

# Classroom Cooking Cart Equipment

Classroom cooking is an educational activity that keeps the students engaged. Kitchen equipment can be borrowed from the school cafeteria or brought from home. If you have the resources for a more permanent set up, stocking a mobile cooking cart is a wonderful addition to any school. If properly cared for, it can last for years.

The following list includes basic items for preparing food in the classroom. It includes items for the class and items for small working groups. For assistance in funding, contact your local parent-teacher organization for ideas.

## **Cooking Cart Equipment Suggested List**

- Assorted sizes of pots with lids
- 2 baking sheets
- 1 blender
- 2 baking pans or dishes
- 1 can opener
- 1 cart, rolling utility
- 5 citrus juicers, small
- 1 colander
- 10 cutting boards, small plastic
- 1 bottle dishwashing liquid
- 3 bowls, mixing, assorted sizes
- 1 electric skillet (optional)
- 1 first aid kit
- 5 graters, box
- 1 hand mixer
- 2 hotplates, electric
- 4 kitchen towels
- 1 knife, chef's
- 1 ladle
- 5 sets of measuring cups
- 5 sets of measuring spoons
- 4 potholders
- 2 rolling pins
- 1 salad spinner
- 2 skillets, large (12"-14")non-stick
- 2 spoons, large wooden
- 1 spoon, slotted
- 2 spatulas
- 5 sponges with rough side
- 10 spreaders (serrated with rounded end)
- 1 steamer insert for pot
- 1 set of tongs
- 5 vegetable peelers
- 3 whisks, assorted sizes
- 5 whisks, medium