

Kitchen Materials List and Locations

Cupboards

1: Baking Staples:

- Flour
- Sugar
- Brown Sugar
- Baking Powder
- Baking Soda
- Salt
- Vanilla

2: Towels and Pot Holders

3: Dishes ****Matching**

- Plates (Minimum of 4)
- Bowls (Minimum of 4)
- Cups (12)
 - 4 Small
 - 4 Large
 - 4 Mugs
- Plastic Pitcher (1)
- Custard Cups (2)
- Large serving bowl (1)

4: Preparation Equipment

- Mixing bowls (7)
 - 3 Metal
 - 4 Glass
- Sifter (1)
- Blender (1)
- Toaster (1)
- Electric hand mixer(1)
- Colander (1)
- Liquid Measuring Cup (1 cup)
- Liquid Measuring Cup (2 c)
- Kitchen scale w/bowl (1)

5: Baking Equipment

- Baking sheets (2)
- Muffin tins (3)
 - 1 mini
 - 2 regular
- Cutting boards (2)
- Cooling rack (2)
- Spring form pans (3)
- 9 x 13 Cake pan (1)
- 8 x 8 Cake pan (1)
- Tart pans (4)
- Angel Food pan (1)
- Pizza Pan (1)
- Double Boiler (1)
- Bread pans
 - 1 Small (5 $\frac{3}{4}$ x 3x 2 $\frac{1}{8}$)
 - 2 Medium (7 $\frac{1}{2}$ x 3 $\frac{3}{4}$ x 2 $\frac{1}{4}$)
 - 2 Large (9 x 5)

6: Pots and Pans

- 2 qt. Saucepan w/lid (1)
- 2 $\frac{3}{4}$ qt. Saucepan w/lid (1)
- Large sauté pan (1)
- Medium sauté pan (1)
- Small sauté pan (1)
- Stockpot w/lid (1)
- Large casserole dish w/lid(1)
- Small casserole dish (1)
- Splatter screen (*if available*)

7: Cleaning Supplies

- Extra dish soap
- Extra hand soap
- Other cleaners (optional)

Drawers

8: Flatware

- Forks (at least 4)
- Spoons (at least 4)
- Knives (at least 4)
- Straight-edge/offset spatulas or levelers (2)

9: Basic Cooking Supplies

- Wooden spoons (3)
- Turner (1)
- Serving turner (1)
- Cake spatula- metal (1)
- Rubber scrapers (3)
- Dry measuring cups (5- 1/8 c, 1/4 c, 1/3 c, 1/2 c, 1 cup)
- Measuring spoons (1/4 t, 1/2 t, 1 t, 1/2 T, 1 T)
- Whisk (1)

10: Miscellaneous Supplies

- Rolling pin (1)
- Peeler (1)
- Grater (1)
- Ladle (1)
- Pasta Server (1)
- Biscuit Cutters (3)
- Pastry Cutter (1)
- Slotted Spoon (1)
- Basting Brush (1)
- Pizza Cutter (1)
- Corer (1)
- Apple slicer (1)
- Can opener (1)
- Garlic press (1)
- Tongs
- Thermometers (2)
 - Meat
 - Oven

Cleaning Instructions:

- *Begin every lab by washing all countertops and sink*
- *Put away all dishes and kitchen materials clean and into correct cupboards*
- *All counters wiped clean with hot, soapy water and dried*
- *Sinks should be left clean and dry*
- *Walls washed off*
- *Stovetops cleaned and dried out*
- *Oven hood cleaned and dried*
- *Ovens/stoves turned off*
- *If gas stove, turn handle facing up*
- *Floor area swept*
- *All towels put into basket*

** Bags, aluminum foil, and saran wrap are located in small drawers in Kitchen 5, right of the oven, as well as up front by the instructor workstation.