

KITCHEN SMALL WARES

Most of the items listed here will be useful in all kitchens, but the quantities and sizes you'll need will be influenced by many factors, including your menu, style of cooking, kitchen size, storage area, and budget. If your kitchen is open to the restaurant, the equipment becomes part of the "show" and may therefore affect your materials selection; for instance, copper may be used to enhance the image or may be perceived as added value.

Measuring Equipment and General Items Used for Preparation

- Stainless steel mixing bowls (various sizes, depending on volume of production)
- Graduated measuring pitchers and cups for measuring liquids
- Measuring spoons
- Scales for weighing ingredients for portion control (spring, balance, or electronic)
- Whips/whisks
- Sieves, strainers, and chinoise for sifting dry ingredients and for straining cooked or puréed foods
- Fine cheesecloth for straining
- Colanders (various sizes)
- Rotary or swivel-blade peeler for peeling skin from fruits and vegetables
- Pastry bags and various tips for piping out puréed food and toppings
- Slotted and solid metal spoons
- Stainless steel tongs (various lengths)
- Kitchen forks for turning meats
- Wooden spoons
- Skimmers for skimming stocks and sauces
- Spatulas (offset, for turning foods; rubber, for scraping)
- Can opener for #10 cans
- Storage containers to hold food safely in both refrigerator and freezers. (These may be plastic or stainless steel with lids. You should have tools for marking the item and date on the containers — markers and tape.)
- Vegetable juicer

Pots and Pans

You will have several materials to choose from when selecting pots. Pots and pans are made from copper, cast iron, stainless steel, black steel, blue steel, and aluminum. The surface may also have a nonstick coating. The main guidelines to follow when making your selections are to choose sizes appropriate for the food being cooked and to choose material appropriate to the cooking techniques being used.

- Stockpot (Marmite; some have a spigot at the base for ease of straining)
- Saucepot (various sizes)
- Rondeau for braising
- Sauteuse or sauté pan
- Sautoir for pan frying

- Omelet pan
- Grill pan
- Roasting pans
- Bain-Marie or double boiler
- Sheet pans, full or half-size, for baking and traying up items
- Hotel pan for holding foods that are already cooked in steamtables, hot boxes, or steamers

Knives

- French knives
- Paring knives
- Utility knife
- Boning knives
- Slicer
- Cleaver
- Sharpening stone

(It's your call as to whether you will provide these basic knives or your staff must provide their own. Usually the chef will have his or her own set of knives, but your prep people may not, so a basic set should be available for their use.)