

ASSESSING EQUIPMENT NEEDS



In determining how the breakfast club will operate, it's important to think about what equipment and infrastructure will be needed in order for food to be safely stored, prepared, and served. Performing an equipment needs assessment early-on will help highlight what is currently available at the school and any areas of need. The equipment needs will depend largely on the planned menu as well as the delivery model. Don't forget to plan for future program growth and a few lost spoons and broken plates along the way.

THE FOLLOWING IS A LIST
OF EQUIPMENT AND
INFRASTRUCTURE
THAT MAY BE NEEDED
FOR THE BREAKFAST CLUB.
THE USE OF REUSABLE
DISHES IS ENCOURAGED WHENEVER
POSSIBLE.

LARGE APPLIANCES

FRIDGE • FREEZER • STOVE • DISHWASHER

SMALL APPLIANCES

CONVEYOR TOASTER • BLENDER • KETTLE • WARMING TRAYS • MICROWAVE • GRIDDLE

STORAGE AND DELIVERY

CUPBOARDS (OR PANTRY) • STORAGE CONTAINERS (FOR CUTLERY, CEREALS, LEFTOVERS) • CARTS, BINS, COOLERS, OR BASKETS FOR EACH CLASSROOM

DISHES AND CUTLERY

CUTTING BOARDS • JUICE JUGS • MILK JUGS • SPATULAS • WHISKS • KNIVES • CAN OPENER • POTS
PANS • PLATES • BOWLS • FORKS • SPOONS • CUPS

CLEANING

DISH SOAP • SANITIZERS • TEA TOWELS • WASH CLOTHS • HAND WASHING SOAP
THREE SINKS OR BINS TO USE AS THIRD SINK IF NONE AVAILABLE

OTHER

TABLES • CHAIRS