

# Learning in the Kitchen

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## Background

The Seasoned Spoon is an independent café at Trent University serving students and staff daily. The Seasoned Spoon is a not-for-profit, vegetarian, co-operative café that prides itself on serving organic, local, affordable, and delicious foods, while also providing educational opportunities through volunteer experiences, workshops and conferences. There is an interest in knowing how other learning kitchens function, considering the layout, programming and equipment. By understanding how other kitchens function, new techniques can be applied to the Seasoned Spoon to maximize their efficiency and meet outlined values.

## Research Approach

For our research, we completed two five-hour volunteer shifts at the Seasoned Spoon. We then were able to create a web search template, which we completed for learning kitchens in Peterborough, across Canada and two European countries. From there we created and conducted a follow-up questionnaire, which we emailed to 17 applicable kitchens. Lastly, we conducted two phone interviews with kitchens in Ireland and Spain who facilitate innovative programming within their learning kitchens.

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Practical Experience

2

Web Search

3

Questionnaires

4

Interviews

## Results

Many kitchens face similar challenges as the Seasoned Spoon and have a variety of ways in which they overcome them, and modify their space to accommodate their services. We found that there were many kitchens in the Peterborough and GTA area who resembled the Seasoned Spoon in the sense that their prep, cooking, dishwashing, and storage areas were not all connected. However they did not all face challenges as a result of this. We were able to contact six university cafes, all of whom run similarly to the Seasoned Spoon. In particular, The Loaded Ladle (Dalhousie University) faces similar small space challenges. When they offer workshops or cooking lessons, they move to an open room for better fluidity.

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Kitchens  
Researched

11 Peterborough/GTA

9 Canada Wide

2 International



Picture: Community Food Centres Canada

## Suggestions

### Suggestions for current Seasoned Spoon

- “Kitchen in a box” (small, moveable kits containing kitchen supplies that can be used for lessons/workshops then stored away during regular café hours)
- Tables/equipment on wheels
- Reorganization of storage spaces

### Suggestions for an “ideal” Seasoned Spoon

- Prep, cooking, storage, teaching, dishwashing all on the same floor
- Separate kitchen/room for teaching
- Build, buy and design outwards

