Equipment needed for a Kitchen Garden Program kitchen

For classes of 25 students. Items in **bold** should be prioritised first.

- **A large harvest table** (this should be the focal point of the room)
- **Rridged grill pans, heavy based (2)**
- **Stainless steel stock pot, 15 litre (1)**
- **Stainless steel pasta pot, 10 litre (2)**
- **Stainless steel steamer insert for 10 litre pot (1–2)**
- **Heavy-based frying pans, 24 cm (2–4)**
- **Stainless saucepans 4 litre (4, maybe 2 to start)**
- **Stainless saucepans 2 litre (2)**
- **Pressed steel wok and wok ring (1)**
- **Bamboo steamer and lid (2)**

- **Oven slides/trays (4–6, maybe 2 to start)**
- **Large round baking trays, flat (4–6, maybe 2 to start)**
- **Roasting/baking dishes (2)**
- **Square cake tins, 20 cm (2)**
- **Loaf/log tins (2)**
- **Round cake tin, 20cm × 8cm (2)**
- **Sponge tins, 20cm (2)**
- **Non-stick muffin tray (3–4)**
- **Stainless wire rack (3)**
- **Stainless mixing bowls, all sizes (maybe 3 to start)**
- **Fluted tart tin, loose bottom 24 cm (1–2) or**
- **Fluted tart tin, loose bottom, deep 22 cm (1–2)**

- **Oval/rectangular gratin dish 1.5 litre (4, maybe 2 to start)**
- **Casserole dish with lid, 1.5 litre capacity (2)**

- **Measuring scales – up to 6 kg (2)**
- **Salad spinners (2)**
- **Pasta machines, hand-cranked (2)**
- Stainless box graters (2)
- Microplane grater (2, maybe 1 to start)
- Kitchen scissors (2)
- Citrus juicer (2, maybe 1 to start)
- Mortar and pestle, large (2, maybe 1 to start)
- Enamel or stainless colanders (4, maybe 2 to start)
- Nylon/plastic thick white chopping boards (10+)
- Stainless strainers, coarse mesh (2)
- Stainless strainers, fine mesh (2)
- Potato ricer (1)
- Mouli-style food mill with 3 discs (1)
- Rolling pin (6)
- Stainless steel tongs (8, maybe 4 to start)
- Sugar dredger, fine holed (1)
- Small container for pepper or pepper mills (4)
- Small container for salt (6)
- Wooden spoons (6)
- Flexible spatulas (4)
- Flexible lifters, for non-stick pans (2)
- Nylon scrapers (4)
- Wok sang
- Stainless slotted spoon (4, maybe 2 to start)
- Stainless whisks, small, medium (4–6 each size, maybe 2 each to start)
- Wooden salad servers (4 sets)
- Long-handled tongs (4–6)
- Vegetable peelers (8, maybe 4 to start)
- Metric measuring cups, all sizes (4 sets to start)
- Metric measuring spoons, all sizes (4 sets to start)
- Metric measuring jugs, to 1 litre (4)
- Ladle, 150 ml (2–4)
- Ladle, 60 ml (2–4)
- Pastry brush, nylon bristles (4)
- Can opener (2)
- Serving platters, melamine or similar, various sizes (12)
- Serving bowls, 1.5 litre capacity (12, maybe 8 to start)
Nylon storage trays (6)
Knives, serrated (2)
Knives, paring (12)
Knives, cooks 13–20 cm (12)
Food processor (1)
Electric mixer with dough hook (1)
Electric blender (1)
Candy thermometer/Deep-frying thermometer
Kettle

Plates, cups, knives and forks for serving
Flower vases
Rubbish bins
Tea towels (40)
Oven mitts
Small aprons (20)
Bread baskets
Small, washable bucket with lid to sit beside or under kitchen bench to collect scraps for compost (1 for each workstation)
Clean 4 litre bucket with lid, for pickling (2)
Cleaning supplies (scourers, cloths, rubber gloves, washing-up brushes)
Paper towels, aluminium foil, plastic wrap, kitchen string

Extra ideas from Desley Insall, Kitchen Specialist at Collingwood College:
- Take off the cupboard doors so that everyone can see where the dry store and equipment goes and it can be kept tidy.
- Ask a local food shop to keep plastic tubs/lids of all sizes for compost bins and storage.
- Ask parents to donate secondhand baskets, interesting bowls, platters, picture frames, plastic storage with lids etc., or try local secondhand shops and garage sales.
- Use heavy-style pots or containers for utensils to be grouped on display at stove areas.
- Pick areas for grouping equipment. For example, pots and pans in one place, machines in another, plastics in another and so on. This will help students recognise where to store and retrieve things from, rather than keeping bits and pieces on each workstation.
- Keep a display of preserves, flowers, student work and paintings, as well as framed Kitchen Garden Program photos. Use old book stands for recipe book displays.
- Allocate a volunteer area with information for new and ongoing volunteers.
- Make sure you have a yearly calendar in the office area to help with planning.