

KITCHEN UTENSILS: *Small Equipment Identification*

Identify the Kitchen Equipment:

- ❖ Name – using notecards provided to identify the equipment
- ❖ Describe the uses of each of the following kitchen equipment

The following are the pieces of equipment you will find:

Measuring Tools

1.



Name: **Liquid Measuring Cups**

Uses: **Made of clear glass or plastic**
Measures liquid ingredients

2.



Name: **Dry Measuring Cups**

Uses: **Made of metal or plastic**
Measures dry ingredients
1 cup, 1/2 cup, 1/3 cup, 1/4 cup

3.



Name: **Measuring Spoons**

Uses: **Measures small quantities of dry or liquid ingredients**
1 Tablespoon, 1 teaspoon, 1/2 teaspoon, 1/4 teaspoon

4.



Name: **Instant-Read Thermometer**

Uses: **Accurate reading in seconds**
Measures the temperature of foods at end of cooking time

5.



Name: **Straight-Edge Spatula**

Uses: **Levels ingredients in dry measures**
Spreads frosting & meringue

Mixing Tools

6.



Name: **Wooden Spoon**

Uses: **Used for stirring and mixing**

Handles remain cool

Will not scratch pots & pans

7.



Name: **Whisk**

Uses: **Incorporates air into foods**

Whisks eggs, meringues, & soufflés

Prevents lumps in sauces

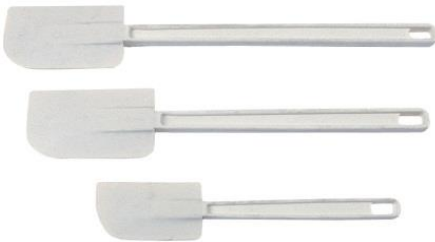
8.



Name: **Mixing Bowl**

Uses: **A large bowl, in which ingredients are mixed for the purpose of preparing food**

9.



Name: **Rubber Spatula**

Uses: **Used to scrape bowls and saucepans**

Used to fold one ingredient into another

Baking Tools

10.



Name: **Bench Scraper**

Uses: **Portions or cuts dough**

Cleans surfaces after making dough

Transfers sliced or diced foods from cutting board to pan

11.



Name: **Sifter**

Uses: **Blends dry ingredients**

Removes lumps from flour and sugar

12.



Name: **Pastry Blender**

Uses: **Blends shortening into flour**
Blends butter and cheese mixtures

13.



Name: **Pastry Brush**

Uses: **Brushes butter or sauces on foods**
Removes crumbs from cakes before frosting
Bastes foods in the oven

14.



Name: **Rolling Pin**

Uses: **Rolls dough and pastries flat**

Cutting Tools

15.



Name: **Kitchen Shears**

Uses: **Snips herbs**
Trims vegetables
Cuts meat, dough, cookies and pizza

16.



Name: **Peeler**

Uses: **Removes the outer surface of fruits and vegetables**
Makes carrot, chocolate curls

17.



Name: **Shredder-Grater**

Uses: **Used to shred & grate foods such as: cheese & cabbage**
Different sized openings for small and large pieces

18.



Name: **Cutting Board**

Uses: **Made of wood or plastic**
Protects tables & countertops when cutting or chopping foods

19.



Name: **Chef's Knife/French Knife**

Uses: **Most used knife**

To cut, chop & dice fruits and vegetables

20.



Name: **Paring Knife**

Uses: **Smallest of knives**

To peel fruits & vegetables

21.



Name: **Utility Knife**

Uses: **Good all-round knife**

To trim fat from meat & cut tender vegetables, cheese & cold cuts

May have a straight or serrated edge

22.



Name: **Bread Knife**

Uses: **To slice bread**

Has a serrated edge

23.



Name: **Pizza Cutter**

Uses: **A wheel-bladed utensil for cutting pizzas**

24.



Name: **Apple Corer/Slicer**

Uses: **Removes the core from apples and slices it into wedges**

25.



Name: **Zester/Channel Knife**

Uses: **Removes thin strips of rind or “zest” from citrus fruits**

Cuts a “channel” or groove into the outer surface of fruits & vegetables.

26.



Name: **Egg Slicer**

Uses: **Cuts hard boiled eggs into even slices**

May be used to cut strawberries for garnishes

Cooking Tools

27.



Name: **Tongs**

Uses: **Made of metal**

To turn meats & fried foods

To handle hot foods

28.



Name: **Meat Fork**

Uses: **Transfers heavy meats & poultry**

Turns heavy foods

Holds meats for carving

29.



Name: **Ladle**

Uses: **For dipping & pouring punches, soups, sauces, gravies & salad dressing**

30.



Name: **Slotted Spoon**

Uses: **A large spoon with slots or holes for draining liquid from food**

31.



Name: **Spaghetti Server**

Uses: **A large, long-handled spoon with thick tines on the rim of its bowl**

Used for picking up cooked pasta

32.



Name: **Bent-edged Spatula/Turner**

Uses: **Removes cookies from trays**

Turns meats, pancakes, eggs & omelets

33.



Name: **Splatter Guards**

Uses: **a screen placed over a frying pan to prevent hot oil from splashing out of the pan**

Miscellaneous Tools

34.



Name: **Strainer/Sieve**

Uses: **Used to separate liquids and solid foods**

35.



Name: **Colander**

Uses: **Perforated bowl with heat resistant handles**

To drain hot foods like pasta

To drain fruits & vegetables

36.



Name: **Melon Baller**

Uses: **Cuts rounded pieces of melons or other soft foods**

Used in garnishing

37.



Name: **Portioner**

Uses: **Measures equal portions or amounts of ingredients or servings**

Examples: cookies and meatballs

38.



Name: **Manual Can Opener**

Uses: **Used for removing the lids from cans**

39.



Name: **Garlic Press**

Uses: **To crush garlic cloves**

40.



Name: **Egg Separator**

Uses: **Slots or holes allow the egg white to pass through leaving the yolk in the spoon**

41.



Name: **Potato Masher**

Uses: **To crush soft foods to make mashed potatoes, apple sauce, or refried beans**

Pots and Pans

42.



Name: **Saucepan**

Uses: **One handled**

Sizes from-1 pint to 12 quart

Choose appropriate size to match recipe and burner

43.



Name: **Frying Pan/Skillet**

Uses: **Sizes vary & some with lids**

Wide bottoms and low sides

For pan-broiling and frying food

44.



Name: **Stockpot**

Uses: **2 handled large pot**

Deep sided with a lid

Cooking large quantities of foods

45.



Name: **Dutch Oven**

Uses: **2 handled pot with a lid**

Can be used on stove top and in oven

Handles heat resistant

46.



Name: **Muffin Pan**

Uses: **Oblong pan with round depressions**

Available in many sizes

To make muffins & cupcakes

47.



Name: **Angel Food/Tube Pan**

Uses: **For angel food, sponge and chiffon cakes**
Tube in center & bottom are removable

48.



Name: **Baking/Cookie Sheet**

Uses: **For baking cookies, toasting bread, supporting small utensils (custard cups)**

49.



Name: **Pie Pan**

Uses: **Made from glass or aluminum**
Round with sloped sides
To make desserts & pies

50.



Name: **Loaf Pan**

Uses: **Deep, narrow, oblong shape**
For breads and loaf cakes

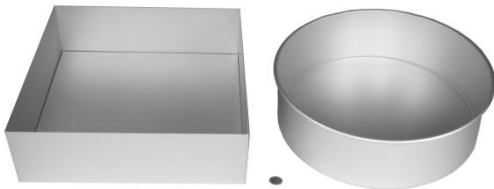
51.



Name: **Oblong Cake Pan**

Uses: **13 X 9**
Baking of cake and brownies

52.



Name: **Cake Pans**

Use: **8" or 9" usual sizes**
For cakes & short cakes

“Always start out with a larger pot than what you think you need.”

— Julia Child