

SUPPLY LIST

LARGE TUB WITH LOCKING LID

Fill four large 28-gallon tubs with:*

1	Electric skillet	2	Pot holders
1	Blender	1	Oven mitt
1	Stainless kitchen bowl (small)	1	Large zester
1	Stainless kitchen bowl (medium)	2	Power strip
1	Stainless kitchen bowl (large)	2	Extension cord
1	Colander	1	Serving platter
1	Tongs (large)	1	Serving bowl
1	Measuring cup (clear)	1	Bread knife
4	Cutting mats (small)	1	Cutting board (bamboo)
4	Cutting mats (large)	1	Electric burner
1	1-quart saucepan (with lid)	1	Pitcher
1	2-quart saucepan (with lid)	1	Knife (large)
1	5-quart saucepan (with lid)	1	Ladle
1	8-inch skillet	1	Meat tenderizer
1	10-inch skillet		
2	Serving spoon		
2	Slotted spoon		
2	Spatula (plastic)		
1	Whisk		

**Two or more large plastic containers hold "pantry" items, incentive items, disposable supplies, and extra supplies. Put nonperishables such as herbs, spices, oil, sugar, and flour in the pantry boxes to use for future classes.*

SMALL PLASTIC BOX

Fill a small shoe box-size plastic box with the following items:

1	Garlic press	1	Can opener
1	Food thermometer	1	Citrus juicer
3	Tongs (small, plastic)	1	Knife set (4 total)
1	Measuring cup set	1	Kitchen shears
1	Measuring spoon set	1	Peeler
1	Potato masher	1	Pizza cutter
1	Timer (digital)	1	Paring knife
1	Grater	2	Paring knives
2	Spatulas (silicone)		

EXTRA SUPPLIES

*Restock as needed.**

Silverware set
Kitchen towels (9 per box)
Extra serving platter
Food processor
Coolers with wheels
Fold-flat dollies (2)

Bungee cords
Fire extinguisher
First aid kit
Cut-resistant gloves (10)

**Disposable plates (9-inch), bowls, napkins, paper towels, sanitary wipes, plastic cups, trash bags, and storage bags*



You will need lots of portable equipment, utensils, and supplies to facilitate the mobile cooking sessions.



Use additional tubs to create a “pantry” of items such as spices and other non-perishables needed for the classes.