

South Carolina



FARM TO SCHOOL

Are you planning on having taste tests or maybe cooking demonstrations in the classroom? It is a great way to encourage students to try new foods, especially if the students play a role in preparing the food! Below are some lists of suggested materials and items to have on hand. Start with the essentials, and then continue to purchase items as funds allow. These materials can be shared across classrooms, so if there is a budget for a mobile cart, be sure to keep track of the cart inventory to ensure items do not go missing.

Small Appliances

- Blender
- Food processor
- Electric skillet
- Hot plate(s)
- Hand mixer
- Slower cooker

Kitchen Tools & Gadgets

- Mixing bowls
- Colander
- Can opener
- Measuring cups
- Measuring spoons
- Cutting boards
- Citrus juicer
- Masher
- Choppers
- Vegetable peeler
- Graters
- Apple corer
- Garlic press
- Whisks
- Ladle
- Rubber spatula
- Metal spatula
- Slotted spoon
- Wooden spoons
- Tongs
- Rolling pin
- Brush
- Kitchen scissors
- Funnel

Cookware

- Pots with lids
- Skillet pan
- Steamer insert for pot
- Pot holders

Cutlery

- Chef's knife
- Serrated knife
- Butter knives

Food Storage

- Food canisters
- Aluminum foil
- Plastic bags

Tasting Supplies

- Large plastic platters
- Paper plates and bowls
- Plastic utensils
- Napkins
- Tasting cups

Cleaning Supplies

- Sponges
- Dishwashing liquid
- Towels

Other

- Kitchen scale
- Extension cord
- Timer
- First aid kit

Safety First!

Be sure to always have adult supervision and make sure the food preparation tasks are age-appropriate.