

Chef Todd Mohr's **Web Cooking Classes**.com

Essential Pots, Pans, Hand Tools

“Having the correct tools and equipment for your cooking journey is critical. A select few tools that work in compliment with your cooking are better than many tools that don’t perform. Choose the items you will create new meals with carefully, they will provide much enjoyment for many years when used appropriately.” -Chef Todd Mohr

Pots

Two handles
 Straight Sides
 Categorized by Volume

Pans

One Handle
 Straight or sloped sides
 Categorized by Diameter

Use Pots for:
 Stocks, Soups, Pasta, Steaming

Use Pans for:
 Saute, Sauces, Braising, Poaching

- Basic Kitchen Needs Checklist::**
- Sheet pan for baking
 - Casserole pan
 - Strainer/Sieves
 - Small Saute Pan
 - Large Saute Pan
 - Small Non-Stick Pan
 - Large Non-Stick Pan
 - Large Braising Pan
 - Vegetable Steamer
 - Soup/Pasta Pot

- Basic Hand Tools Checklist::**
- Ladle
 - Mallet
 - Spatula
 - Whisks
 - Tongs
 - Pastry Brush
 - Rubber Spatula
 - Spoons
 - Wheel Cutter
 - Peeler
 - Portion Scoops
 - Measuring Cups
 - Measuring Spoons
 - Weight Scale

- Pans can be made of:**
- **Copper**
 - Excellent Heat Conductor
 - Expensive
 - Dents Easily
 - Soft, Reactive metal
 - **Aluminum**
 - Good heat conductor
 - Light weight
 - Inexpensive
 - Scratches easily
 - Soft metal warps
 - Best on gas stoves
 - **Ceramics**
 - Retains heat well
 - Conducts heat well
 - Non-reactive
 - Use for baking/casseroles

- Pans can be made of:**
- **Stainless Steel**
 - Poor heat conductor
 - Very durable
 - Resists scratching
 - Composite materials
 - Best on electric stoves
 - **Cast Iron**
 - Excellent Heat Conductor
 - Heavy Weight
 - Can be expensive
 - High Maintenance
 - Best on open flame
 - **Glass**
 - Good heat retention
 - Poor heat conduction
 - Use for baking/casserole
 - Can shatter