



tip sheet: **Utensil/Pantry Checklist**

Best Garden-Based Kitchen Tools

overview

Safety, efficiency and utility are paramount in choosing the kitchen equipment you use in your garden. This checklist overview highlights the more effective and useful tools a school garden can procure.

objectives

- To provide a quick list of the most useful kitchen tools in a garden setting.
- To begin the brainstorming process of how cooking will be executed in a garden setting.

must-haves

All garden-based kitchens need a clean area to work and access to water. This can be an outdoor space (as long as it can be sanitized). A quick list of must-haves includes:

- A flat, safe prep surface
- Access to clean, safe water
- A first aid kit
- A list of known food allergies

Ideally, you might also have access to electricity and/or gas to expand the repertoire of tools and recipes you use.

(see next page for a list of the most useful tools)



tip sheet: **Utensil/Pantry Checklist**

Best Garden-Based Kitchen Tools

	Have multiples, for adults and students	Have enough to share in small groups	Uses electricity
Colanders , for harvesting and washing produce.	X		
Cutting boards , for preparing, cutting, organizing and serving produce.	X		
Knives , for cutting produce with adult supervision.		X	
Child-friendly scissors , for harvesting and preparing produce.	X		
Induction burner and pots/sauté pans , for cooking		X	X
Trugs (plastic tubs) for harvesting and washing produce		X	
Stirring spoons , for mixing	X		
Mixing bowls , for mixing and serving in	X		
Salad tongs , for tossing salad, sorting produce, picking up hot objects, and juicing citrus*		X	
Liquid measuring cup , for measuring wet liquids**		X	
Tea/Tablespoon measuring set , for measuring wet and dry liquids.		X	



tip sheet: **Utensil/Pantry Checklist**

Best Garden-Based Kitchen Tools

additional suggested tools

- Air-pop popcorn machine
- Electric wok
- Pizza oven
- Refrigerator

*Please refer to

<http://www.marthastewart.com/273194/trick-for-squeezing-lemons>

**A clear, glass measuring cup is far better than a set of mixed dry ones. Clear allows students to learn and see how to become familiar with measuring, and one tool that has all measurement units on it is better than a multiple-set of cups that may get lost (or require more washing!). Unless you are baking (and chemistry of the dry ingredients matters), you can likely use a wet measuring cup to dole out dry ingredients without too much of a margin of error.