



## Kitchen Station Inventory

We emphasize the use of real tools in the kitchen. Professional tools instill a feeling of responsibility in students as well as an expectation of serious effort. Each of the three table groups has their own color-coded toolbox and a cooking station. Each toolbox contains basic knives and measuring devices, and each cooking station has a sink, two electric burners, basic pots and pans, and cleaning supplies. Students in the table groups are responsible for the care of all tools and equipment in their toolbox and at their cooking station.

### Toolbox:

- 6 Chef knives
- 2 Bread knives
- 10 Paring knives
- 3 Crinkle cutters
- 3 Bench scrapers
- 1 Plastic measuring beaker
- 2 Sets measuring spoons
- 1 Set dry measuring cups (1/4 cup – 1 cup)
- 8 Vegetable peelers
- 1 Garlic peeler
- 2 Zesters
- 1 Wooden reamer
- 1 Pepper mill

### Cooking Station Cupboard:

- 1 Cast iron skillet
- 1 Cast iron Dutch oven
- 1 Cast iron griddle
- 1 Stockpot
- 1 Collapsible steamer
- 1 Saucepan
- 1 Salad spinner
- 2 Tablecloths

### Cooking Station Countertop:

- 3 Cutting boards for onions and garlic
- 10 Cutting boards for everything else
- 1 Box grater
- 1 Soap dispenser
- 1 Sponge
- 1 Stainless steel scrubber
- 1 Sink
- 2 Electric burners
- 1 Drain catch
- 1 Set of various utensils (spatulas, wooden Spoons, and metal spoons)
- 4 Hot pads
- 1 Paper towel dispenser
- 2 Cotton dishtowels