



VisitEngland ™

Self Catering Kitchen Inventory 2012

Self Catering Kitchen Inventory

ESSENTIAL ITEMS	NOTES	HIGHER STAR RATINGS
Matching crockery and cutlery	Sufficient for number of guests unit sleeps. Extra if dishwasher in unit. Plenty of teaspoons essential, nothing chipped or cracked. Egg cups should be included.	Greater range of items, e.g. different sizes of plates and bowls & mugs/cups and saucers. Not essential to offer cups & saucers, but aim for v.gd quality & range. Guests will expect small knives & forks & soup spoons at higher star ratings.
Glassware	At least tumblers and wine glasses. A water jug might be appreciated.	Possibly champagne flutes or greater range and quality of glasses to suit target market
Serving dishes	To suit target market - possibly salad bowl, platter, fruit bowl, bread basket etc. Consider small containers/dishes for serving crisps & nuts.	Greater range and quality expected at higher levels
Serving spoons		
If welcome families, consider unbreakable items for use outside		
Teapot, milk jug & container for sugar	Cafetiere or coffee maker, might be included, depending on target market	At higher star ratings guests might expect different sizes of teapot, cafetieres & jugs.
Condiments (salt & pepper)		
Useful containers for bread, food items etc	Some airtight lidded plastic in different sizes worth including, especially if can go through dishwasher	
Bread knife, carving knife and fork & other sharp knives.	Larger capacity units would need greater range so if group all cooking together, they have sufficient.	
Chopping board(s), bread board etc		
Range of kitchen utensils	e.g. Tin opener, potato peeler, grater, fish slice or similar, potato masher, ladle, kitchen scissors, wooden spoons, whisk, etc	At higher star ratings more gadgets would be expected, e.g. food processor, bread maker, pasta maker, electric whisk etc and pestle and mortar
Range of kitchen bowls, measuring jug etc	Kitchen scales should be considered, depending on target market	At higher star ratings, guests might expect bakery items, such as cakes tins, cooling racks, rolling pin, cutters, pie dishes, casserole etc

Roasting tin(s) and other oven-proof trays, dishes etc		
Electric kettle and toaster	Toast rack might be considered	
Range of saucepans (incl 1 non-stick) and at least one frying pan	Ensure adequate provision of large saucepans and frying pans if unit takes larger groups. Omelette pan might be appreciated.	Ensure frying pans in very good condition.
Colander or Sieve		
Corkscrew & bottle opener		
Tray(s)		
Ice-making tray (unless has ice-making unit)		
Vase(s)		
Straws (for children & disabled guests)		
Miscellaneous		
Ashtrays (if smoking permitted)		
Matches/lighter		
Facility to dry clothes (airer or clothes line with pegs)	Plastic/wicker laundry basket might be appreciated.	
Vacuum/Broom, floor mop & bucket, dustpan & brush, as appropriate depending on flooring		
Basic supply of cleaning materials, washing up liquid, toilet roll for each WC	Guests might appreciate starter supply of dishwasher powder/tablets	At higher star ratings, operators might consider leaving kitchen roll, foil, cling film etc
Iron and ironing board		
Oven glove or mitts		
Supply of clean tea towels/kitchen towel		
Spare light bulbs		
Torch(es)		
Tablecloth or place mats, as appropriate	Consider plastic cloth(s) for dining table, if welcome families.	Linen/cloth napkins might be appreciated by some guests, especially if from overseas.
Washing up bowl with new sponge/disposable cloths/clean brush		
Door mat at exterior door(s)		