






# 5 top tips for choosing school cooking equipment

Film transcript



Top tip	Image	Audio from film
1		Buy the best quality equipment that you can afford and keep it just for cooking.
2		You don't need lots of specialist gadgets but it is worth investing in a strong hand blender for blitzing soups and a few electric hand mixers to speed up tasks like whisking.
3		Choose stainless steel pans as these work on all heat sources (including induction), can be scrubbed clean and don't burn as easily as cheaper aluminium and 'non-stick' coated pans.
4		Small knives with an 8cm serrated blade are recommended for use by primary aged children.
5		Portable induction hobs are brilliant when you don't have access to proper cookers.