



KITCHEN CHECKLIST + EXPECTATIONS

In order to best serve you, please complete this kitchen checklist so I can be prepared to bring key items/equipment you do not have on hand. Check all items available in your kitchen.

COOKING SUPPLIES

- quality, sharp knives – types: _____
- large cutting board(s)
How many: _____
- small cutting board(s)
- baking sheets/baking pans
How many: _____
- 9x12 baking pan or Pyrex
- smaller baking pan or Pyrex
- 12' and/or 13" skillet/frying pan with lid
- 8" and/or 10" skillet/frying pan
- 2-quart pot with lid
- 3-quart pot with lid
- 6-quart stockpot with lid
- pot handles
- strainer
- set of mixing bowls
- mandolin slicer

EQUIPMENT

- dishwasher
- high-speed blender – type: _____
- food processor

COOKING UTENSILS

- wooden spoons
- spatula
- ladle
- scraper/silicon spatula
- peeler
- measuring spoons
- measuring cups
- can opener
- cooking scissors
- tongs

REQUIRED APPLIANCES

- working stove
- working oven
- working refrigerator
- running hot water



PANTRY ITEMS

- | | |
|---|--|
| <input type="checkbox"/> aluminum foil | <input type="checkbox"/> ghee |
| <input type="checkbox"/> parchment paper | <input type="checkbox"/> garlic powder |
| <input type="checkbox"/> olive oil <input type="checkbox"/> olive oil spray | <input type="checkbox"/> paprika |
| <input type="checkbox"/> coconut oil <input type="checkbox"/> coconut oil spray | <input type="checkbox"/> cayenne pepper |
| <input type="checkbox"/> sesame oil | <input type="checkbox"/> cumin |
| <input type="checkbox"/> balsamic vinegar | <input type="checkbox"/> oregano |
| <input type="checkbox"/> sea salt | <input type="checkbox"/> thyme |
| <input type="checkbox"/> black pepper | <input type="checkbox"/> red pepper flakes |
| <input type="checkbox"/> please list other spices on hand: _____ | |
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CLEANING SUPPLIES

****These items are expected to be stocked for your class***

- paper towels
- clean kitchen towels
- cleaning products for countertops, appliances and sink
- dishwasher detergent (if applicable)
- clean sponge for dishwashing
- trash bags

EXPECTATIONS FOR YOUR CLASS

- kitchen is clean
- trash bin emptied
- adequate counter surfaces are cleared
- cleaning supplies listed are stocked
- sink and dishwasher are free of clean and dirty dishes
- refrigerator has room for ingredients and prepared foods