

# Before you start: Session Two

## EQUIPMENT LIST

To help keep pace with the chef and other students, we recommend that you have all the equipment from the following list clean, ready, and within reach before class begins.

- 1 cutting board
- 1 chef knife
- 1 medium mixing bowl
- Measuring cups and spoons
- Tasting spoons
- 1 sanitizer towel with sanitizer solution  
(1 Tbsp of bleach mixed with 4 cups of water)
- 1 saucepan
- 1 soft spatula
- 2 baking sheets
- 1 tongs
- Food processor with shredder attachment or box grater

## ADVANCED PREP LIST

Please complete the following items before class begins.

- Wash all produce items.

## SHOPPING LIST

Produce	Dry	Meat	Dairy
1 bunch green onion	Olive oil	Pepperoni *	Mozzarella, shredded *
1 large tomato *	1 tsp garlic powder	Sausage *	Cheddar, shredded *
1 small pineapple *	2 tsp salt	Canadian bacon *	Parmesan *
1 bell pepper *	4 cups tomato puree		
4 oz mushrooms *	1 1/2 Tbsp Italian seasoning		
1/2 head broccoli *	Olives, sliced *		
1 zucchini *			

\* Optional toppings: Pick and choose which ones you want to add.