

2/25/2020

FNK Tool List (Equipment) Best Practices for FNK App Hosted Videos and Live Demos

The tool list should cover the main items you need to make a recipe. It should include items that are called for by name in a recipe, items that are implied and the tools you need for prepping ingredients in the ingredients list. Example: If a cake recipe instructs to scrape down the bowl, you should list a rubber spatula. If the stew requires "1 onion, chopped," please include a cutting board and chef's knife in the list. The following are points to keep in mind.

Start with the Basics:

For savory cooking, it is helpful to start with the following list and add or cut as necessary:

Cutting board

Chef's knife

Measuring spoons

Measuring cups

Pepper mill

Names of Items:

Use generic terms whenever possible and avoid brand names (see generic list below). Please consult the FNK Tool List document for accepted terms. Where more than one term is listed, please choose the most appropriate to the talent. Please use sentence case for the terms (Electric mixer, not Electric Mixer).

Exception: Instant Pot may be called for by brand name with capital letters.

Generic Terms for Common Brands:

Dutch oven [not Le Creuset]

Food processor [not Cuisinart]

Rasp grater [not Microplane]

Slow cooker [not Crockpot]

Resealable plastic bag [not Ziploc or ziptop bag]

Stand mixer [not KitchenAid]

Silicone baking mats; Silicone mats [not Silpat]

Spiralizer [not Zoodler]

Sizes:

Specify the size of a skillet, nonstick skillet, cast-iron skillet, saucepan and pot as small, medium or large.

If exact size matters, specify inches for skillet and quarts for pots and Dutch ovens

Example: 10-inch cast-iron skillet

6-quart Dutch oven

Note for cast-iron skillets and frying pans: Measure across the top of the pan, outside rim to outside rim.

Always specify size of vessel for baking:

9-inch cake pan

10-cup Bundt pan

2/25/2020

Quantity:

If you require more than one of the same item, include the quantity. Please assume the ability to reuse and wash some items.

Example: 2 medium bowls

Measuring:

Call for measuring spoons and cups, not individual measures.

Example: Measuring spoons [Not 1/2 teaspoon]
Measuring cups [it is assumed that these are dry measuring cups]
Liquid measuring cup

Electric Mixers:

Default is to call for an electric mixer.

If a stand mixer is required, please specify stand mixer [not KitchenAid] and the required attachment. (Attachments include paddle, dough hook, whisk, pasta attachment.)

Pepper mill:

If a recipe calls for pepper, please include a pepper mill.

Can Opener:

Do call for a can opener if the recipe calls for a canned ingredient.

Substitutions:

If the recipe calls for equipment with a substitution, list both options.

Example: Pastry bag or resealable plastic bag

Items That Do Not Go on the List

Implied Equipment:

Some equipment in the kitchen is implied and we do not need to call for it in an equipment list.

These items include (but are not limited to) the following:

Kitchen timer

Stove

Microwave

Coffee pot (if you are calling for coffee in ingredients list)

Potholders

Trivets

Forks

Serving spoons

Mise en place bowls (Don't include if they are in the video for holding prepped or measured ingredients. If you are making an egg wash, call for a small bowl.)

Plates or platters (as in: Transfer the cutlets to a plate as they are done.)

Optional Items

If the item is optional or nice to have but not essential, don't list it (especially if it is expensive, very specialized or you think it will be a barrier to entry for user).

2/25/2020

Example: For icing a standard cake (not a specialty cake), a rotating cake stand is nice to have, but you can still make it without one so do not list it.

DO list widely available items--like 2-inch round cutters-- even if the clever home cook can substitute a water glass.

Can't Find an Item on the FN Equipment Master List?

If you don't see something on the FN Equipment List but you need it for the recipe, list it anyway.

Example: Large skillet with lid

When in doubt, put in on the list!

I'm here to help! Please contact me with any questions: Lygeia Grace, Director, Culinary Editorial: lygeia_grace@discovery.com.