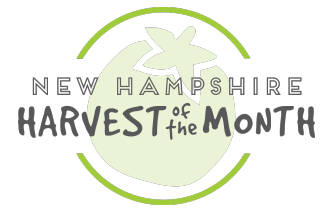


CLASSROOM COOKING CARTS: RECOMMENDED EQUIPMENT LIST



What equipment should Cooking Carts include?

Unfortunately, many elementary schools have limited kitchen space to regularly engage students in cooking education. Cooking Carts are a great solution to this challenge! The ideal Cooking Cart resembles a kitchen island on wheels with plenty of storage for a variety of small kitchen appliances and cooking equipment. Here are some suggestions for stocking your Cooking Cart:

- Kitchen Cart on Wheels, ideally with cupboards and drawers
- Electric Double Burner
- Electric Griddle
- Small Convection Oven
- Food Processor
- Hand Immersion Blender
- Pots & Pans
- Mixing Bowls
- Salad Spinner
- Colander
- Flexible Cutting Boards
- Knives: Chef Knife, Bread Knife, Paring Knives
- Graters & Peelers
- Measuring Spoons & Cups
- Miscellaneous Tools: Whisks, Spatulas, Basting
- Miscellaneous Gadgets: Garlic Press, Timer, Veggie Brush, Can Opener
- Tablecloths & Reusable Dishes & Cutlery
- Oil, Vinegar, Various Herbs & Spices, Salt & Pepper
- Sponge, Dish Soap, and Dish Towels



The photo to the left is an example of a simple kitchen island on wheels that has been outfitted as a classroom cooking cart by several schools in Vermont.

For more info, contact Katherine@FoodConnects.org for an extensive shopping list including recommended model numbers, quantities, and local sources.