



# CULINARY CHEMISTS (Session B) Class Supply List

This course requires the use of appliances such as microwave, stove etc. Parental Supervision is required

## Materials:

- 7-plates/bowls (NOT PAPER!)
- Index cards (or something to label)
- Cutting Board
- Knife
- Spoon
- Stove
- Pot
- Timer
- Fridge
- Sharpie
- 2 ice cube trays
- \*spatula
- 2 glass measuring cups, 1-cup capacity each
- Teaspoon
- Granulated Sugar
- Thermometer (to test water temperature)
- Water
- 2 empty, clean 1-liter soda bottles
- 2 latex balloons
- 2 rubber bands
- Glass measuring cup, 1-cup capacity
- Measuring Spoons

## Food Supplies:

- 2-bananas
- 2-3 cups of water
- 1-Apple
- 4tbsp Lemon Juice
- 4tbsp Distilled Vinegar
- 4tbsp Milk
- Two ½ cups of freshly cut diced pineapple
- \*2 packages of gelatin
- \*1-8ounce package of strawberries (cleaned and cut in half)
- 2tbsp butter
- flour
- 1 c whole milk
- 6oz medium cheddar, shredded
- ¼ tsp salt
- ¼ tsp chili powder
- Nacho Chips
- Optional (extra nacho toppings)
- 4 packets of active dry yeast (each packet is ¼ ounce OR 2-¼ tsp)
- Bread Flour 4 cups
- Active dry yeast 2 packets
- 4 cups granulated





## Materials:

- Large mixing bowl
- Hand mixer
- Wooden spoon
- Bread knife
- Bread pan
- Wire rack
- Food scale
- Graduated Cylinder/ tall clear cup
- Rock/Pebble
- Nickel
- Marble
- Wood Chip/Popsicle Stick
- Plastic Straw (just a small piece)
- Paper Clip
- Dice
- Marble
- Bouncy Ball
- Jolly Rancher
- Ping Pong Ball
- Plastic Lid
- Ping Pong Ball
- Double Bubble Bubble Gum (optional)
- Turkey Baster OR Eye dropper
- fork
- 1 Quart sized freezer ziplock bag
- 1 gallon sized freezer ziplock bag

## Food Supplies:

- Milk 1 cup
- Vegetable Oil 2 tbsp
- 2 eggs
- corn syrup
- dish soap
- 2 oranges
- 10 ml Orange Juice
- 10 ml Pineapple Juice
- 10 ml Apple Juice
- 10 ml Grape Juice
- Scoop of Ice Cream like Vanilla OR Orange Sherbert Ice Cream!
- Vanilla Cake Mix (1 package)
- 1 container of icing
- 1 unsweetened applesauce squeezer or a container of it
- Baking soda
- 1 c. half and half
- ½ tsp pure vanilla extract
- 3 c. ice
- ⅓ c kosher salt





# Supply Lists & Prep by Session

## Session 1 - Food Science Extravaganza

### Supplies

- 7-plates/bowls (NOT PAPER!)
- Index cards (or something to label)
- Cutting Board
- Knife
- Spoon
- Stove
- Pot
- Timer
- Fridge
- Sharpie
- 2-bananas
- 2-3 cups of water
- 1-Apple
- 4tbsp Lemon Juice
- 4tbsp Distilled Vinegar
- 4tbsp Milk

### Preparation before Class

- Kids may need help slicing fruit





# Supply Lists & Prep by Session

## Session 2 - Cooking with Thickeners

### Supplies

- 2 ice cube trays
- \*bowl
- \*spatula
- \*Stove
- \*Pot
- \*Timer
- Food Items
- Jello
- \*Two ½ cups of freshly cut diced pineapple
- \*2 packages of gelatin
- \*1-8ounce package of strawberries (cleaned and cut in half)
- Nacho Cheese
- \*2tbsp butter
- 2tbsp flour
- 1 c whole milk
- 6oz medium cheddar, shredded
- ¼ tsp salt
- ¼ tsp chili powder
- Nacho Chips
- Optional (extra nacho toppings)

### Preparation before Class

- Gather Materials





# Supply Lists & Prep by Session

## Session 3 - Bread and Butter

### Supplies

- Mixing Bowl
- Mixing Spoon
- 9x13 pa2 glass measuring cups, 1-cup capacity each
- measuring spoons
- Granulated Sugar
- Thermometer (to test water temperature)
- Water
- 6 packets of active dry yeast (each packet is ¼ ounce OR 2-¼ tsp)
- timer
- 2 empty, clean 1-liter soda bottles (water bottles work)
- 2 latex balloons
- 2 rubber bands
- Glass measuring cup, 1-cup capacity
- Hand mixer
- Wooden spoon
- Bread knife
- Bread pan
- Wire rack
- Bread Flour 4 cups
- Salt: 1.5 tsp
- Milk 1 cup
- Vegetable Oil
- 1 egg
- Jar with lid
- ½ c heavy cream





# Supply Lists & Prep by Session

## Session 4 - Colorful Culinary

### Supplies

- Water
- salt
- Cup
- 2 eggs
- Food scale
- Graduated Cylinder or tall glass
- Rock/Pebble
- Nickel
- Marbel
- Wood Chip/Popsicle Stick
- Plastic Straw (just a small piece)
- Rubber band
- Paper Clip
- Clear Cup
- Dish Soap 10ml
- Corn Syrup 10ml
- Vegetable Oil 10ml
- Dice
- Marble
- Bouncy Ball
- Jolly Rancher
- Plastic Lid
- Ping Pong Ball
- Double Bubble Bubble Gum optional
- 2 Oranges
- Container OR bowl
- Turkey Baster OR Eye dropper
- 10 ml Orange Juice
- 10 ml Pineapple Juice
- 10 ml Apple Juice
- 10 ml Grape Juice
- Scoop of Ice Cream like Vanilla OR Orange Sherbert Ice Cream! (optional)

### Preparation before Class

- Gather Materials





# Supply Lists & Prep by Session

## Session 5 - Ice Cream

### Supplies

- measuring spoons
- 1 spoon
- 1 fork
- Spatula (optional)
- Small glass bowl (clear if possible)
- Vanilla Cake Mix (1 package)
- 1 container of icing
- 1 unsweetened applesauce squeezer or a container of it
- Tub of water or sink nearby
- Microwave
- Oven Mit
- Tall Cylinder (cleaned empty water bottle, graduated cylinder, plastic test tube)
- Dish soap
- Vinegar
- Measuring cup
- Baking soda
- 1 c. half and half
- 1 tbsp granulated sugar
- ½ tsp pure vanilla extract
- 3 c. ice
- ⅓ c kosher salt
- TOPPINGS (optional)
- 1 Quart sized freezer ziplock bag
- 1 gallon sized freezer ziplock bag

### Preparation before Class

- Gather Materials

