



**Cooking Connections:  
Food Programming  
in Your Library**





CROWN POINT  
COMMUNITY LIBRARY





## MEET YOUR PRESENTERS

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# MEET YOUR PRESENTERS

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# What is the purpose of culinary literacy?

- Educates
- Brings people together
- Food is inclusive
- Makes people happy







**“Food education is critical to improved health outcomes. Today, 1 in 6 kids in the U.S. will go hungry. 1 in 3 will develop Type 2 diabetes in their lifetime. Food security and healthy eating require two things: access to fresh, healthy food; and basic skills to prepare that food. It’s simple. Food education is essential for lifelong health.”**

From the Charlie Cart Project



# Getting Started





# Set Goals





# Purchase Equipment







Playaways  
A - G

Playaways  
H - W

Fiction  
AA - BB

Fiction  
CC - DD

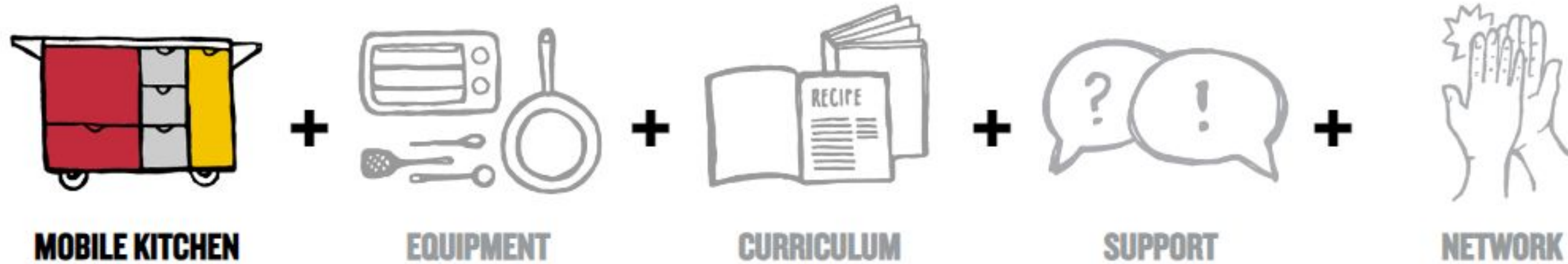
MI COCINA  
ITALY!

THE CHARLIE  
CART PROJECT



# What's included

The Charlie Cart Project is fully equipped with everything you need to **get your community cooking.**



A durable rolling kitchen cart includes:

- **Convection oven and induction cooktop**
- **Stainless steel sink with spray nozzle pump and grey water recovery**
- **Storage cupboards for all utensils, pots, pans, dishes and lesson plans**
- **Power and electrical system optimized for classroom use**
- **One year fit-and-finish warranty**





# The Charlie Cart Project





# Recipe :

SERVES:

CALORIES/SERVING:

PREP TIME:

COOK TIME:

INGREDIENTS

DIRECTIONS

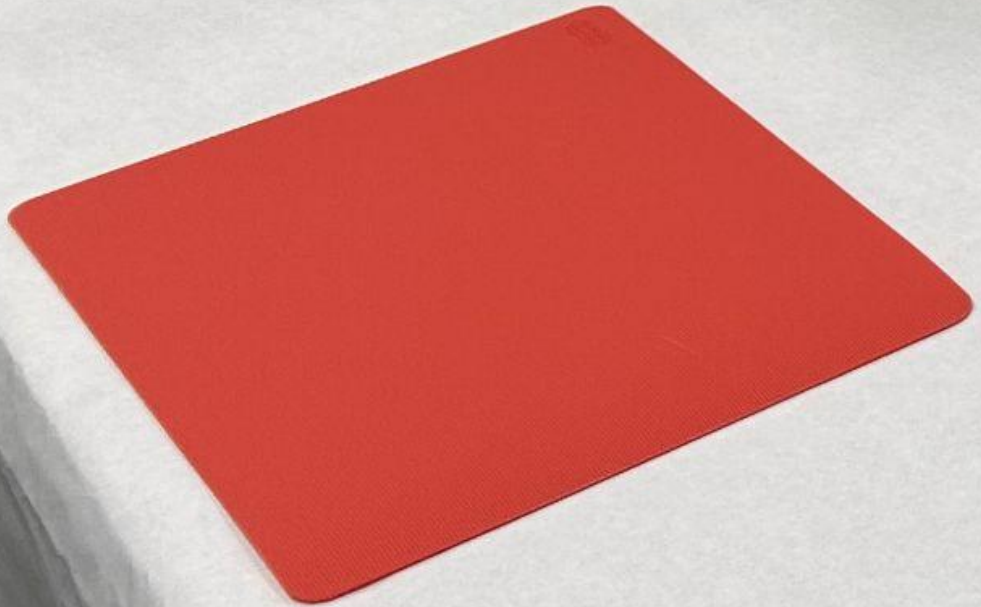
Select  
Recipes







LIBRARY  
**Stuffed Cherry Tomatoes**  
Ingredients:  
• 1 lb cherry tomatoes  
• 1/2 cup ricotta cheese  
• 1/2 cup shredded mozzarella cheese  
• 1/4 cup grated parmesan cheese  
• 1/2 tsp dried basil  
• 1/2 tsp dried oregano  
• 1/2 tsp salt  
Directions:  
• Preheat oven to 375°F.  
• Wash and dry tomatoes.  
• Cut a small hole in the top of each tomato.  
• Fill with ricotta cheese, mozzarella, and parmesan.  
• Bake for 20-25 minutes until tomatoes are tender and cheese is melted.  
• Garnish with fresh basil and a drizzle of olive oil.







**Safety**





# ServSafe

# Certification

- Online video instruction
- 2-3 hours
- Online exam
- \$15.00

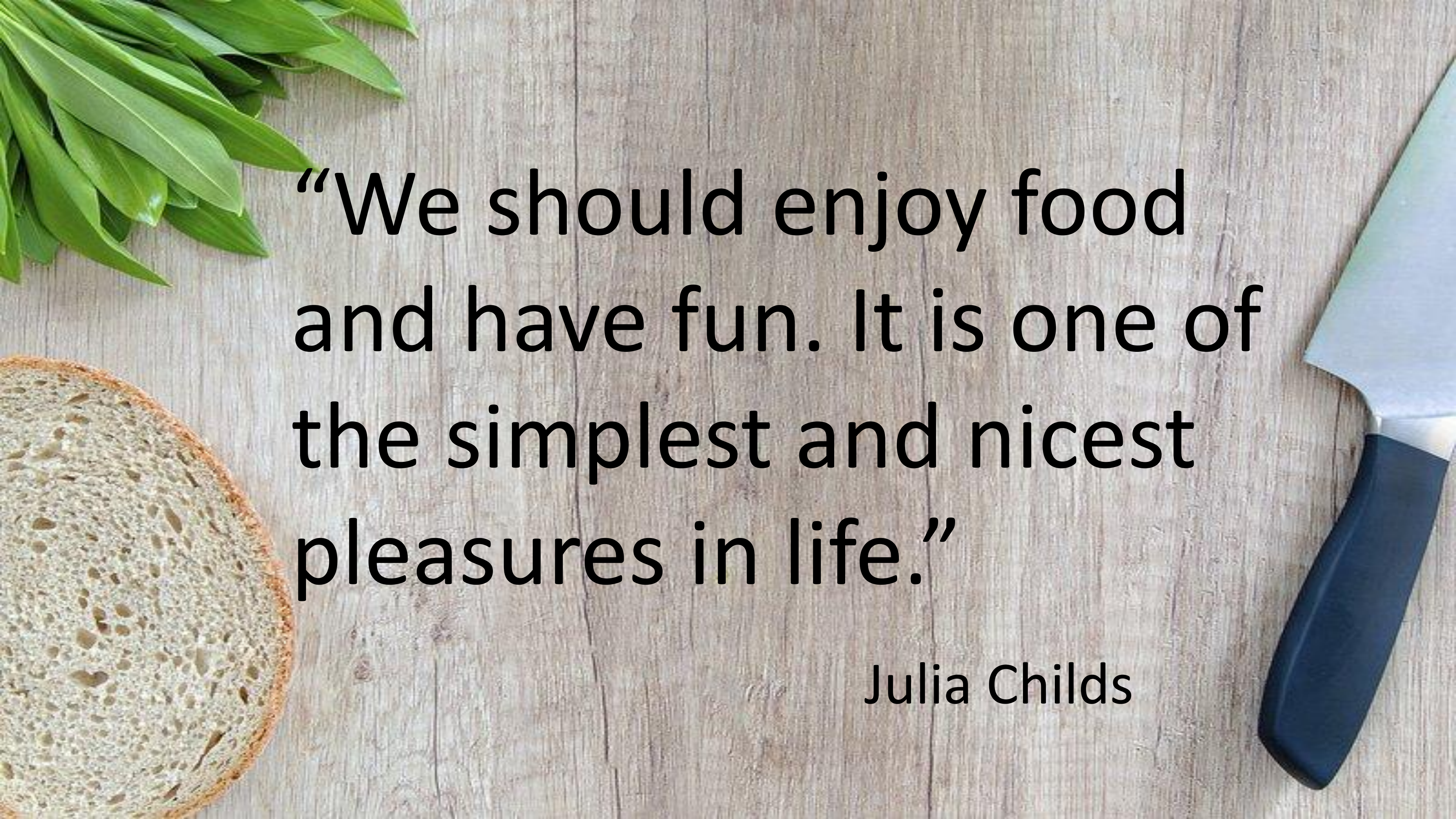






# Create a Pantry



A top-down view of a wooden cutting board. In the top-left corner, there is a bunch of fresh green basil leaves. In the bottom-left corner, there is a single slice of rustic, golden-brown bread with a porous, airy texture. On the right side of the board, a knife with a dark blue handle and a silver blade is positioned vertically. The background is the natural wood grain of the cutting board.

“We should enjoy food  
and have fun. It is one of  
the simplest and nicest  
pleasures in life.”

Julia Childs