

Cooking in the Classroom

Equipment Starter Kit

Cooking in the classroom builds on your students' food skills. Below is a basic list of some of the cooking equipment you may want to have available in your learning environment.



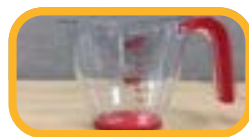
6 Large Bowls



12 Small Mixing Bowls



6 Strainers



6 Liquid measuring cups



12 Dry measuring cup sets



6 Measuring spoon sets



12 Wooden spoons



6 Large serving spoons



6 Small serving spoons



6 Spatulas



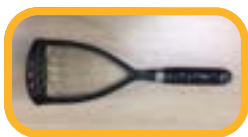
6 Whisks



6 Tongs



6 Peelers



6 Potato Mashers



6 Graters



2 Kitchen Scissors



6 Can Openers



6 Kid-safe knives (made from plastic or nylon)



6 Cutting boards



6 Baking sheets



12 Take-home containers of your choice

Other Materials to Consider:

- Blender
- Electric griddle
- Toaster oven
- Hand mixer
- Parchment paper
- Aluminum foil
- Skewers/toothpicks
- Napkins
- Kitchen towels
- Reusable plates, cups, and cutlery for tasting
- Storage cart

Cooking in the Classroom

Sample Shopping List

#	Equipment	IKEA (price in July 2022)	Walmart (price in July 2022)
6	Large bowls	<u>28 cm bowl</u> , \$9.99	<u>33 cm bowl</u> , \$7.97
12	Small mixing bowls	<u>12 cm bowl</u> , \$3.99	<u>24.5 cm bowl</u> , \$5.97
6	Strainers	<u>20 cm strainer</u> , \$6.99	<u>15 cm strainer</u> , \$7.42
6	Liquid measuring cups	<u>500 mL shaker cup</u> , \$1.99	<u>3 cup set</u> , \$10.97
12	Dry measuring cup sets	<u>4 cup set</u> , \$6.99	<u>5 cup set</u> , \$2.97
6	Measuring spoon sets	<u>4 spoon set</u> , \$5.99	<u>5 spoon set</u> , \$5.97
12	Wooden spoons	<u>30.5 cm spoon</u> , \$1.99	<u>30.5 cm spoon</u> , \$4.00
6	Large serving spoons	<u>33 cm spoon</u> , \$1.49	<u>6 spoons</u> , \$3.50
6	Small serving spoons	<u>4 spoons</u> , \$6.99	<u>18 cm spoon</u> , \$2.00
6	Spatulas	<u>Rubber spatula</u> , \$2.49	<u>6 mini spatulas</u> , \$2.50
6	Whisks	<u>2 whisk set</u> , \$4.99	<u>6 whisks</u> , \$3.50
6	Tongs	<u>2 tong set</u> , \$4.99	<u>6 mini tongs</u> , \$2.50
6	Peelers	<u>Vegetable peeler</u> , \$4.99	<u>Vegetable peeler</u> , \$3.27
6	Potato mashers	<u>Potato masher</u> , \$5.99	<u>Potato masher</u> , \$3.27
6	Graters	<u>Grater with handle</u> , \$6.99	<u>Grater with handle</u> , \$7.97
2	Kitchen scissors	<u>Scissors</u> , \$3.99/set of 3	<u>Kitchen scissors</u> , \$2.00
6	Can openers	<u>Can opener</u> , \$5.99	<u>Can opener</u> , \$11.47
6	Kid-safe knives	N/A	<u>6 nylon knives</u> , \$25.97
12	Cutting boards	<u>2 cutting mats</u> , \$2.99	<u>3 cutting boards</u> , \$23.97
6	Baking sheets	<u>Baking sheet</u> , \$9.99	<u>2 baking sheets</u> , \$14.97
12	Take-home containers	<u>3 containers</u> , \$1.99	<u>8 containers</u> , \$10.97



Cooking in the Classroom

Storage & Cleaning

- Properly clean and sanitize all equipment using 3-sink method. Store equipment away from non food-safe materials.
- A rolling cart can be used to store equipment and share between classrooms (but keep student allergies in mind when sharing).

Cost-Saving Tips

- Try other cost-effective retailers near you, like Dollarama, Giant Tiger or Superstore. Check flyers for deals, or buy in bulk for multiple classrooms.
- Some equipment has multiple uses; for example, strainers can be used to wash produce, baking sheets or cutting boards can be used as serving trays, vegetable peelers can be used to make thin strips of vegetables for a salad, and potato mashers can be used for making guacamole, mashing bananas, or crushing crackers.

