
Storage Center		Slide Case	18
<u>Small Items</u>			
Cookbooks, assorted	24		
Cans, utility storage	18		
Locks, keys, matched	18		
Teacher Work and Conference Center			
<u>Large Items</u>			
Desk	30		
Typewriter	25		
Large table	21		
<u>Small Items</u>			
Teacher chair	30		
Stapler	29		
Filing case	29		
Bookshelf	28		
Storage unit	28		
Conference chair	20		
Paper cutter	19		
Presentation Center			
<u>Large Items</u>			
Chalkboards	30		
Chairs	28		
Tackboards	24		
Storage unit	23		
Shelf	22		

TABLE 39

Number of Respondents Recommending Equipment Necessary To
Child Development/Child Care Service Programs

Block-Building Center		Quiet Play Center	
<u>Large Items</u>	Responses	<u>Small Items</u>	Responses
Open storage shelf	14	Large bead sack	13
		Picture games	13
		Colored cubes	13
<u>Small Items</u>			
Blocks, various sizes	14		
Small cars, trucks	14		
Housekeeping Center		Lavatory Center	
<u>Small Items</u>		<u>Large Items</u>	
Chairs	15	Mirror	13
Dish set	15		
Table	13		
Mirror, full length	13		
Telephones	13		
Creative Arts Center		Lunch Center	
<u>Large Items</u>		<u>Large Items</u>	
Record player	19	Range	14
Tackboard	16	Refrigerator	13
Chalkboard	16	Tables	13
Open storage shelf	14	Chairs	13
<u>Small Items</u>		<u>Small Items</u>	
Scissors, blunt	18	Dish pan	15
Brushes	18	Spoons, tea, soup	15
Records	18	Soup bowl	15
Egg beaters	14	Serving trays	15
Plastic containers	14	Pitchers	15
Easels	13	Water glasses	15
Measuring cups, metal	13	Dish towels	15
Strainers	13	Dish cloths	15
Paint containers	13	Can opener	14
		Cake tins	14
		Wooden, spoons	14
		Measuring spoons	14
		Measuring cups	14
		Ladles	14
		Cookie sheets	14
		Forks, dinner	14
		Serving spoons	14
		Dish drainer	14
		Strainers	14
		Flour sifter	14
		Paring knife	14
		Cookie cutters; assorted	14
		Spatula	14
		Beater, rotary	13
		Bowl sets	13
		Wastepaper basket	13
		Bottle opener	13
Quiet Play Center			
<u>Large Items</u>			
Tape recorder	18		
Library rack	16		
Storage shelf	13		
<u>Small Items</u>			
Children's books	19		
Wooden puzzles	18		
Flannel board	16		
Hand puppets	16		

TABLE 39-Continued

Lunch Center		Audio-Visual Center	
<u>Small Items</u>	Responses	<u>Large Items</u>	Responses
Utility trays	13	Record player	29
Ice-cream dipper	13	Projector, overhead	27
Rubber scraper	13	Tape recorder	25
Rack, cooling	13	Screen	25
Hot pads	13	Projector, filmstrip	25
Metal measuring cup	13	Movie projector	24
Pot holders	13	Storage drawer	18
		Filmstrip drawer	18
		Television	14
		Display case	14
Teacher Work and Conference Area		<u>Small Items</u>	
<u>Large Items</u>		Slide viewer	23
Desk	27	Extension cords	21
Large table	21	Flannel board	18
Typewriter	19	Slide case	15
<u>Small Items</u>			
Teacher chair	29		
Stapler	27		
Filing case	26		
Storage unit	18		
Shelf	18		
Conference chair	15		
Presentation Center			
<u>Large Items</u>			
Chairs	25		
Chalkboards	21		
Tackboards	20		
Storage unit	19		
Shelf	18		

TABLE 40

Number of Respondents Recommending Equipment Necessary To
Food/Food Service Programs

Preparation Center		Preparation Center	
<u>Large Items</u>	Responses	<u>Small Items</u>	Responses
Work surface	27	Salt and Pepper set	25
Sink and cabinet	27	Bread pans	25
Storage wall and base	27	Cutting board	25
Refrigerator	25	Blender	24
Dishwasher	24	Can opener	24
Work Tables	24	Knife	24
Oven	23	Mixing spoons	24
Cans, trash disposal	21	Measuring spoons	24
Broiler	20	Liquid cup measure	24
Food disposal unit	19	Chopping board	24
Step Stool	17	Bottle opener	24
Fan and Hood	17	Dish drainer pad	24
Barbeque unit	13	Slotted spoons	24
		Cookie cutters	24
<u>Small Items</u>		Vegetable brushes	24
Mixer	26	Slicing knife	24
Round tube cake pan	26	Colander	24
Tongs	26	Wastepaper basket	24
Dry measuring cup	26	Muffin pans	24
Pot holders	26	Potato masher	24
Dish towels	26	Shredder	24
Dishcloths	26	Pressure cooker	24
Aprons	26	Rotary beater	24
Pie pans	26	Pie pans	24
Cookie sheets	26	Grater	24
Saucepans	26	Skillet	23
Skillets with covers	26	Coffeemaker	23
Double boilers	26	Wire whip	23
Pastry blenders	26	Liquid pint measure	23
Foam fire extinguishers	26	Custard cups	23
Pancake turner	25	Dish drainer	23
Cake pans	25	Pastry board	23
Bread pans	25	French knife	23
Bowl sets	25	Pot fork	23
Non-electric can opener	25	Scoops	23
Cooling racks	25	Coffeepot	23
Strainers	25	Kettles	23
Flour sifter	25	Fry pans	23
Rolling pin	25	Baking pans	23
Pastry blender	25	Spoons; slotted and solid	23
Paring knives	25	Thermometers, meat	23
Utility knives	25	Thermometer, candy frosting	23
Pastry brushes	25	Turners	23
Utility trays	25		
Spatula	25		
Vegetable peeler	25		

TABLE 40-Continued

Preparation Center		Preparation Center	
<u>Small Items</u>	Responses	<u>Small Items</u>	Responses
Small molds	23	Bun pans	18
Toaster	22	Kitchen shears	18
Cookie press	22	Flexible spreaders	18
Canister set	22	Table cloths and napkins	16
Paper towel dispenser	22	Fruit knife	16
Garbage pail	22	Pastry boards	16
Casserole with covers	22	Grape fruit knife	16
Juicer	22	Waffle baker	16
Hot pads	22	Knife sharpener	16
Thermometer, deep fat		Tea Kettle	15
fryer	22	Pastry cloths	15
Hot food tongs	22	Hand food chopper	15
Whips	22	Thermometer, refrigerator	15
Biscuit cutters	22	Metal pint measure	15
Utility carts	21	Sharpening steels	15
Ladles	21	Kitchen stool	15
Wire beater	21	Stock pots	15
Dishpan	21	Wall timing clock	14
Funnel	21	Knife rack	14
Cake decorator set	21	Kitchen scales	14
Flour sieve	21	Thermometer, syrup	14
Deep fat fryer	20	Cake frames	14
Kitchen shears	20	Thermometer, oven	14
Dutch oven	20	Rotary salad cutter	14
Placemats	20	Rotating utensils rack	14
Cake plate	20	Pastry bag	13
Assorted large molds	20	Metal quart measure	13
Blender	20	Scales	13
First aid kit	20	Skewers	13
Nut chopper	19	Pot brushes	13
Covered roasting pan	19	Portion counter	13
Bread basket	19		
Salad bowls	19		
Roasting pans	19		
Baster	19		
Juice extractor	19		
Knife sharpener	18		
Broiler oven	18		
Grill	18		
Liquid quart measure	18		
Cheese cutter	18		
Fruit corer	18		
Sharpening steel	18		
Refrigerator dish set	18		
Luncheon napkins	18		
Dutch oven	18		

Serving Center	
<u>Large Items</u>	
Chairs	22
Dining Table	19
Lighting	19
Dish storage	19
Service cart	18
China/linen storage	16

<u>Small Items</u>	
Water glasses	24
Serving dishes	24
Cups and saucers	23
Pitcher	23
Bowls	22

TABLE 40-Continued

Serving Center			Storage Center	
<u>Small Items</u>	Responses		<u>Small Items</u>	
Serving bowls	22		Cookbooks, assorted	22
Cream and sugar bowl	22		Cans, utility storage	19
Custard cups	22			
Serving spoon	22		Teacher Work and Conference Area	
Serving forks	22		<u>Large Items</u>	
Butter knife	22		Desk	27
Casseroles with covers	22		Large table	21
Creamers and sugar bowls	22		Typewriter	19
Small platter	21			
Large platter	20		<u>Small Items</u>	
Fruit dishes	20		Teacher chair	29
Sugar spoon	20		Stapler	27
Metal pitcher	19		Filing case	26
Sherbet glasses	18		Storage unit	18
Goblets	18		Shelf	18
Serving trays	18		Conference Chair	15
Platters, 9", 12"	18			
Pitchers	18		Presentation Center	
Gravy boat	16		<u>Large Items</u>	
Creamer, individual	16		Chairs	25
Silver service	15		Chalkboards	21
Bread trays	13		Tackboards	20
			Shelf	18
			Storage unit	18
Dishwashing and Sanitation Center				
<u>Large Items</u>			Audiovisual Center	
Dishwashing sink	16		<u>Large Items</u>	
Dishwashing machine	15		Record player	29
			Projector, overhead	27
<u>Small Items</u>			Tape recorder	25
Towels	15		Screen	25
			Projector, filmstrip	25
Storage Center			Movie projector	24
<u>Large Items</u>			Storage drawer	18
Dry storage units	13		Filmstrip drawer	18
			Television	14
			Display case	14
			<u>Small Items</u>	
			Slide viewer	23
			Extension cords	21
			Flannel board	18
			Slide case	15

Block Building Center			Creative Arts Center		
<u>Large Items</u>	Responses		<u>Large Items</u>	Responses	
Open storage shelf	13		Piano	15	
			Portable table	13	
<u>Small Items</u>			<u>Small Items</u>		
Family figure sets	20		Claw hammers	21	
Zoo animal sets	20		Crosscut saws	21	
Cash register	20		Screwdrivers	21	
Rope and pulley sets	20		Pliers	21	
Farm animal sets	19		Tool boards	20	
Colored cubes	16		C-clamp	20	
Play boards, hardwood	16		Xylophone	18	
Small airplanes	15		Autoharp	18	
Wooden truck	15		Chinese tom-tom	18	
Small boats	14		Barrel drum	18	
Wooden train sets	14		Drums, bongo	18	
Blocks, various sizes	13		Drums, Indian	18	
			Boats, wooden	18	
Housekeeping Center			Corks	18	
<u>Small Items</u>			Tambourines	16	
Clothes tree	18		Peg boards	16	
Ironing board	18		Clay jar	15	
Doll beds	18		Musical Triangle	15	
Doll carriages	18		Rhythm books	15	
Mops, short	18		Easel clips	14	
Sink	16		Palls	13	
Telephones	16		Maracas	13	
Chest of drawers	15		Wash tub	13	
Carriers, milk	15				
Irons	14		Science Center		
Dolls and wardrobes	14		<u>Large Items</u>		
Clothes rack	14		Aquarium	18	
Cupboards	14		Terrarium	18	
Stoves	14		Storage unit	15	
Clothes pins	14		Table	14	
Dust pans, short	13				
Cooking utensils set	13		<u>Small Items</u>		
Clothes line	13		Thermometer, outdoors	19	
			Thermometer, indoors	18	
Creative Arts Center			Prisms	18	
<u>Large Items</u>			Horseshoe magnets	18	
Workbench	19		Towels	16	
Record holder	18		Watering cans	16	
Sandbox	16				

TABLE 41-Continued

Science Center		Outdoor Play Center	
<u>Small Items</u>	Responses	<u>Large Items</u>	
Plant beds	16	Ladders, small	18
Rubber tubing	15	Turning bars set	18
Magnifying glasses	14	Chinning ladder	16
Cultivators	14	Storage shed	15
Hot plate	14	Climbing structure	15
		Swing set	13
Quiet Play Center		<u>Small Items</u>	
<u>Small Items</u>		Saw horses	15
Play people	18	Tricycles	15
Nuts and bolts	18	Wheel barrows	15
Puzzle rack	18	Packing boxes	14
Pipe elbows	16	Play boards	14
Pipe trees	16	Rakes	14
Pipe union	16	Sleds	14
Pipe nipples	16	Hollow blocks	13
Form boards	14	Ropes	13
Peg board	14		
Lavatory Center		Teacher Work and Conference Center	
<u>Large Items</u>		<u>Small Items</u>	
Sink, child size	18	Large planter	18
Toilet, child size	18	Adding machine	18
Drinking fountain	15		
Storage units	13	Audio-visual Center	
<u>Small Items</u>		<u>Small Items</u>	
Towel dispensers	14	Magnetic board	18
		Peg board	18
Active Play Center			
<u>Large Items</u>			
Climbing structure	18		
Large balls	18		
Rocking boats	16		
Open shelf	15		
Work table	13		
Lunch Center			
<u>Small Items</u>			
Hot pads	14		
Observation Center			
<u>Large Items</u>			
One-way viewing screen unit	20		
Chairs	15		

TABLE 42

Number of Respondents Recommending Equipment Desired For
Food/Food Service Programs

Preparation Center		Serving Center	
<u>Large Items</u>	Responses	<u>Small Items</u>	
Barbeque unit	14	Menu cover holders	15
Fan and Hood	13	Menu board with letters	15
		Dispenser: Napkin, Mustard, Ketchup and Cream	14
<u>Small Items</u>		Cashier stand	14
Fire blanket	19		
Buttercutter	16	Dishwashing and Sanitation Center	
Bakery rack	16	<u>Small Items</u>	
Cookbook holders	15	Long handle dust pans	15
Portioning ladles	15	Broom and mop rack	13
Rotating utensils rack	14		
Ice cube scoops	13		
Serving Center		Storage Center	
<u>Large Items</u>		<u>Large Items</u>	
Hot food server	18	Dry storage units	13
Cold food server	18		
Planters	15	Presentation Center	
Cash register	15	<u>Large Items</u>	
Waitress station	15	Folding tables	13
Tray tables	14		
Soiled dish caddy	14	Audio-Visual Center	
Utility rack	14	<u>Small Items</u>	
Counter sandwich	14	Easel	15
Display counter cases	14		
Cafeteria Counter	14		
Warming Oven	13		
Booth	13		

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