

Cooking Supplies

Having the right supplies for cooking can make all the difference. Using the right tools while cooking is important for both your safety, and for making great dishes!

The following lists are meant to give you an idea of what to look for when purchasing cooking tools and supplies.

Basic 'must-have' supplies list:

Knives:

- Chef's knife (7" or 8")
- Serrated knife (sometimes call a bread knife)
- Paring knife

Pots and pans:

- 5-quart sauce pan with lid (oven safe)
- 10" nonstick skillet with lid (oven safe)

Baking dishes and pans:

- 13"x9" glass casserole dish
- 17"x13" half-sheet pan (cookie sheet)

Cooking utensils:

- Large spoon
- Slotted spoon
- Wooden spoon
- Vegetable peeler
- 2 cutting boards
- 1 instant-read food thermometer
- Measuring cups
- Measuring spoons

- Liquid measuring cup (1 cup)
- Metal mixing bowls (large, medium, small)
- Colander (strainer)
- Heat-safe rubber spatula

Small appliances/other tools:

- Can opener
- Oven mitt

Eating utensils:

- Set of 4 daily utensils (forks, knives, spoons)
- Set of 4 9" or 10" plates
- Set of 4 soup/salad bowls

'Would be nice to have' supplies list:

Knives:

- Extra chef's knife (7" or 8")
- Steak knives
- Kitchen scissors

Pots and pans:

- 3-quart sauce pan with lid
- 8" nonstick skillet
- 8" or 10" stainless steel skillet

Baking dishes and pans:

- 9"x9" or 8"x8" square glass casserole dish
- Wire cooking rack

Cooking utensils:

- Whisk
- Tongs
- Large spoon (extra)
- Slotted spoon (extra)
- Wooden spoon (extra)
- Heat-safe rubber spatula (extra)
- Liquid measuring cup (2 cups)
- Metal mixing bowls (extras of large, medium, small)
- Fine mesh strainer
- Cheese grater

Eating utensils:

- Set of 6 daily utensils (forks, knives, spoons)
- Set of 6 9" or 10" plates
- Set of 6 soup/salad bowls

Small appliances:

- Hand mixer
- Food processor



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Complete kitchen supplies list:

Knives:

- 2 more chef's knives (5" or 7")
- Santoku chef's knife
- Fillet or boning knife
- Knife block
- Honing steel

Pots and pans:

- 10-quart stock pot with lid
- Enameled Dutch oven
- 10" cast iron skillet
- Roasting pan
- Wok with lid

Baking dishes and pans:

- An extra 13"x9" glass casserole dish
- 15"x10" glass casserole dish
- Extra half-sheet pan
- Quarter-sheet pan

Cooking utensils:

- Sauce whisk
- Soup ladle
- Odd sized measuring cups
- 5-quart liquid measuring cup
- More than 2 whisks
- More than 2 large spoons
- More than 2 large slotted spoons
- More than 2 wooden spoons
- More than 2 heat-safe spatulas (different sizes)
- An extra 1 and 2 cup liquid measuring cups
- Microplane
- Fish spatula
- Pepper mill
- Salad spinner
- Kitchen scale
- Immersion blender
- Oven thermometer
- Wooden cutting board for vegetables and bread
- 2 extra cutting boards

Small appliances:

- Blender
- Stand mixer

Eating utensils:

- Set of 8–12 daily utensils
- Set of 8–12 9" or 10" plates
- Set of 8–12 soup/salad bowls