

Example:

1.



Name: Aluminum Foil

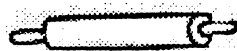
Use: Cover food or dish

Location: Top drawer right of sink

2.



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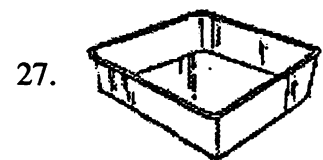
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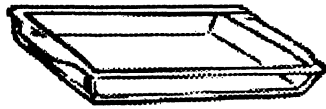


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31.




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35.

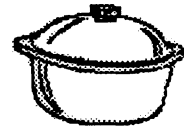



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36.

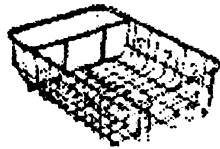



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37.

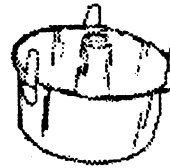



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38.

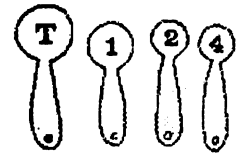



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39.

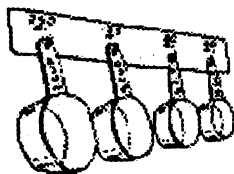



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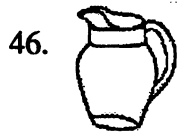
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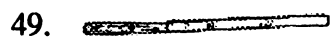
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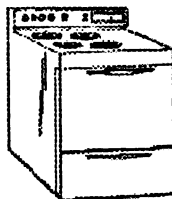


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50.

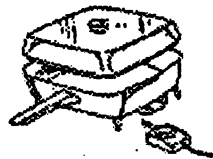


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51.



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53.

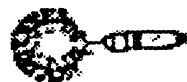


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54.

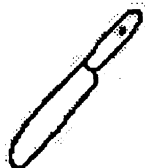


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57.

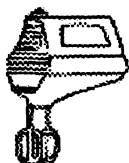


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58.

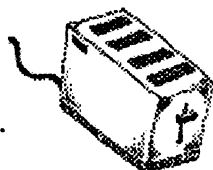


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59.



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60.

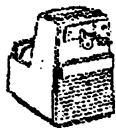


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61.



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62.



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63.

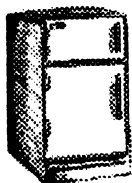


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64.

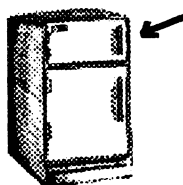


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65.



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## EQUIPMENT LIST

ALUMINUM FOIL  
ANGEL FOOD CAKE PAN  
BEVERAGE CUP  
BLENDER  
BREAD KNIFE  
BREAD PAN  
CAKE PAN--OBLONG  
CAKE PAN--ROUND  
CAKE PAN--SQUARE  
CAN OPENER  
CASSEROLE DISH  
CEREAL BOWL  
COLANDER  
COOKIE SHEET  
COOLING RACK  
CUSTARD CUP  
DISH DRAINER  
DOUBLE BOILER  
DRY MEASURING CUPS  
DUTCH OVEN  
ELECTRIC CAN OPENER  
ELECTRIC FRYPAN  
ELECTRIC STOVE  
EGG BEATER  
FREEZER  
FRYING PANS  
FRYPAN WITH LID  
GAS STOVE  
GRATER  
HAND MIXER  
JELLY ROLL PAN  
JUICER

KNIFE--FRENCH  
KNIFE--PARING  
LIQUID MEASURING CUP--1 CUP  
LIQUID MEASURING CUP--2 CUPS  
MEASURING SPOONS  
MELON BALLER  
METAL SPATULA  
MIXMASTER  
MUFFIN TIN  
NEST OF CUPS  
OVEN  
PASTRY BLENDER  
PASTRY BRUSH  
PITCHER  
PIZZA PAN  
PLASTIC WRAP  
REFRIGERATOR  
ROLLING PIN  
RUBBER SPATULA  
SAUCE PANS WITH LIDS  
SET OF MIXING BOWLS  
SIFTER  
SILVERWARE  
SLOTTED SPOON  
SPATULA  
STRAINER  
TOASTER  
TONGS  
VEGETABLE BRUSH  
VEGETABLE PEELER  
WAFFLE IRON  
WAX PAPER  
WIRE WHIP

Example:

1.



Name: Aluminum foil

Use: Cover food or dish

Location: Top drawer right of sink

2.



Pastry blender

Cut in shortening

3.



Rolling pin

Make dough flat

4.



2 c. liquid measuring cup

Measure liquid

5.



Lg. & sm. fryingpan

Fry food on stove

6.



Double boiler

Cooking custards, sauces

7.



Slotted spoon

Lifting food out of liquid

8.



Tongs

Lift or turn food

9.



Can (bottle) opener

Opening cans & bottles

10.



Spatula

Lifting & turning pancakes

11.



Vegetable peeler

Peeling vegetables & fruits

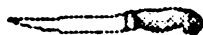
12.



Rubber spatula

To scrape food

13.



French knife

Mince & cut vegetables

14.



Pastry brush

Greasing pans & brush dough

15.



Paring knife

Paring, cutting vegetables  
& fruit



16. Nest cups, dry 1,  
1/2, 1/3, 1/4

Measuring dry and solids



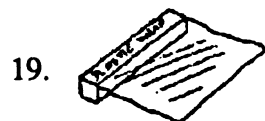
17. Set of bowls

Mixing ingredients



18. Wax paper

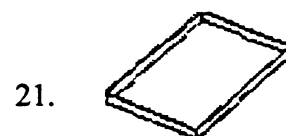
Wrapping foods, sifting,  
greasing pans



19. Plastic wrap  
Cover food or bowl  
airtight



20. Sifter  
Mixing & combining dry  
ingredients with air.



21. Jelly roll pan  
Baking bar cookies, etc.



22. Custard cups  
Used for cooking/getting  
ingredients



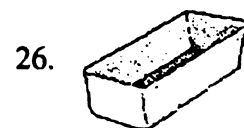
23. Cookie sheet  
Baking cookies



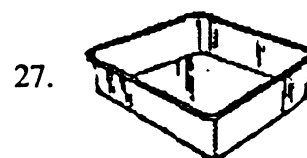
24. Juicer  
Removing juice from  
fruits



25. Grater  
Grating foods



26. Bread pan  
Baking bread



27. Sq. cake pan 8" or 9"  
Baking cakes/cookies



28. Rnd. cake pan 8" or 9"  
Baking layer cakes



29. Colander  
Straining foods



30. Cooling rack  
Cooling cakes/cookies





Oblong cake pan

Cooking cakes

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Muffin tin

Baking muffins,  
rolls, cupcakes

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Casserole dish

Baking food combinations

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Saucepans with lids

Cooking foods in liquid

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Frypan with lids

Frying & broiling

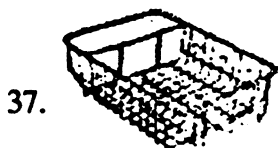
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Dutch oven

Pot roasting

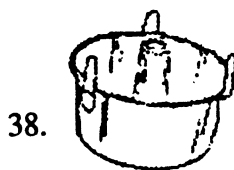
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Dish drainer

Draining washed dishes

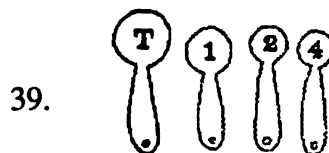
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Angel food cake pan

Baking cakes

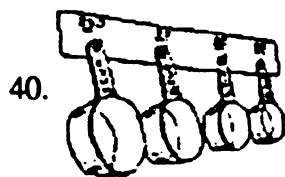
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Measuring spoons

Measuring small amounts

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Dry measuring cups

Measuring dry or solid  
ingredients.

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l c. liquid measuring cup

Measure liquids

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Oven

Bakes & broils

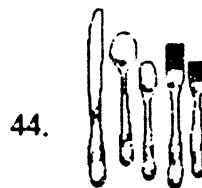
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strainer

strains foods & beverages

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Silverware

Utensils for eating

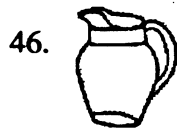
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Beverage cup

Cup for holding  
hot drinks

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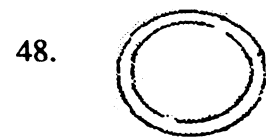
Pitcher

Holds beverages



Cereal bowl

Small bowl for eating cereal, fruits, etc.



Pizza pan

Baking pizza



Bread knife

Slicing bread



Electric stove

Cooking with electricity



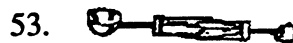
Electric frypan

Frying and baking food



Gas stove

Cooking with gas



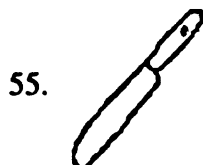
Melon baller

Cutting melon, butter into balls



Vegetable brush

Washing vegetables



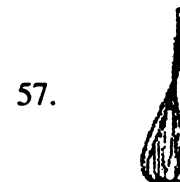
Metal spatula

Leveling ingredients



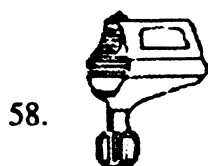
Egg beater

Beating eggs, cream, etc.



Wire whip

Beating air into egg whites



Hand Mixer

Whipping & mixing



Toaster

Toasting bread



Waffle Iron

Baking waffles

61.

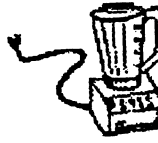


Electric can opener

Opening cans

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62.



Blender

Blending, mixing, chopping

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63.

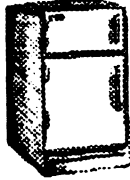


Mixmaster

Mixing batter & dough

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64.

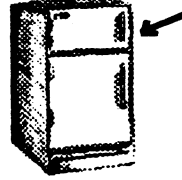


Refrigerator

Keep food cold

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65.



Freezer

Keep food frozen

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