

Colander	Used to drain pasta or vegetables that are in water.
Cutting Board	Used to cut food upon.
Flexible spatula	Used to move mixtures from a mixing bowl to a baking dish.
Graduated measuring spoons	Used to measure small portions.
Graduated dry measuring cups	Used to measure dry and semi-solid ingredients.
Kitchen Timer	Used to time cooking lengths.

Liquid measuring cup	Used to measure liquids.
Microplane	For obtaining zest from citrus
Oven Mitt	To protect hands when handling hot pans.
Parchment Paper	To line cookie sheets for easy clean up.
Pizza wheel	Used to cut pizza, quesadillas or french toast. Great knife substitute for kids.
Potato masher	Used to mash potatoes.

Rolling pin	Used to flatten dough.
Slotted spatula	Used to flip foods or remove food from a cookie sheet.
Spider	For removing hot foods from a liquid.
Tongs	For gripping and lifting.
Whisk	To combine dry ingredients, beat eggs, incorporate air or make a vinaigrette.
Wooden spoon	For mixing and stirring during cooking and baking. Clean by hand.