

Below is a detailed list with suggested quantities of kitchen tools, equipment, and cooking materials for schools.

GARDEN TOOLS AND EQUIPMENT LISTING	SUGGESTED QTY
5-Gallon Bucket	15
Action Hoe	15
Bow Rake	15
Chairs / Benches (sum for all)	30
Cleaning Brush	15-30
Compost Station	1
Digging Fork	30
Food Prep Station	1
Garden Beds	SITE SPECIFIC – SEE GARDEN LAYOUT
Garden Hoe	15
Garden String	
Gloves (per student)	30
Greenhouse	1
Hand Fork	30
Hand Pruner	30
Hand Tool Set	30
Hand Trowel	30
Hand Weeding Tool	15
Handwashing Station	1
Harvest Basket	15
Hoses	5
In-Ground Garden Bed	SITE SPECIFIC – SEE GARDEN LAYOUT
Irrigation / Watering Source (variable on market and size of garden)	SITE SPECIFIC – SEE GARDEN LAYOUT
Landscape Fabric	SITE SPECIFIC – SEE GARDEN LAYOUT
Leaf Rake	SITE SPECIFIC – SEE GARDEN LAYOUT
Long-handled Pruner	30
Perennials	SITE SPECIFIC – SEE GARDEN LAYOUT
Pick Ax	3
Potato Hook	15
Raised garden bed	
Restrooms (see garden specification guidelines)	
Rototiller	1
Seed Packets	50
Shaded outdoor classroom	1
Shovels (digging)	15
Shovels (transfer)	15
Signage	1/garden bed minimum
Soil – cubic ft (Assumes 10 x 3 x 6 ft beds with 10" @ 15 cubic ft of soil per bed)	CALCULATE – SCHOOL SPECIFIC
Spading Fork	30
Storage Area (tool shed)	1
Tool Cleaning Area	1
Trees	SITE SPECIFIC – SEE GARDEN LAYOUT
Watering Can	30
Wheelbarrow	5
White Board/ Instruction Board	1
Work Table with Benches	SEE GARDEN LAYOUT
Worm Bin	1 MIN

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TOOLS & EQUIPMENT	QTY	TOOLS & EQUIPMENT	QTY	TOOLS & EQUIPMENT	QTY
1-Quart Saucepan	3	Hot Water Canner or Large Pot	3	Salad Bowl	3
10-in Ovenproof Sauté Pan	3	Instant-Read Thermometer	3	Salad Servers	15
10 x 14-in Roasting Pan	3	Juicer	3	Salad Spinner	3
11 x 7-in Baking Dish	3	Kitchen Scissors	3	Serrated Bread Knife	3
12-in Non-Stick Oven Proof Skillet	3	Ladle	3	Serving Platter	3
2 Large Baking Sheets	3	Large Glass or Non-Reactive Bowl	15	Shallow Dish	3
2 Medium Non-Reactive Heatproof Bowl	3	Large Mixing Bowl	15	Sifter	3
2-Quart Sauce Pan	3	Large Nonreactive Bowl	15	Single Sided Grater	3
3 1/2-Quart Heavy Saucepan	3	Large Roasting Pan	3	Small Baking Sheet or Pie Pan	3
3-Quart Heavy Saucepan	3	Large Salad Bowl	15	Small Chef Knife	3
3-Inch Cookie Cutter	3	Large Saucepan	3	Small Ladle	30
4 Medium Sauce Pans	3	Large Sauté Pan	3	Small Mixing Bowl	3
4-Quart Saucepan	3	Large Sheet Pans (2)	3	Small Sauté Pan	15
5-Quart Heavy Pot	3	Large Skillet	3	Small Skillet	3
6-Quart Saucepan	3	Large Thermos	15	Soup Pot or Dutch Oven	3
6 x 9-Inch Loaf Pan	3	Large Wooden Spoon	3	Spice Grinder	3
6-Quart Pot	3	Loaf Pan	3	Spoons—mixing	15
8-Quart Pot	3	Manual Pasta Machine	3	Spoons—serving	3
9-in Cast Iron Skillet (or other Heavy Oven-Proof Skillet)	3	Measuring Cups—glass	3	Spoons—skimmer	6
9 Inch Pie Dish	3	Measuring Cups—metal	3	Spoons—slotted	3
9 X 13-in Baking Dish	3	Measuring cups—plastic	3	Spoons—tasting	3
9 X 5-in Loaf Pan	3	Measuring Spoons—metal	3	Spoons—wooden	6
9 X 9-in Baking Dish	3	Measuring Spoons—plastic	3	Squeeze Bottle	6
Airtight Storage Containers (various sizes)—set	3	Meat Thermometer	3	Standing Electric Mixer fitted with Dough Hook	6
Apple Corer	30	Medium Mixing Bowl	15	Standing Electric Mixer with Paddle Attachment	3
Baking Sheet (2) 9X 13 Inch	3	Medium Saucepan with Lid	3	Steamer Basket	3
Bamboo Skewers or Metal Kabob Skewers—set	6	Medium Skillet 8 or 10-in	3	Steamer Insert	3
Baster	3	Melon Baller	15	Strainer	3
Blender, Vitamix/Food Processor	1	Metal Ladle	3	Strawberry Huller	3
Box Grater	3	Metal Spatula	3	Thermometer	15
Can Opener	3	Metal Tongs	3	Timer	15
Candy Thermometer	3	Metal turner	3	Vegetable Brush	3
Canning Funnel	3	Microplane	3	Vegetable Brush	15
Casserole/Soufflé Dish	3	Mortar & Pestle	3	Vegetable Peeler	15
Chefs Knife	15	Muffin Pan 12 Cup	3	Whisk	15
Coarse Mesh Strainer	3	Nonreactive Container	15	Whisk Attachment for Electric Mixer	15
Colander	3	Oven Proof Sauté Pan	3	Wire Cooling Rack	3
Compost Bucket	3	Paper Mill	3	Wood Turner	3
Cooling Rack	3	Paring Knife	15	Zester	6
Corer	15	Pasta Roller	15	Silverware Set (45)	15
Cutting Board—plastic color coded	30	Pastry Bag with tips	15	<i>Assumes 30 students per teaching kitchen with 3 fully equipped student cooking stations</i>	
Dutch Oven or Large Heavy Saucepan with Lid	3	Pastry Blender	3	<b>COOKING MATERIALS*</b>	
Electric Mixer Fitted with a Dough Hook	3	Pastry Brush	15	5 Ounce Paper Cups	Parchment Paper
Electric Mixer Handheld and Standing	3	Pastry Cutter	15	Aluminum Foil	Plastic Wrap
Fine Grater	3	Peeler	15	Baking Cup Liners	Popsicle Sticks
Fine Mesh Sieve	3	Pie Pan	3	Cheesecloth	Rubber Gloves
Fine Mesh Strainer	3	Pizza Wheel	3	Dish Towel	Ruler
Food Dehydrator	3	Plastic Canning Funnel	3	Kitchen Cloths	Toothpick
Food Mill	3	Plastic Tongs	3	Labels for Jars	Towels
Food Scale	3	Potato Masher	3	Oven Mitts/Potholders	Canning Jars with Lids
Garlic Press	3	Rasp	15	Paper Cups	Preserving Jars and Lids
Griddle	3	Reamer	15	Paper Towels	
Grill or Grill Pan	3	Rimmed Baking Sheet	15	<i>Quantities determined at the school level</i>	
Handheld mixer	3	Rolling Pin	3		
Hot Pads	3	Rubber Spatula	15		
		Rubberized Jar Lifter	3		