

THE TEACHING KITCHEN: WHERE ITEMS BELONG



CONTENTS

Hand mixer 1B

Hot pads 1D

Ice cream scoops 6F

Ice cube trays Freezer

Induction hot plates 6E, 7C

Kitchen scales 1B

Kitchen scissors 5B

Kitchen timer 5B

Knives, bread 3A

Knives, butter 6F

Knives, chef 3A

Knives, lettuce 3A

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Knives, paring 3A

Knives, utility 3A

Ladles 4E

Laundry baskets 1F

Measuring cups 5C

Measuring spoons 5B

Mesh strainers 4B

Mixing bowls, plastic 4A

Muffin pans 6C

Mugs 2D

Oven mitts 1D

Oxo peelers 3A

Pans, large stainless steel fry 4D

Pans, medium stainless steel fry 4D

Pans, small stainless steel fry 4C

Pasta machines 1C

Pastry brushes 6F

Pastry cutters/crimpers 3A

Pie dishes 6B

Piping couplers 3C

Piping tip sets 3C

Pizza cutter 3A

Pizza stones 5D

Plates, large 2C

Plates, small 2C

Pot lids 2E

CONTENTS

Aprons, adult 2F

Aprons, child 2F

Bottle brush Sink

Bowls, cereal 2D

Bowls, plastic 6D

Bowls, tiny 2C

Bread loaf pans 6B

Broom/dust pan

Next to handwashing sink

Cake pans, 6" 3C

Cake pans, 8" 3C

Can opener 5B

Casserole dishes, 8" oval 6C

Cast iron brush Sink

Cast iron pans Gas stovetops

Cast iron scrapers Sink

Cheese slicers 3A

Colanders, stainless steel 2B

Cookie cutters 1F

Countertop compost bin Countertop

Crinkle cutters 2E

Cutting boards 4B

Dough scrapers/cutters 2E

Drinking glasses, plastic 6D

Drinking glasses, short 2D

Drinking glasses, tall 2D

Dutch ovens 5A

First aid kit

On the wall near the handwashing sink

Food thermometers 5B

Forks 6F

Forks, small 6F

Funnels 4F

Glass casserole dishes 6B

Gloves (pair) 3E

Graters, block 4C

Griddle/grill pans 5D

Hand held graters 5B

CONTENTS

Pots, large 2B

Pots, medium 2A

Pots, small 2B

Pyrex round lids 5A

Rags 1E, 1F

Ramikens 2C

Rolling pins, large 5B

Rolling pins, small 6F

Round cutter sets 2E

Salt and pepper shakers 4C

Sauce pans 2A

Scrubber/sponge holder Sink

Seasoning shakers 4C

Silicone molds, dinosaur 1F

Silicone molds, gamer 1F

Silicone molds, hearts 1F

Silicone molds, seashells 1F

Silicone pan handles

Cast iron pans, gas stove top

Silicone spatulas 4E

Slotted cutter 2E

Spatulas, baking/icing 3B

Spatulas, slotted steel 4E

Spatulas, steel 4E

Spoons, large steel 4E

Spoons, slotted 4E

Spoons, slotted wooden 4E

Spoons, small 6F

Spoons, soup 6F

Spoons, wooden 4E

Squeeze bottles 3B

Stand mixer Countertop

Step stool Next to refrigerator

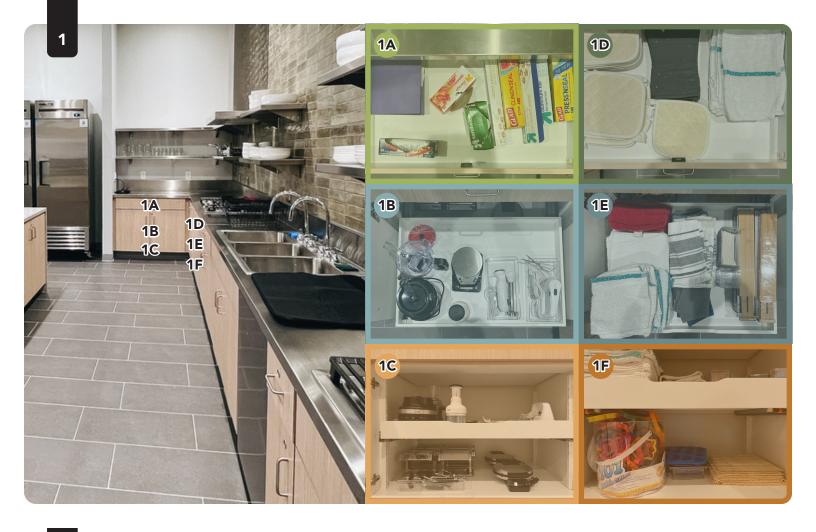
Sushi mats 1F

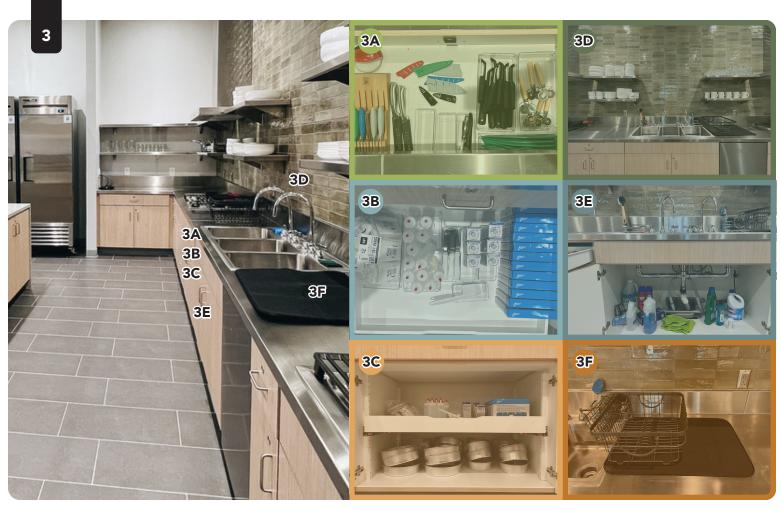
Tongs 4E

Tumblers, plastic 6D

Waffle iron 1C

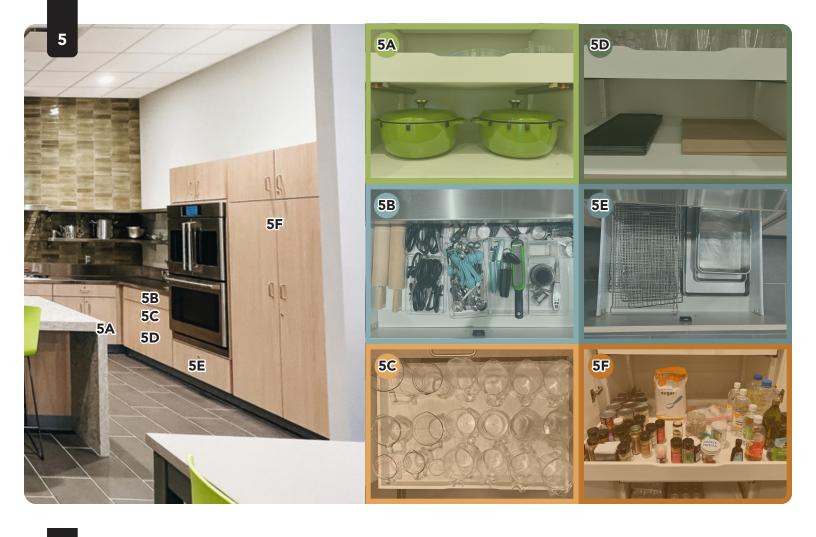
Whisks 4A

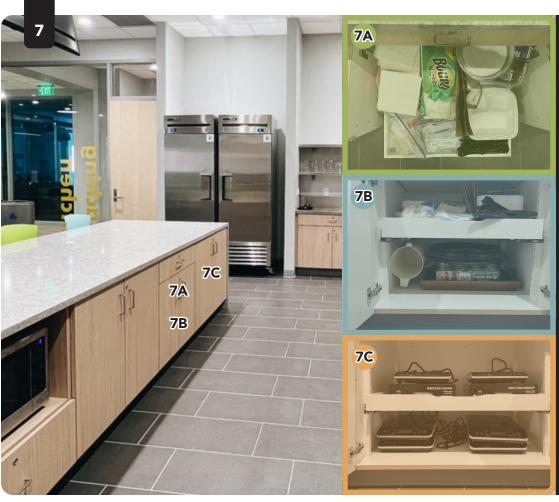












Thank you for keeping the Teaching Kitchen neat and tidy!



