

Equipment & Tools List

SEAFOOD LITERACY COURSE

This list is supplemental to general cooking tools and equipment.

- ☐ Cleaver
- ☐ 6" flexible fillet knife
- ☐ Large cutting board
- ☐ Hotel pan, 4" deep
- ☐ Hotel pan, perforated, 2" deep
- ☐ Thermometer, instant read
- ☐ Thermometer that clamps to the side of the pan
- ☐ Kitchen scissors
- ☐ Perforated spoon, large
- ☐ Fish spatula (two of them if handling large pieces)
- ☐ Scaler
- ☐ Fish tweezers or small pliers (for pin bones)
- ☐ Oyster shucking knife