



## Equipment List - Teaching

### Teaching a non-food class

- ❖ 5 x 7 inch lined note pad (for each student - you don't get back)
- ❖ Pens and/or pencils (for student use - assume you won't get back)
- ❖ Name tags (for students & yourself)
- ❖ White board, markers & easel (for you)

### Teaching a demonstration class (all of the above, plus)

- ❖ Special equipment like pressure cooker, food processor, etc
- ❖ Apron or chef jacket (have extra aprons if you want students to assist)
- ❖ Small portable first aid kit
- ❖ Extra kitchen towels
- ❖ Utensils, knives, small tools that you know will be required
- ❖ Cutting board(s)
- ❖ Extension cord(s)
- ❖ Food and pantry items required
- ❖ Small paper plates and plastic flatware for tasting
- ❖ Napkins & paper towels
- ❖ Hot pads and pot holders (as needed)

### Teaching an interactive class (all mentioned so far, plus)

- ❖ Enough cutting boards, tools, pans, utensils, etc for each station and/or participant
- ❖ Containers for created meals (you won't get these back)
- ❖ Small fire extinguisher
- ❖ Recipe cards (handouts - you won't get back)
- ❖ Cooler with extra ice
- ❖ Spare hair nets or hair ties for people with long hair
- ❖ Small fan(s) - depending on the size of the venue and likelihood of heat build-up

These lists are suggested starting points. Certainly, add items and elements which are special to the particular class being taught.