

WORKSHEET 8—PAGE 2 KITCHEN EQUIPMENT CHECKLIST

Go through the list giving each item a number code as to the frequency you use it:

- | | |
|------------------------------------|---|
| 1 = Used everyday to once a week | 4 = Not used within one year (discard or pack away) |
| 2 = Used within 2 weeks to 4 weeks | 5 = Plan to purchase |
| 3 = Used less than once a month | ___ Leave blank if you do not own / do not plan to purchase |
| 3 = Used less than once a month | |

MIX & STORE CENTER

Refrigerator _____
Freezer _____

Portable Appliances:

Blender _____
Food Processor _____
Name attachments: _____

Rack for attachments _____

Meat grinder _____
Meat slicer _____
Mixer _____

Name attachments: _____

Pasta maker _____

Other equipment:

Beaters (hand) _____
Flat _____
Rotary _____

Bottle opener _____

Bread board (large) _____

Bread keeper _____

Cake pans: _____

Angel food _____

Bundt _____

Cup cake _____

Layer—8 or 9" _____

Rectangular 9 x 13 _____

Square 8" or 9" _____

MIX & STORE (Cont.)

Can opener _____

Casseroles/Baking dishes:
(Round or rectangular)

2 qt. _____

1-1/2 qt. _____

1 qt. _____

Lids for casseroles _____

Cookie Sheets _____

Custard Cups (6-8) _____

Cookie/Biscuit Cutters _____

Food Storage Containers:

Small # _____

Large # _____

Ex-large # _____

Graters (1 set) _____

Grinder _____

Ice cream maker _____

Ice cream scoop _____

Juicer _____

Jar opener _____

Knives:

Bread or slicing _____

Spreader _____

Utility 4 to 6" _____

Knife Holder _____

Loaf pans _____

Measuring cups:

Liquid 1-2 cup _____

" 4 cup _____

Dry (nested) _____

Measuring spoons (set) _____

Microwave items:

Browning skillet _____

Cake/baking dish _____

Muffin dish _____

Ring mold _____

Roast/defrost rack _____

MIX & STORE (Cont.)

Mixing Bowls:

1 pint _____

1 quart _____

2 quart _____

3 quart _____

4 quart _____

Molds—gelatin:

(indicate shape/size)

Muffin pans _____

Pastry blender _____

Pastry brush _____

Pastry cloth _____

Pie and tart pans:

8-9" _____

10-12" _____

Tart pan _____

Pizza pan _____

Punch bowl _____

Roasting pan w/rack _____

Rolling pin _____

Rubber scraper _____

Salad bowls (serving)

(Kind/shape) _____

Salad utensils _____

Scissors _____

Serving plates, baskets,

etc. for non-cooked items: _____

MIX & STORE (Cont.)

Serving trays _____

Sifter _____

Spatula (2-edged knife) _____

Spoons:

Mixing _____

Slotted _____

Tablespoon _____

Teaspoon _____

Strainer _____

Thermos units _____

Tongs _____

Wire whisk _____

Other equipment not listed for Mix & Store Ctr.

PLANNING CENTER

Bulletin/chalk/

or dry erase board _____

Calculator _____

Computer & Monitor _____

Counter/desk/ or

table _____

Phone _____

(Also See Supplies)

**SEE OTHER PAGES FOR
CLEANING CENTER
COOK & SERVE CTR.
TABLEWARE
SUPPLIES
FOOD ITEMS**

**REMINDER: DON'T FORGET ABOUT EARNING A REWARD FOR YOUR REORGANIZING EFFORTS.
Check the rules on the "A reward for your interest" tab.**