**Skillet**: A skillet, also called a frying pan, is a shallow pan for browning and frying foods. Skillets come in many sizes and often have matching lids. A griddle is a skillet without sides.

**Turner**: A turner, or spatula, lets you lift and turn flat foods, such as pancakes on a griddle or cookies on a cookie sheet.

**Potholder**: Potholders and mitts are thick cloth pads that protect your hands while you handle hot containers.

**Stock Pot**: A large, deep pot for making, stocks, soups, and pasta.

**Tongs**: Tongs are like giant tweezers for gripping and lifting food.

**Ladle**: A ladle is a large, angled spoon with a long handle. It is used for dipping hot liquids from a pan.

**Bakeware (Glass dishes, cookie sheets, cooling racks. ect.)**: Baking pans come in a wide variety of shapes and sizes, and material. The type and quality of the Bakeware you choose affects the texture and appearance of the finished product. You may need to adjust times and temperatures to fit to the pan you use.

**Utility/Basting spoon**: A large spoon for basting and stirring.

**Rubber Scraper**: A scraper quickly scrapes food from bowls, pans, and other containers. Scrapers can also be used for light mixing.

**Dry measuring cups vs. Liquid measuring cups**:

Dry- Dry measuring cups come in a set of several sizes, usually ¼ cup, 1/3 cup, ½ cup, and 1 cup. A metric set includes 50 mL, 125 mL, and 250 mL measures.

Liquid- Liquid measuring cups are transparent glass or plastic cups with measurements marked on the side. They are typically marked in fluid ounces, in fractions of a cup, and in milliliters. Liquid measuring cups have a headspace of about ¼ of an inch, which helps prevent spills when you move a filled cup. A spout helps with pouring. Common sizes are 1 and 2 cups.

**Steamer**: A rice cooker cooks rice perfectly and can also be used to steam vegetables.