

Assorted Tools



Stock Pot – A large deep, straight-sided pot for preparing stocks and simmering large quantities of liquids. Various sizes hold from 8 to 200 quarts or litres.



Sauce Pan – Similar to a small shallow saucepot, but with one long handle instead of two loop handles. May have straight or slant sides. Used for general range top cooking.



Brazier – Round, broad, shallow, heavy-duty pot with straight sides. Used for browning, braising and stewing meats.



Straight-sided Sauté Pan – Similar to shallow, straight-sided saucepan, but heavier. Used for browning, sautéing, and frying. Also used for cooking sauces and other liquids when rapid reduction is required, because of broad surface area.



Cast Iron Skillet – Very heavy bottomed fry pan. Used for pan frying when very steady, even heat is desired.

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Double Boiler – Lower section similar to stock pot, holds boiling water. Upper section holds food that must be cooked at low temperatures and cannot be cooked over direct heat.



Sheet Pan/Baking Sheet – The standard utensil for baking pastry products such as cookies and sponge sheets as well as roasting small food items like chicken breast, hamburgers or Jamaican patties. The standard size of 25 ¼ x 17 ¼ inches is designed to fit in ovens and on rolling racks.



Hotel Pan/Steam Table Pan – A multipurpose pan used for everything from holding foods on the steam table to cooking rice in the steamer. Available in depths from 2 inches to 8 inches.



Perforated Hotel Pan/Steam Table Pan – Identical to the regular hotel pan but with holes to allow moisture to enter or exit. This is the pan of choice for use in the convection steamer. Also excellent for draining moisture from items such as asparagus, that would be damaged by the curved sides of the colander or china cap.



Colander – Large perforated bowl made of stainless steel or aluminum. Used to drain washed or cooked vegetables, salad greens, pasta and other foods.

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China Cap – Cone shaped strainer. Used for straining stock, soups, sauces and other liquids. Pointed shape allows the cook to drain liquids through a relatively small opening.



Digital Scale – The industry standard for accurate measurement. Available in sizes for measuring from 1 gram to 200 kg these scales can change from metric to imperial units with the touch of a button.



Portion Control Scale – Most recipe ingredients are measured by weights, so accurate scales are very important. Portion scales work on the principle of applying pressure onto a spring. They are used for measuring ingredients as well as portioning products for service.



Liquid Volume Measures – Used for measuring liquids. Can be divided into metric or imperial measurements. Containers have lips to facilitate easier pouring.



Measuring Spoons – Used to measure small quantities of liquid or solid ingredients such as salt, vanilla extract or herbs, such as basil. Usual measurement is in teaspoons or tablespoons with metric equivalent indicated on the handle of spoon.



Dry Measuring Cups – Used for volume measurements of dry ingredients such as flour or sugar. Where accurate measurements are required digital scales should be used. NOTE: 8 ounces of dry ingredients measured in these measuring cups is not equivalent to 8 ounces weighed on the scale.

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Portion Scoops – Used for controlling serving size when portioning soft foods. They are available in sizes from 20ml to 250ml. Handles are color coded to indicate capacity.



Slotted Spoon – Large stainless steel spoon holding about 3 ounces. Slotted and perforated spoons are used when liquid must be drained from solids.



Solid Spoon – Large stainless steel spoon holding about 3 ounces. Used for stirring, mixing and serving foods such as rice or vegetables.



Ladle – Used for measuring and portioning liquids such as soup or gravy. The size, in ounces, is stamped on the handle.



Tongs – Spring type or scissors type tools used to pick up and handle foods, such as french fries and hot dogs.



Wire Whip – Loops of stainless steel wire fastened to a handle. Piano wire whips have thin flexible wires and are used for whipping eggs, creams and mixing thin liquids such as vinaigrette dressings.



Rolling Pin – Generally made of revolving wooden cylinder. Used for rolling out sheets of dough for pies, pastries and breads.

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Pastry Bag and Tubes – Cone-shaped cloth or plastic bag with open end that can be fitted with metal tubes or tips of various shapes and sizes. Used for shaping and decorating with items such as cake icing, whipping cream, duchess potatoes, and soft dough.



Pastry Brush – Used to brush items with egg wash, glaze, etc.



Offset Spatula – Broad blade, bent to keep hands off hot surfaces. Used for turning and lifting eggs, pancakes, and meats on griddles, grills, and sheet pans.



Sandwich Spreader – A short, stubby spatula. Used for spreading fillings and spreads on sandwiches.



Rubber Spatula – Broad, flexible rubber or plastic tip on long handle. Used to scrape bowls and pans. Also used for folding in egg foams or whipped cream.



Box Grater – A four-sided metal box with different sized grids. Used for shredding and grating vegetables, chees, citrus rinds and other foods.
