# KITCHEN TOOLS: CHEAT SHEET

## Straining & Washing
- Small to Large Colanders (Fine And Coarse)
- Salad Spinner
- 4–6 Plastic Containers (1–2 Litres/Quarts)

## Cutting & Prepping
- Chef’s Knife
- Paring Knife
- Serrated Knife
- Honing/Sharpening Steel
- Sharpening Stone
- Kitchen Shears
- Box Grater
- Microplane Zester
- Peeler
- Bench Scraper
- Mandolin
- Cheesecloth or Mesh Sprouting/Milk Bag

## Mise En Place & Storage
- 4–6 Small Bowls (1/2–1 Cup Size)
- 4–6 Pinch Bowls for Spices
- Liquid Measuring Cups (1 Cup, 4 Cup)
- Measuring Cups and Spoons
- Storage Containers/Freezer Bags/Mason Jars

## Mixing
- Stainless or Glass Mixing Bowls (2 Qt, 4 Qt, 8 Qt)
- Stainless Balloon Whisk
- Mixing Spoons (Slotted, Regular, Wooden)

## Cooking
- Stainless Steel Stockpot (8 Qt)
- Saucepots (2 Qt, 4 Qt)
- Stainless Steel Sauté Pan (11–13”)
- Bamboo Steam Basket
- Sheet Pan
- Silicone Mat or Parchment Paper
- Rectangular Roasting Pan or Casserole Dish
- Heat-Resistant Rubber Spatulas
- Tongs and Ladles
- Offset Spatula
- Rolling Pin

## Additional Specialty Items (Suggested)
- High-Speed Blender
- Food Processor
- Dehydrator with Teflex Sheets
- Fruit and Vegetable Juicer
- Multi-Function Pressure Cooker (i.e. Instapot)
- Thermometer (Preferably Digital)
- Scale (Preferably Digital)
- Whipped Cream Dispenser
- Hand-Held Stick or Immersion Blender
- Pasta Maker
- Spaetzle Maker

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