

LIBRARY COOKING PROGRAMS: TOOLS FOR SMALL SPACES TO COMMERCIAL KITCHENS

Having a well-stocked cooking set and the right equipment is essential for successful library cooking programs. Use this list as a starting point to help you prepare for delicious classes.

BASIC COOKING SET UP

This basic cooking set up can be stored in a few bins. You may choose to have 1-3 of each of the items listed.

Small Wares:

- Vegetable peeler
- Citrus juicer
- Whisk
- Silicone spatula
- Wooden spoon
- Turner/flipper
- Tongs
- Food scissors
- Potato masher
- Can opener
- Cheese grater
- Strainer
- Mixing bowls (sm,med,lg)
- Measuring cups, for dry ingredients
- Measuring cups for liquids, 2-cup/4-cup
- Measuring spoons
- Rolling pin
- Metal spoons, forks, butter knives
- Cutting boards or mats
- Knives— 8-inch chef, paring, serrated
- Nylon knives (aka lettuce knives)
- Cut gloves (sm, med, lg, xl)
- **Digital thermometer**

Equipment:

- Saucepan, 4 qt.
- Soup pot, 6 qt.
- Fry pan/Sauté pan, 8 in. or 10 in.
- Portable burner
- Blender

Other:

- Cafeteria trays
- **Gloves, latex-free**
- **Aprons**
- Plastic wrap/
aluminum foil
- Paper/disposable plates, bowls, cups
- Bus tub
- **Sanitizing spray**
- Paper towels

(Items in bold are related to food safety)

BRANCH-BASED COOKING SET UP

If you have a larger or more permanent set up, here are some tools and equipment to consider adding to the basic set up.

- Microplane
- Bench scraper
- Pastry brush
- Ice cream scoop (thumb-press style)
- Sifter
- 2 qt. saucepans
- Non-stick frying pans
- Plastic pitcher
- Silicone mesh shelf liner, cut to fit under cutting board for stabilization
- Muffin tins
- Toaster oven w/additional baking sheets
- Food processor
- Hand Mixer or Stand Mixer
- Microwave

COMMERCIAL KITCHEN SET UP

The kitchen size and storage space will dictate the amount of additional small wares and equipment. In addition to everything listed in the Basic and the Branch-Based Set Up, here are items we have found useful:

- Speed racks for additional storage
- Additional storage bins and containers
- Adequate refrigerated storage
- Carts

HELPFUL TOOLS FOR ACCESSABILITY

If budget and space allow, here are additional items that might be helpful to increase accessibility for customers:

- Rocker blade
- Color-coded measuring cups/spoons
- Silicone mesh shelf liner to use under bowls for stabilization