

# COOKING IN SCHOOL EQUIPMENT LIST



**Sourcing and buying equipment can be time consuming and expensive so we have prepared this list to help you.**

## Equipment List for Cooking Classes

Our rule of thumb is to buy the best quality equipment that you can afford: it will last longer and is often safer. Set-up costs for cooking activities needn't be high if you shop around and choose equipment that is durable and adaptable.

You don't need lots of specialist gadgets but it is worth investing in robust hand blenders for blitzing soups and electric hand mixers to speed up tasks like whisking.

Decent quality stainless steel pans are preferable – they will work on all heat sources (including induction), can be scoured without damaging the surface and tend not to burn as easily as cheaper aluminium pans. Non-stick surfaces are not recommended (other than for frying pans) as the coating may come off if pans are burnt or scoured.

## Suggested Supplier

Food for Life trainers use Russums [www.russums-shop.co.uk](http://www.russums-shop.co.uk) for the supply of good quality small equipment.

The sharp knives we use with pupils are available from Russums - Giesser Messer Serrated Paring knives (8cm).

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The basic equipment listed below is suggested for primary school cooking rooms

The quantity of each item you buy will depend on the biggest group size you teach

- Set of saucepans with lids (suitable for all heat sources including induction)
- Large non-stick frying pan (induction-friendly)
- Wok (induction-friendly)
- Set of chopping boards (white, non-slip)
- Red chopping boards or flexible mats for raw meat preparation
- Serrated fruit / vegetable knives (pupils)
- 1 medium size chefs' knife (teacher)
- White food trays to set out ingredients
- Measuring jugs
- Wooden spoons
- Tablespoons
- Robust baking trays to suit the size of the ovens
- Peelers
- Soup ladles
- Perforated draining spoons
- Small plastic mixing bowls
- Large plastic mixing bowls
- Large glass mixing bowls (for demonstrations)
- Metal sieves
- Colanders
- Small box graters
- Potato mashers
- Whisks
- Can openers
- Garlic crushers
- Citrus squeezers
- Electronic scales
- Hand blender
- Hand mixers
- Selection of cake baking tins
- Cooling racks
- Selection of ovenproof dishes
- Good quality oven gloves
- Good quality tea towels
- Wipe clean aprons in child and adult sizes

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If you have additional funds the following would enable pupils to sit together and eat the food they have prepared

- Class set of table cutlery – knives, forks, dessertspoons, teaspoons
- Cutlery trays
- Small dinner plates
- Pudding bowls
- Side plates
- Drinking glasses (polycarbonate)

**Cooking in the Classroom – useful items for schools without access to kitchens**

- Portable induction hobs (use with Induction friendly pans)
- Multi-cookers (like big electric frying pans)
- Mobile oven on trolleys (e.g. Baby Belling)

For economical electrical equipment see Andrew James on Amazon or at their own website [www.andrewjamesworldwide.com](http://www.andrewjamesworldwide.com)

Remember to have gas and electrical equipment safety-tested annually

[www.hse.gov.uk/toolbox/gas.htm](http://www.hse.gov.uk/toolbox/gas.htm)

[www.hse.gov.uk/electricity/faq-portable-appliance-testing.htm](http://www.hse.gov.uk/electricity/faq-portable-appliance-testing.htm)

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## Consumables

These will need to be purchased and replenished on a regular basis:

- Foil
- Cling film
- Non-stick baking parchment
- Cake cases for muffins and small cakes
- Foil trays and plastic cartons to take food home in
- Cleaning products
- Disposable dishcloths
- Scourers
- Bin liners
- Anti-bacterial hand wash
- First aid kit including blue plasters
- Hairgrips and bobbles
- Nail varnish remover and cotton wool