



# Kitchen Equipment List

Having the right tools for the job can make the difference between a successful feast and a stressful one. The way I work it out is this. First, decide on the recipe to be used. Then the number of guests to be cooked for. Once you know these two things it's then easier to list out the equipment you'll need. If you're cooking in your own kitchen, you'll know what you've already got. If you are cooking for the feast in another kitchen, it's worth listing out what you'll need below so you can check against what is available. Buying new equipment is an expensive solution for a one off feast. If you need equipment that you don't have, ask around or find an alternative. For example if you don't have a pan big enough to cook 50 meals, but you have 5 hobs, then 5 big domestic pans will be ample. Same is true of roasting trays.

Our first feast at The Long Table was for 80 people and was cooked on a BBQ and one hob. We had a tiny office kitchenette and a washing up bowl. Nothing else. If the recipe requires space and equipment you don't have, choose a different recipe. Sharp knives, space in the fridge, tin openers, pans that work on the hobs [worth checking if you're going to be using induction hobs], all can help cooking go well.

Fill in the table below so that you don't forget anything important!

Quantity	Equipment item	Who/Where	Detail





## Ancillary Equipment List

A list of all things that'll make a meal a feast and help to keep your guests safe whilst creating a welcoming and beautiful occasion. Some suggestions for starters, place for coats, music setup [check out our playlist], enough tables and chairs, candles, jars for candles, matches/lighter, fairy lights, placemats.

It's a great idea to make a box of tricks for the event with things you might need at a moment's notice close to hand. This could include, duck tape, kitchen roll for spills, sanitiser spray, cloths and tea towels, bin bags, torch, batteries, candles, lighter, sellotape, staple gun, first aid kit, list of numbers to call in an emergency [kitchen hotline to a chef, person that knows where the water stop tap is, local taxi, that kind of thing.

Fill in the table below so that you don't forget anything important!

Quantity	Equipment item	Who/Where	Detail

