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## **FN Pans and Bakeware Best Practices (video production, photo shoots and recipe development)**

The goal of this primer is to problem-solve for issues that arise with equipment from recipe development to on-set production and to establish best practices for recipe developers and culinary producers/stylists. This is a living document that can and should be updated as issues arise.

### **COMMON PROBLEMS:**

- Bundt/tube pans are too small or too big for amount of batter.
- Confusing quarter baking sheets with jelly roll sheets.
- Loaf pans are too small or too big for amount of batter.
- Developer and stylist measure pans/skillets differently (top versus bottom).
- Baked goods baking time differed from recipe because prop pans are a different material than testing pans.

### **HOW FNK DEFINES, MEASURES PANS AND BAKEWARE:**

**Baking sheets:** are measured by width and height in inches.

To determine a baking sheet's dimensions, measure from the inside edges.

Half sheet is an **18-by-13-inch** rimmed baking sheet

Quarter sheet is a **13-by-9-inch** rimmed baking sheet (don't confuse with a jelly roll pan)

Jelly Roll is a **17 1/2-by-12 1/2-inch or 15 1/2 -by- 10 1/2** rimmed baking sheet

**Bundt and Tube Pans:** are measured by volume.

To determine a pan's volume, pour pre-measured water in the pan by the cupful until the pan is filled to the brim.

**6 cups**

**9 cups**

**12 cups**

**16 cups**

**Square baking pans:** are measured by height/width, we do not specify a depth

To determine a square baking pan's dimensions, measure from the inside edges.

**8-by-8-inches**

**9-by-9-inches**

**9-by-9-inches**

**10-by-10-inches**

**Round baking pans:** are measured by diameter, we do not specify a depth

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To determine a round baking pan's dimension, measure from the inside edges across the middle.

6-inch round  
8-inch round  
9-inch round  
10-inch round

**Loaf pans:** are measured by width, height and depth

To determine a loaf pan's dimensions, measure from the inside edges. For the depth, hold the ruler perpendicular to the base of the pan, do not lean it against the sloped edge.

8-by-4-by-2 ½-inches (holds 4 cups)  
8 ½-by-4 ½-by-2 ½-inches (holds 6 cups)  
9-by-5-by-3-inches (holds 8 cups)

\*Note: Measure carefully, even 1/2 inch can make a big difference in the volume.

**Cast-iron skillets and frying pans:** Industry standard is to measure across the top of the pan, outside rim to outside rim.

\* Note: This number L10SK3 on the bottom of Lodge pans does not indicate the diameter. This pan is a 12-inch skillet, not a 10-inch.

**Pots and Dutch Ovens:** Industry standard is to measure by volume in quarts

## **NEXT STEPS:**

Recipe developers:

- Measure all equipment according to the above guidelines
- Include photographs of all equipment used in the recipe file so stylist can determine what material the recipe was tested in and adjust baking times as needed.
- If special equipment is required for a recipe, please label with the recipe name and set aside in the location designated by the test kitchen for digital shoots.

Culinary Producers/Stylists:

- Measure all equipment according to the above guidelines
- Refer to photographs of equipment provided in the recipe file to determine if baking times will need adjusting because of prop pans.
- Consult with the developer (if possible) or culinary lead about specific pans and specialty equipment

## **BUT WHAT IF ON SET YOU STILL HAVEE:**

Too much batter...

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- First, check the volume and dimensions of your pan. Even 1/2 inch can make a big difference in the volume.
- Take a picture, measure the volume of batter you have and write a note to the appropriate person.

Too little batter...

- First, check the volume and dimensions of your pan. Even 1/2 inch can make a big difference in the volume.
- Is the batter temperamental? I.e. a sponge with whipped egg whites that might deflate?
- Take a picture, measure the volume of batter you have and write a note to the appropriate person.

What to consider if you choose to use a prop baking pan/dish made from a different material than what the recipe was tested in, such as a...

Metal pans:

- Heats up quickly and can tolerate higher temperatures than glass.
- Ideal for high heat, short cook time recipes and for browning or roasting
- **ONLY USE METAL PANS IF BROILING**
- If swapping a metal pan for a recipe tested in a glass baking dish, note you may need to increase the baking temperature by up to 25 degrees F and/or increase the cooking time.
- Refer to recipe doneness cues and make a note for your culinary producer to relay to the recipe development team at the end of shooting

Glass pans:

- Heats up slower than metal (not a great conductor), but provides a very even heat
- Ideal for recipes with acidic ingredients
- NEVER broil in glass pans or place over a direct flame
- If swapping a glass pan for a recipe tested in a metal baking dish, note you may need to decrease the baking temperature by up to 25 degrees F and/or decrease the cooking time.
- Refer to recipe doneness cues and make a note for your culinary producer to relay to the recipe development team at the end of shooting

Ceramic pans (similar to glass):

- Heats up slower than metal (not a great conductor), but provides a very even heat
- Can cause overbrowning in baked goods with lots of sugar
- Ideal because they are pretty and can go from oven to table

Silicon pans:

- Poor conductors of heat, great for problem recipes that stick to the pan
- Very little browning will occur in a silicon pan

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**We're here to help!** Please contact Ginevra Iverson, Director, Test Kitchen, with any questions:  
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