



## “Cooking in the Garden” Tool Kit Worksheet

Important Tools	Approx. Price	Quantity	Where can I get this tool?
Paring knife	\$5		
Cutting board or mat	\$10		
Box grater	\$8		
Peeler	\$3		
Juicer	\$10		
Set of mixing bowls	\$20		
Mortar and pestle	\$25		
Spatula	\$5		
Wooden spoon	\$3		
Whisk	\$5		
Measuring spoons	\$2		
Measuring cups	\$4		
Storage bins	\$20		
Dish towel	\$2		
Bench scraper	\$2		
Zester	\$7		
Microplane	\$12		
Garlic peeler	\$7		
Wavy knife	\$7		
Butane burner	\$20		
Induction burner	\$100		
Sauce pan	\$20		
Sauté pan or skillet	\$20		
Stock pot	\$40		



Pot holder	\$5		
Bus tub	\$8		
Bin for compost	\$10		
Bucket	\$5		

**Questions to consider when building your tool kit:**

How many students will be cooking at one time?

What tools are age-appropriate for my students?

Do I have somewhere to clean up on site?

How will I store and transport my supplies?

What is the focus of your program?

Are there any stores that might make in kind donations?

**Other items to consider:**

- Cooking with heat options. Induction, butane cassette, propane.
- Restaurant supply stores are a good, often inexpensive, option.
- Ask for in kind donations from kitchen stores.
- You may have to shop around and purchase from many places to get different tools that you are happy with.
- Storing and transporting tools-Toolboxes, carts, totes.
- Look for durability and versatility. Quality over quantity.
- You can buy just a couple tools and see which are most often in use before purchasing larger quantities.



## “Cooking In The Garden” Example Tool Kit Inventory

Tools	Quantity
Paring knife	5
Cutting board	5
Cutting mat	3
Box grater	1
Bench scraper	1
Peeler	3
Juicer	1
Set of mixing bowls	1
Mortar and pestle	1
Wooden spoon	1
Whisk	1
Measuring spoons	1
Measuring cups	1
Dish towels	5
Colander	1
Platter	1
Scissors	1
Scrub brush	1
Tongs	1
Compost bin	1