

SAMPLE INVENTORY After each use, it is smart to complete a thorough inventory of the cooking cart. This can be a student job, and can be integrated into the clean-up process.

Qty.	Equipment	Date:	Date:	Date:	Date:	Date:
1	15' Surge 6 Outlet					
1	Convection Oven					
1	Electric Double Burner					
1	Electric Griddle					
1	Food Processor					
1	Immersion Blender					
1	Electric Hand Mixer					
1	8 Piece Cookware Set					
1	2 Quart Saucepan					
1	9" Skillet					
3	Glass Mixing Bowls					
1	12 Quart Metal Mixing Bowl					
1	Salad Spinner					
1	Colander					
2	3-pack Flexible Cutting Boards					
1	8" Bread Knife					
2	5" Chef Knives					
6	Paring Knives					
1	Garlic Press					
1	Timer					
1	Vegetable Brush					
1	Can Opener					
3	Graters					
6	Peelers					
1	Measuring Cup Set					
1	Measuring Spoon Set					
2	10" Whisk					
2	Spatula					
2	Basting Spoon					
2	Slotted Spoon					
2	Ladle					
2	Tongs					
30	Plates					
30	Cups					
30	Forks/Knives/Spoons					