# SUPPLIES PROVIDED

#### **COOKING SET**

- 1. Blender and food processor (\*ADULTS ONLY\*)
- 2. Mixing bowl set of 4
- 3. Utensils set (whisk, spatula x 2, can opener, measuring spoons and cups, grater, mixing spoon, first aid kit)
- 4. Adult apron
- 5. Cutting boards x 15
- 6. Kids aprons x 12
- 7. Lettuce knives x 15
- 9. Oven mitts
- 10. Clipboard

#### **OVEN SET**

- 1. Toaster oven (\*ADULTS ONLY\*)
- 2. Oven mitts
- 3. Foil muffin tins
- 4. Foil

#### **CLEANING SUPPLIES**

- 1. Kitchen rags
- 2. Paper towels
- 3. Disinfecting wipes
- 4. Dish soap, sponge, dish brush
- 5. Hand soap for kids

#### CONDIMENTS

- 1. Salt and pepper
- 2. Honey
- 3. Olive oil
- 4. Vanilla (imitation extract)
- 5. Cinnamon
- 6. Sugar

Remember!
Replace supplies and condiments as needed.
Take note of inventory at the end of the class and purchase missing items for the next class.
Then, submit your receipts for reimbursement through Paylocity.



## **EQUIPMENT BY WEEK**





Week#	Recipes	Oven	Blender	Food Processor
First Class	Blueberry Cheesecake			
1	Veggie Tostada and Guacamole			
2	Baked Falafel and Limonana Pudding	<b>V</b>	<b>Y</b>	
3	Chin Chin and Chapman Punch	V		
4	Veggie Kebobs and Cacik Dip	Y		
5	Little Orange Cakes and Gazpacho	V	Y	
6	Lumpia Shanghai and Banana Smoothie	V		
7	Rocoto Rellano and Veggie Ceviche	Y		
8	Spanikopita and Hummus	V		V
9	Bruschetta and Tiramisu	<b>Y</b>		
10	Raita and Naan Chips and Mango Lassi	V	<b>V</b>	
11	Ratatouille and Strawberry Parfait	V		
12	Mini Pumpkin Pies and Whipped Cream	V		
13	Kumara Salad and Trifle	V		
14	Chocolate and Avocado Pudding and Horchata		<b>Y</b>	<b>Y</b>
15	Shortbread Cookies and Gingerbread Dip	V	<b>V</b>	
16	Kolaczti Thumbprint Cookies and Oat Milk Eggnog	V	<b>V</b>	



### SHOPPING TIPS: LET'S REDUCE WASTE TOGETHER





Dear Educators, we have compiled a list of recurring ingredients to minimize waste and encourage reuse for future weeks, saving you time and resources in the long run. Please remember not to leave parashable items them in the bin.



#### Thank you for your dedication to sustainability in the classroom!

Week #	Flour	Baking powder	Graham Crackers	Butter	Oats	Cocao Powder
First Class			1.5 sleeves	1/2 stick		
1						
2	2 tbsp	2 tbsp				
3	1.5 cups	1/2 tbsp		1 stick		
4						
5	3/4 cup	1 tbsp		1/2 stick		
6						
7						
8						
9						1/4 cup
10						
11					1/2 cup	
12			1 cup (~1 sleeve)	1/2 stick		
13						
14						1/4 cup
15	2 cups			2 sticks		
16	1 cup			1/3 stick	1 cup	
Total	~6 cups	3.5 tbsp	2.5 sleeves (1 box)	5 sticks	1.5 cups	1/2 cup
	FLour	CIRL CIRL CIRL CIRCA CANADA CA	Moid Maid	BUTTER	QUAKER OATS	HERSHEY'S COCOA MOST COCOA MOST C

NOTE: this curriculum also uses full 12 oz jar of honey, olive oil, sugar, and vanilla. If you are running low or run out, please buy more and submit for reimbursement.







This curriculum uses some spices that we included for you in addition to regular spices provided ( like cinnamon and vanilla.)

Our spice pack includes:

- Cumin
- Paprika
- Soy sauce

Table below illustrates which lesson uses which spice.

Week #	Cinnamon	Vanilla	Cumin	Paprika	Soy Sauce
Week#	Cirilarion	Variilla	Curiiii	Рарпка	Soy sauce
First Class		1 tsp			
1			3/4 tsp		
2	2 tsp		1 tsp		
3		l tsp			
4					
5		1/2 tsp			
6					1 tbsp
7			6 tsp	2 tbsp	
8			1 tsp		
9		1 tsp			
10			1 tsp		
11	6 tsp				
12		2 tsp			
13					
14	l tsp	l tsp			
15	1 tsp	l tsp			
16	2 tsp	2 1/4 tsp			
TOTAL	12 tsp or 4 Tbsp	10 tsp or 3 1/3 Tbsp	10 tsp or 3 1/3 Tbsp	2 Tbsp	1 Tbsp
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