

## Kitchen Inventory

The purpose of this assignment is to take stock of what you have in your kitchen. This will help to see what you have and give your teacher an idea of what you have available. Don't worry if you do not have an item, just record it as N/A. Please add to each list if an item you have is not listed.

You are going to be cooking with what you have in these locations. The more information you have, the more detailed it is, will make it easier for you to decide what to make

Please try to be as specific as possible with the quantity of each item (e.g. record the amount of grams in a package, estimate the number of cups, etc.). This is what a draft could look like, but not limited to. You may change this to your own needs.

### **Pantry Inventory**

Item	Quantity
Flour (examples) <ul style="list-style-type: none"> <li>• Whole wheat</li> <li>• All purpose</li> <li>• Pastry</li> <li>• Bread</li> <li>• Gluten free</li> </ul>	(example) 2kg 10 kg NA NA NA
Sugar <ul style="list-style-type: none"> <li>• Granulated</li> <li>• Brown</li> <li>• Icing</li> </ul>	
Vanilla	
Salt	
Baking Powder	
Baking Soda	
Yeast	
Chocolate <ul style="list-style-type: none"> <li>• White</li> <li>• Milk</li> <li>• Semi sweet chips</li> <li>• Cocoa powder</li> </ul>	NA 4 cups 1 package 1 kg.

What do you have in your cupboards	
Cans <ul style="list-style-type: none"> <li>• Black beans</li> <li>• Kidney beans</li> <li>• Chickpeas</li> </ul>	
Sauces <ul style="list-style-type: none"> <li>• Tomato sauce</li> <li>• Alfredo sauce</li> <li>• Soy sauce</li> </ul>	

**Fridge Inventory**

<b>Item</b>	<b>Quantity</b>
Eggs	
Milk	
Milk Alternative	
Butter	
Margarine	
Vegetables	
Fruits	
Meat	
Plant Based Protein	



