

# Basic kitchen supplies

Having a full scale kitchen definitely makes things easier but is not necessary. You can still have a successful program as long as you have basic cooking equipment and enough kitchen work space to accommodate your size group.

Basic cooking equipment includes:

- cutting boards
- chopping knives (paring knives and chef knives)
- set of mixing bowls
- measuring cups and spoons
- graters and peelers
- spatula and wooden spoon
- ladle
- pots and pans
- Frying pan/skillet
- dish towels and rags

If you plan on eating the food together, have enough plates, bowls and utensils for everyone. If you don't have access to a stove, consider investing in electric hot plates. Even without a cooking element, you can still make many recipes that call for raw ingredients.

