

CFK 2020 Class Supplies Lists Session II - Cooking Classes

TOOLS:

2 sets mixing bowls - any material; should be graduated sizes. Can be one set

2 sets measuring spoons - any material; can be one set

Stand mixer or hand mixer

Toaster

Microwave

Blender or hand blender

Set pots and pans: large frying pan, small frying pan, 5-6 quart stock pot, 2-3 quart saucepan, mini saucepan; all with lids or universal pot lids

Baking pans: 8" cake pan set, muffin tin (12), loaf pan, 8 or 9" square, 9x13", large cookie sheets (2)

Sheet pans

1 pie plate - metal or glass

Colander

1 set 4 small prep bowls

Wire strainers: 7-8", 4-5" and 2-3" (not all required but helpful)

2 or 3 cutting boards of different sizes

Knife set: paring knife(ves), santoku knife, chef knife, utility knife, serrated knife, bread knife, kitchen shears

Wire whisks: 8", 10" and 12" (approximate sizes - does not have to exactly match)

Round pizza wheel

Veggie peeler

Garlic press

Cheese cutter/slicer

Silicone scrapers

Wooden spoons of various sizes

Wooden spatula(s)

Large metal spoons

Metal potato masher

Tongs

Plastic or metal spatula (depends on surface of your cooking pots and pans)

Parchment paper

Plastic wrap

NOTE: Please ask about substitutions for tools. Even if you do not have everything listed above, there are options for these tools. Having multiples of tools will minimize washing as dishes are prepared but not absolutely necessary. When in doubt, ask!