

Welcome & Getting Around

The teaching kitchen has six cooking stations, each with a stove, range, microwave, and cabinetry stocked with kitchen essentials. The room also has seating capacity for 20 around four central tables, and a computer with a display and speakers for presentations or your event soundtrack. In the middle of the kitchen are a shared fridge and pantry stations. Feel free to use a bit of the staple ingredients we keep on hand - salt, sugar, baking soda, etc. - and notify us if something is out.

To make a reservation, please visit <https://www.uwyo.edu/fcs/faculty-staff/fcs-dept-forms.html> and submit a Room Request. If you want to drop off ingredients or supplies before your event, wish to use some of the common countertop appliances we keep on hand, or have any other questions, please reach out to: Christopher.Weber@uwyo.edu

Each station should be stocked with the following essentials:

- Lower Cabinets adjacent to the ovens:
 - Pots, pans, baking sheets, muffin tins, loaf pans, cutting boards, and colanders
- Drawers adjacent to the ovens:
 - Cutlery, knives, thermometers, spatulas, tongs, bench scrapers, measuring cups & spoons
- Upper cabinets:
 - Liquid measuring cups, glass/metal mixing bowls, service ware (plates, bowls, mugs, and glasses)
- At each sink:
 - Hand soap, dish soap, scrubbing brushes, sponges, and drying racks

Safety & Hygiene

Gas stove guidelines:

- Keep flammable materials away from the burner
- Never leave the gas range unattended while in use
- Ensure oven and all range knobs are turned off when finished cooking
- If you notice any gas leaks or unusual odors, call 911 right away

Fire extinguishers are located at each station with two stoves

First aid kit is located next to the front door

The central **cleaning cabinet** is stocked with:

- Gloves and hairnets
- Refills for hand and dish soap
- Towels and surface sprays for wiping countertops and drying dishes
- Brooms

Using the **composter**

- Food scraps can be disposed of in the composting bin located at the back of the laboratory
- Detailed instructions for use can be found right next to the composter along with a list of what can and cannot be added

Cleaning and Resetting the Kitchen Checklist

- ☐ Check that ovens, stove tops, and ranges are cleaned and turned off
- ☐ All dishes are washed, dried, and put away
- ☐ Countertops are wiped off. Rags and drying towels are placed in the central hamper
- ☐ All perishables or leftovers are removed from the fridge – please take them with you!
- ☐ Notify Christopher.weber@uwyo.edu of anything damaged, missing, or low in stock

Enjoy the kitchen and reach out with any questions or concerns!

Email christopher.weber@uwyo.edu or call Dr. Jaden Tatum at 307-766-5687