

## Appendix 9: Sample kitchen equipment list

This is a suggested list of equipment for your collective kitchen. Your location may already have some of this equipment for you to use. Depending on the types of recipes you make, you may not need all of the items listed here. Buy equipment as needed or get participants to bring items from home. If you have more than 4 or 5 participants, you may need extra pots, pans and baking dishes.

| Number | Item  | Available | Need To Buy |
|--------|---|-----------|-------------|
| 1      | Large stock or soup pot   |           |             |
| 1–2    | Large frying pans   |           |             |
| 1–3    | Heavy pots with lids (large or medium)  |           |             |
| 1      | Roasting pan (large)  |           |             |
| 2      | Large casseroles (4 quarts/ 4 litres)   |           |             |
| 2      | Large pans 9 x 13 x 2 inches (23 x 33 x 5 cm)   |           |             |
| 4      | Loaf pans 9 x 5 x 3 inches (23 x 13 x 8 cm)   |           |             |
| 2      | Square baking pans 9 x 9 x 2 inches (23 x 23 x 5 cm)                                  |           |             |
| 2      | Cookie sheets   |           |             |
| 2      | Wire cooling racks  |           |             |
| 2–3    | Plastic cutting boards (medium or large)  |           |             |
| 2      | Sets of metal mixing bowls  |           |             |
| 1      | Colander  |           |             |
| 2      | Sets dry measuring cups: ¼ cup (60 mL), ⅓ cup (75 mL), ½ cup (125 mL), 1 cup (250 mL) |           |             |
| 1      | Liquid measures: 500 mL (2 cup), 1 litre (4 cup)                                      |           |             |
| 2      | Sets measuring spoons   |           |             |
| 6      | Large stirring spoons (1 metal, 1 slotted metal, 2 plastic, 2 wooden)                 |           |             |
| 2      | Spatulas (1 wide, 1 narrow)   |           |             |
| 2      | Large ladles  |           |             |
| 2      | Steel whisks (1 large, 1 small)   |           |             |
| 2      | Lifters or pancake turners (1 steel, 1 plastic)                                       |           |             |
| 1      | Potato masher   |           |             |
| 2      | Egg flippers  |           |             |
| 5      | Knives (1 large serrated, 1 French chopping, 3 paring)                                |           |             |
| 1      | Kitchen scissors  |           |             |
| 1      | Set of kitchen tongs  |           |             |

## Sample kitchen equipment list (continued)

| Number | Item   | Available | Need To Buy |
|--------|--|-----------|-------------|
| 1      | Grater   |           |             |
| 2      | Vegetable peelers  |           |             |
| 1      | Can opener   |           |             |
| 1      | Rolling pin  |           |             |
| 4      | Serving spoons   |           |             |
| 1      | Timer  |           |             |
| 1      | Meat thermometer   |           |             |
| 1      | Salad spinner  |           |             |
| 1      | Blender  |           |             |
| 1      | Food processor   |           |             |
| 1      | Hand mixer   |           |             |
| 1      | Kettle   |           |             |
| 1      | Funnel   |           |             |
| 2      | Muffin tins (12 slots)   |           |             |
|        | Serving bowls  |           |             |
|        | Serving plates   |           |             |
|        | Serving platters   |           |             |
|        | Plates   |           |             |
|        | Cutlery  |           |             |
|        | Glasses  |           |             |
|        | Mugs   |           |             |
|        | Large plastic/metal storage containers to hold flour, sugar, oats, etc, and equipment. |           |             |
|        | Black marker   |           |             |
|        | Vegetable scrub brush  |           |             |
|        | Oven mitts   |           |             |
|        | Containers to bring food home (or participants can supply their own)                   |           |             |
|        | Aprons (or brought from home)  |           |             |
| 1      | Kitchen thermometer  |           |             |
| 1      | First aid kit  |           |             |

*Adapted with permission from Winnipeg Cooks Together: A Handbook for Community Kitchens, and Community Kitchen Best Practices Toolkit: A Guide for Community Organizations in Newfoundland and Labrador*