

# BASIC KITCHEN TOOLS AND EQUIPMENT

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## **Standard, basic, everyday needs:**

Salt (type) and Pepper (type)

Oils – Olive, Canola, Vegetable, Peanut, Coconut & 50/50

Sugar – white, light brown, dark brown

Flour – White, Whole Wheat, AP, Cake flour

Basic Assortment of dried herbs/spices: (Keep away from heat/light)

Basil

Thyme

Rosemary

Oregano (regular and Mexican, if you can find)

Paprika

Dill

Onion Powder

Mustard Powder

Garlic Powder

Vanilla – Paste/Bean/Liquid

Cayenne

Cumin

White Pepper

Black and/or White Sesame Seeds, or both

Red Pepper Flakes

Pepper Mill for freshly ground Black Pepper

Sea Salt and Kosher Salt

Other Basic Pantry Items:

Corn Starch

Bread Crumbs

Hot Sauce

Worcester Sauce

Soy Sauce

Baking Powder  
Baking Soda  
Yellow Mustard, Dijon Mustard, Grainy Mustard  
Mayonnaise  
Chicken, Beef, Vegetable Bouillon cubes/powder  
Cooking spray, both vegetable and butter plus pastry  
Red Wine Vinegar, White Wine Vinegar, Rice Wine Vinegar, Balsamic Vinegar  
Honey  
A bottle or Red Wine and a Bottle of White Wine – Drinking wine please

**Basic Cooking Equipment:**

Knives, chefs, paring, bread, boning, tomato – the best you can afford  
A large knife block or knife covers for your knives, or knife drawer  
Sharpening tool or knife sharpener or honing block  
Cooking shears  
Sauce Pans – 1, 2, 3 & 5 Quart size  
Frying pans – one 8-inch, 10-inch, and 12-inch non-stick & wok  
Should have one large (10/12-inch) stainless steel frying/sauté pan w/ lid  
Tea Kettle  
Soup pot  
Pasta Pot w/ colander  
Rimmed sheet pans (Half size 12 7/8 x 17 3/4 and quarter size 13 x 9 1/2)  
Round pizza pan  
Several assorted baking dishes, ceramic or Pyrex plus at least one glass pie plate  
Sizzle platters  
Duel sided griddle pan  
Dry (metal) and Wet (Pyrex) measuring cups  
Measuring spoons – 2 sets, metal  
Assorted cookie cutters, round and square  
Plastic ruler  
Wooden spoons and metal spoons for cooking (bamboo are great)  
Spatulas  
Whisks  
Assorted size strainers plus fine mesh sieves – 2 (one large, one small)  
Instant read cooking thermometers – need at least two  
Cutting boards, either wood, bamboo, or composite plus marble for baking  
Assorted size cooking spoons, forks, and ladles

Zester  
Parchment Paper  
Toothpicks (wooden) and skewers  
Foil  
Plastic Wrap  
Pot holders and trivets, box of bandages and liquid bandage  
Old Tea towel to place under cutting board to keep it from slipping  
Assorted cook books, your choice; however, make sure one has a “Glossary of Cooking Terms”. Better yet, a food dictionary such as “The Chef’s Companion”

**Electric Appliances:**

Electric mixers, both hand-held and stand mixer  
Food Processor, preferably both a regular size and a mini  
Electric blender and a hand held blender stick  
Electric Crock Pot/Slow Cooker/Air Fryer  
Electric Griddle  
Electric Coffee Maker  
Electric Toaster/Toaster Oven

From:  
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