

It's Easy to Have a Kosher Event in My Home Temple Beth Sholom of the East Valley



Step 1. Menu Options

Option A: Use a pre-packaged Kosher menu

- Must follow the TBS-EV approved Kosher symbols Certification list (see TBS-EV Kashrut Guidelines – [found on the TBS-EV Website](#)).
- Some packaged items can be found in the refrigerated or frozen food sections at some locations of Trader Joe's, Albertson's, Fry's, Costco, or at kosher markets ([found on the TBS-EV Website](#)).
- Many packaged bakery items are kosher, and can be found in the bakery department at Albertson's, Trader Joe's, WalMart, Sam's Club, Costco. Many ice creams, frozen cakes and pies are also kosher. (Note that dessert items are almost always dairy, except some ice cream substitutes.)
- See Kashrut Guidelines for information on fruit and vegetable trays.

Option B: A Dairy or *Parve* menu



- A dairy meal may contain all types of dairy, fruit, grains, pasta, vegetables, and fish, but no meat items or shellfish whatsoever. This includes chicken stock or other meat flavorings (make sure these items are marked kosher and *parve*). Follow the TBS-EV Kashrut Guidelines when planning your meal.
- A *parve* meal may contain all of the above, except dairy products.
- If you are using a kosher cookbook, be sure that you are using a recipe that is marked "dairy" or "*parve*."



Option C: A Meat menu



- Meat must be purchased from a kosher market or be wrapped and have a *heksher*. Nothing dairy may be served at this meal, including milk for coffee or tea. Approved non-dairy substitutes may be used.
- Meat broths and flavorings must be kosher.
- Desserts must be *parve*. Packaged cakes and cookies are dairy. It is rare to find *parve* baked goods. Some ice cream substitutes are *parve*.

Option D: Have the Event Catered

- You can order food from a kosher restaurant. If you are going to reheat in your oven, you must either kosher your oven or wrap the food in two layers of aluminum foil.

Step 2. Borrow the TBS-EV Kosher Kit, using the Dairy Kit for a dairy or *parve* meal, or the Meat Kit for a meat meal.
Note that these kits may NOT be used for Passover.

The TBS-EV Kosher Kit contains the following items:

- Cutting Board
- 6 Knives in closed bin
- Wash Basin (the large bin with utensils inside)
- Sponge
- 4 wooden Spoons, 1 fork
- 3 Mixing Bowls with lids
- Stock pot with lid
- Soup pot with lid
- Medium saucepan with lid
- Small saucepan (no lid)
- 2 Frying pans
- Colander
- Spatula
- Measuring Spoons & Cups (Red & White)
- Large spoon
- Grater
- Peeler



- Ladle
- 2 wire whisks
- Can opener
- Rubber spatula
- Kashrut guidelines
- Instructions for hosting at home

When you return the Kosher Kit to TBS-EV, please check the contents against the list and ensure that you have included all items for return. **Do NOT return the used sponge.**

Step 3. Purchase the Following

- Plastic Silverware (knives, forks and spoons)
- Paper Products (napkins, plates, bowls)
- Heavy Duty Aluminum foil, aluminum roasting pans and/or cake pans



Step 4. Follow the Guidelines

Read the TBS-EV Kashrut Guidelines.

- All food must be prepared using the contents of the TBS-EV Kosher Kit or any newly-purchased and never-used items.
- Cover counter space for food preparations with aluminum foil. This can be a small area of your counter that you designate for food preparation for this event.
- Eat food items off of purchased plastic silverware and paper plates/bowls.
- If you wish to serve food buffet-style or place food on serving platters on your dining table for people to help themselves, you may use any dish or serving tray that you own; just cover the dish or platter with aluminum foil.
- Use your own table cloth to cover the table as long as it is freshly-laundered.
- If you are cooking food in your kitchen (using an oven, stovetop, or microwave), make sure to kasher the appliance ahead of time (see below). If you do not wish to kasher your oven, you must wrap trays tightly in two layers of aluminum foil before putting them in to cook, completely covering the food.

Follow the steps below to kasher your kitchen (as needed):

- To kasher your oven, first make sure it is fully cleaned, and then turn the oven on to self-clean. Leave racks in the oven while it is self-cleaning. If your oven does not self-clean, after thoroughly cleaning it, turn oven on to 500 degrees and leave for one half hour to allow any food remnants to charcoal. When the oven is cooled down, wipe out any traces of food.
- To kasher your stove-top, clean your stove-top completely, being sure to wash the metal burner liners and under the liners to remove all traces of food. Turn burners on high and allow to heat until they are red hot, approximately 15 minutes. Turn burners off and allow to cool.
- To kasher your microwave oven, wash the turntable and wipe the microwave oven and the door thoroughly. Place turntable back into microwave and fill a glass corning ware measuring cup with water (1 or 2 cups). Place cup in the oven and boil the water. Allow water to boil for two minutes.

- You can use your own freshly laundered kitchen towels.
- Wash all used items from the TBS-EV Kosher Kit in your sink, using the wash basin provided in the Kosher Kit. The wash basin is the Tupperware container in which the utensils are stored.

Please let a TBS-EV designee know if any item was accidentally made unkosher from contact/use with a non-kosher food item. Make sure to place the item in a plastic bag and return to TBS-EV with the Kosher Kit so we can prepare it for future use.

If you have questions about the use of the TBS-EV Kosher Kit or planning your menu, please contact the office.