Here's a comprehensive checklist of smallwares typically needed across various types of foodservice and hospitality businesses, including restaurants, cafes, hotels, bakeries, bars, pubs, nightclubs, hospitals, and grocery stores. This list covers kitchen essentials, service items, and specialized tools for different operations.

#### **Restaurant Smallwares Checklist**

## **Kitchen Equipment:**

## Cutlery & Knives:

- Chef knives
- Paring knives
- Utility knives
- Slicing knives
- Boning knives
- Steak knives
- Cutting boards (variety of sizes)
- Knife sharpeners

#### Cookware:

- Frying pans
- Sauce pans
- Stock pots
- Sauté pans
- Roasting pans
- Griddles & grills
- Woks
- Dutch ovens
- Baking sheets & trays

## • Utensils & Tools:

- Tongs
- Ladles
- o Whisks
- Spatulas (metal, silicone, rubber)
- Basting brushes
- Wooden spoons
- o Skimmers
- Meat mallets

- o Can openers
- Potato mashers
- Mandolin slicers
- o Peelers & corers
- Pastry brushes

## Measuring & Mixing:

- Measuring spoons
- Measuring cups
- Mixing bowls (variety of sizes)
- Colanders & sieves
- Food processors
- Stand mixers
- Blenders
- Mortar and pestle

## **Storage & Containers:**

## Food Storage:

- Plastic storage bins
- Glass jars
- Food wrap (cling film, foil, wax paper)
- Food storage bags
- Airtight containers
- Ingredient bins

#### Refrigeration:

- Refrigerator/freezer trays
- Milk crates
- Condiment dispensers

#### Dishware & Serveware:

#### Plates & Bowls:

- Dinner plates
- Salad plates
- Soup bowls
- Pasta bowls
- Dessert plates
- Small appetizer plates

#### Glassware:

- Drinking glasses (water, juice, soda)
- Wine glasses
- Cocktail glasses

- o Beer glasses
- Coffee cups & mugs
- Shot glasses

### Cutlery:

- o Dinner forks, knives, spoons
- Salad forks
- Dessert spoons, forks
- Coffee spoons
- Soup spoons

### Serving Tools:

- Serving trays
- Pitchers (water, tea, lemonade)
- Gravy boats
- o Sugar caddies
- Condiment holders

## Bar & Beverage Supplies (for Bars, Pubs, Nightclubs):

#### • Barware:

- Cocktail shakers
- Strainers
- Muddling sticks
- Jiggers
- Bottle openers
- Wine corkscrews
- Ice scoops & tongs
- o Bar mats
- Coasters
- Cocktail stirrers

#### • Glassware:

- Highball glasses
- Lowball glasses
- Margarita glasses
- Martini glasses
- Wine glasses (red and white)
- Champagne flutes
- Beer mugs & pints

## Cafe & Bakery Smallwares Checklist

### Baking Equipment:

- Cake pans
- o Muffin tins
- o Bread pans
- Rolling pins
- o Pastry mats
- o Biscuit cutters
- Cookie cutters
- o Cooling racks
- Mixing bowls (large and small)
- o Sifters
- Pastry bags & tips

## Measuring & Mixing:

- Scales (for precise measurements)
- Measuring spoons & cups
- Dough scrapers
- Stand mixers (for large batches)
- Handheld mixers

#### Display & Service Items:

- o Cake stands
- Pastry display cases
- Cupcake liners
- Food scoops (for cookies, ice cream, etc.)

#### **Hotel Smallwares Checklist**

#### • Kitchen Essentials:

- Chafing dishes
- Buffet servers
- Serving spoons
- Salad tongs
- Coffee urns
- Tea kettles
- Electric can openers

#### • Service Equipment:

- Room service trays
- Hotel silverware (serving and dining)
- Ice buckets & tongs
- Linen napkins
- Trays & food covers

## Cleaning Tools:

- Dish racks
- Trash cans & liners
- Floor mats
- Mops, brooms, and dustpans

## **Hospital Smallwares Checklist**

## • Specialized Kitchenware:

- Portion-controlled utensils
- Feeding cups and bowls
- Medical-grade canisters
- Hospital-grade food warmers
- Disposable food containers

## • Safety & Sanitation:

- Disposable gloves
- Sterilizing equipment
- Sanitizer dispensers

#### • Food Transport:

- Meal delivery carts
- Insulated food carriers

## **Grocery Store Smallwares Checklist**

#### Food Prep Tools:

- Butcher knives
- Slicing machines
- Scales (for weighing bulk items)
- o Tongs
- Meat thermometers
- Grinders (for fresh ground meats)

### Packaging & Storage:

- Produce bags
- Styrofoam trays
- Cellophane wrap
- Clamshell containers (for pre-packaged goods)

#### Customer Service:

- Shopping baskets & carts
- Checkout counters (including scanners)
- o Receipt printers
- Cash registers

# General Smallwares Across All Categories:

#### Miscellaneous:

- Aprons
- Chef hats
- Thermometers (for food and ovens)
- o Trash bins and recycling bins
- First-aid kits
- Cleaning rags and towels