Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

7th grade Home & Career Skills

Mrs. Cislo

**KITCHEN EQUIPMENT / TOOLS**

Name Definition or use

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| 1. [http://t0.gstatic.com/images?q=tbn:ANd9GcQbz0f0LmEXNhrCVcGPSl9tliCLWyZn1QuJVboDYv9S0V33w6rc:www.lssproducts.com/images/uploads/421072_Measuring_spoons.jpg](http://www.google.com/imgres?q=measuring+spoons&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=1CD49ysf8Aj2wM:&imgrefurl=http://www.lssproducts.com/product/Economical-Measuring-Spoons/cooking-helpers&docid=4gYmhlhC6gJ3wM&imgurl=http://www.lssproducts.com/images/uploads/421072_Measuring_spoons.jpg&w=350&h=268&ei=0BM6UYfsOeew2gXc4oGgCg&zoom=1&iact=hc&vpx=848&vpy=177&dur=328&hovh=196&hovw=257&tx=161&ty=110&page=1&tbnh=139&tbnw=182&start=0&ndsp=20&ved=1t:429,r:6,s:0,i:99) |  | To measure **small amounts** of liquid, dry and solid ingredients.  Examples:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,  & \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. |
| 1. [http://t1.gstatic.com/images?q=tbn:ANd9GcRT0YSoELgx00FMfThz54m8RSJrJ2GXp4S72goOr4MdYhMDLPXm:i.c-b.co/is/image/Crate/MeasuringCupsSSS4AVF10R/%24web_zoom%24%26/1009281542/stainless-steel-measuring-cups.jpg](http://www.google.com/imgres?q=measuring+cups&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=9AHNlzgIv5K_DM:&imgrefurl=http://www.crateandbarrel.com/stainless-steel-measuring-cups/f2738&docid=NN-7syQq7sREgM&imgurl=http://i.c-b.co/is/image/Crate/MeasuringCupsSSS4AVF10R/$web_zoom$&/1009281542/stainless-steel-measuring-cups.jpg&w=598&h=598&ei=ExQ6UdqPJeei2wXX0YDQCQ&zoom=1&iact=rc&dur=203&page=1&tbnh=145&tbnw=145&start=0&ndsp=27&ved=1t:429,r:9,s:0,i:105&tx=88&ty=82) |  | To measure  **dry Ingredients**.  Examples: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_&  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. |
| 1. [http://t3.gstatic.com/images?q=tbn:ANd9GcTs8rrFxmK8EqYFOXM13KtF9W2-QRPdW41MIV0_CHZ2tl68JDRz:www.anchorhocking.com/images/product_images/product%2520item%2520main%26thumbs/prep/MeasuringCup32oz55178OL_Main.jpg](http://www.google.com/imgres?q=measuring+cups&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=DpfTWBBnmw9XpM:&imgrefurl=http://www.anchorhocking.com/prodd_4817_cat_23_measuring_cup_32_oz.html&docid=LQhhC86SezX4pM&imgurl=http://www.anchorhocking.com/images/product_images/product%20item%20main&thumbs/prep/MeasuringCup32oz55178OL_Main.jpg&w=353&h=353&ei=ExQ6UdqPJeei2wXX0YDQCQ&zoom=1&iact=rc&dur=188&page=1&tbnh=135&tbnw=155&start=0&ndsp=27&ved=1t:429,r:19,s:0,i:135&tx=77&ty=73) |  | To measure  **liquid Ingredients.**  Examples: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  &\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. |
| 1. [http://t0.gstatic.com/images?q=tbn:ANd9GcSVBwHF9N9J-aodMS7vY4JXebK9YA6qTvmEpi8XC8KhJEbK4he1:o.quizlet.com/A5K-0U3Zb50kxGHrOKi1RQ_m.jpg](http://www.google.com/imgres?q=straight+edge+spatula&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=F0-QTVspjrlTkM:&imgrefurl=http://quizlet.com/14814743/kitchen-tools-flash-cards/&docid=wsnqN578EC6nLM&imgurl=http://o.quizlet.com/A5K-0U3Zb50kxGHrOKi1RQ_m.jpg&w=240&h=186&ei=zhQ6UaSRM-Tz2QWwuYCYBA&zoom=1&iact=hc&vpx=2&vpy=291&dur=1313&hovh=148&hovw=192&tx=124&ty=93&page=1&tbnh=137&tbnw=178&start=0&ndsp=26&ved=1t:429,r:6,s:0,i:96) |  | Used with baked goods. Can lift foods out of a pan. Frost a cake or get brownies out of a pan. |
| 1. [http://t2.gstatic.com/images?q=tbn:ANd9GcRlIfryVUJUP2kNpbIT7EbgCgMbib8fsTBcifM3grIMnpZafziImQ:www.chefdepot.net/graphics14/silicone_spatula_red_green_yellow_blue.jpg](http://www.google.com/imgres?q=rubber+scraper&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=CYgqMMVO7_YIAM:&imgrefurl=http://www.chefdepot.net/tongs.htm&docid=9HfAxPkoJo_qFM&imgurl=http://www.chefdepot.net/graphics14/silicone_spatula_red_green_yellow_blue.jpg&w=330&h=217&ei=EhU6UayHC-LC2gWw14CAAg&zoom=1&iact=hc&vpx=2&vpy=330&dur=47&hovh=173&hovw=264&tx=123&ty=92&page=1&tbnh=141&tbnw=215&start=0&ndsp=26&ved=1t:429,r:12,s:0,i:114) |  | Used **scrape batter out of a bowl.** |
| 1. http://www.kitchen-fair.com/KitchenFair/images/products/Accessories/Mixing_Bowls.jpg |  | Used to **hold ingredients.**  Many sizes available. |
| **7.** [http://www.everythingkitchens.com/images/products/popup/kuhn-rikon-10-inch-kitchen-wire-whisk-popup.jpg](javascript:window.close()) |  | Use to **beat ingredients** to incorporate air or help mix lumpy batter or sauces. |

**Name Definition or use**

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| **8.** http://victoriokitchenproducts.com/images/products/vkp1004.jpg |  | Used to **toss or lift** foods. Examples include toss a salad or lift corn and the cob. |
| **9.** http://www.goodcook.com/images/25734_A_520.jpg |  | Used to **turn or lift** foods.  Examples: pancakes or a grilled cheese sandwich |
| **10.** http://image.made-in-china.com/43f34j00gMUarqtlRvzI/Oven-Mitten-LYOM-.jpg |  | Used to **protect your hands** from hot pots and pans. |
| **11.** [http://t1.gstatic.com/images?q=tbn:ANd9GcSpLRwlXwxejyygu5AyT3RXKIJJ5t1y5owYsHtw2FTJjdJzk8kW:imagethumbnails.milo.com/011/558/008/trimmed/11558472_21593008_trimmed.jpg](http://www.google.com/imgres?q=cookie+sheet&start=121&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=O-mx2jDy3gllyM:&imgrefurl=http://findnsave.sacbee.com/Product/17966460/AirBake-Ultra-Natural-Large-Cookie-Sheet&docid=85Et--7W2JHpLM&imgurl=http://imagethumbnails.milo.com/011/558/008/trimmed/11558472_21593008_trimmed.jpg&w=360&h=256&ei=KB06Ue73MYPq2QXTvYHgDw&zoom=1&iact=rc&page=5&tbnh=142&tbnw=200&ndsp=28&ved=1t:429,r:36,s:100,i:112&tx=102&ty=59) |  | Used to **hold cookies** while baking. Has **one or two raised edges,** the rest are flat. |
| **12.** [http://t1.gstatic.com/images?q=tbn:ANd9GcTakfXa345-woXqlfh92jGI_ojgELRng16FxVAbAAJuI-LZI5BM:www.bettycrocker.com/tips/glossary-page/equipment/j-l/j/~/media/Images/SectionImages/Tips/Glossary/equipment/j-o_275x200/jelly_roll_pan.png](http://www.google.com/imgres?q=jelly+roll+pan&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=brldbH96VuIbTM:&imgrefurl=http://www.bettycrocker.com/tips/glossary-page/equipment/j-l/j/jelly-roll-pan&docid=-E-aP2eyYZ1lXM&imgurl=http://www.bettycrocker.com/tips/glossary-page/equipment/j-l/j/~/media/Images/SectionImages/Tips/Glossary/equipment/j-o_275x200/jelly_roll_pan.png&w=275&h=200&ei=ZR06UZjNIciu2AWE6YCQBQ&zoom=1&iact=hc&vpx=435&vpy=42&dur=1047&hovh=160&hovw=220&tx=149&ty=101&page=1&tbnh=137&tbnw=183&start=0&ndsp=27&ved=1t:429,r:3,s:0,i:87) |  | Used to make a jelly roll. Many household use this as their “cookie sheet”. **Has 4 raised edges.** |
| **13.** [http://t0.gstatic.com/images?q=tbn:ANd9GcR_mK1Iq-Yf6Z73oKtjdJZ_zlxqtw6UbeZdIJvwasz2QcLZh-OZ:www.executiveboard.com/marketing-blog/files/2011/07/wooden-spoon.png](http://www.google.com/imgres?q=wooden+spoon&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=4haYq10WEaU3DM:&imgrefurl=http://www.executiveboard.com/marketing-blog/platinum-plaques-for-the-players-wooden-spoons-for-the-watchers/&docid=Iv1LwIOoIEfL0M&imgurl=http://www.executiveboard.com/marketing-blog/files/2011/07/wooden-spoon.png&w=624&h=624&ei=YUw_UbyPLqbC8AHP5oHQDA&zoom=1&iact=rc&dur=16&page=1&tbnh=145&tbnw=199&start=0&ndsp=24&ved=1t:429,r:0,s:0,i:78&tx=107&ty=93) |  | Used to **stir** hot or cold ingredients. |
| **14.**[http://t2.gstatic.com/images?q=tbn:ANd9GcSaUZ7k9Bc1Pizbo0CVkjEiCrwu5m9UwqRvo_GE5LeVC5pw5aHWjw:i01.i.aliimg.com/photo/v0/214508433/Colorful_non_stick_aluminum_frying_pan.jpg](http://www.google.com/imgres?q=frying+pan&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=EkWGV8QrHBxNJM:&imgrefurl=http://comlom.en.alibaba.com/product/214508433-212957819/Colorful_non_stick_aluminum_frying_pan.html&docid=b2P7x53nmA2QTM&imgurl=http://i01.i.aliimg.com/photo/v0/214508433/Colorful_non_stick_aluminum_frying_pan.jpg&w=2047&h=1158&ei=ME4_UdWUFJTZ8gHzhIHYDA&zoom=1&iact=hc&vpx=806&vpy=136&dur=1547&hovh=169&hovw=299&tx=156&ty=105&page=1&tbnh=136&tbnw=237&start=0&ndsp=24&ved=1t:429,r:5,s:0,i:93) |  | Used to **cook or fry** foods. |
| **15.** [http://t1.gstatic.com/images?q=tbn:ANd9GcTf0bynlqbJ7lRisNo9BFyxUX4MFoNn6tAm2tWmS5vichyL7P4Crg:img1.targetimg1.com/wcsstore/TargetSAS//img/p/10/32/10321782.jpg](http://www.google.com/imgres?q=custard+cups&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=3slVFe5UfPgYcM:&imgrefurl=http://www.target.com/p/pyrex-original-10-oz-custard-cup-4-pack/-/A-10321782&docid=B96Ren5oMJDZXM&imgurl=http://img1.targetimg1.com/wcsstore/TargetSAS//img/p/10/32/10321782.jpg&w=410&h=410&ei=u1Q_Uf-RAcS-2AXsnICYCw&zoom=1&iact=rc&dur=203&page=1&tbnh=141&tbnw=152&start=0&ndsp=25&ved=1t:429,r:16,s:0,i:126&tx=89&ty=85) |  | Used to hold **small amount** of ingredients. |
| **16.** http://img.ehowcdn.com/article-new/ds-photo/getty/article/18/6/87465892_XS.jpg |  | Used when **cutting** foods to **protect your counters and table** surfaces. May be made of wood, plastic or glass. |
| [http://t3.gstatic.com/images?q=tbn:ANd9GcTazzcq4XGiPuiQw5cp8XT_Zatyph9joQ0mr_MliiQGMSgOHKrEjQ:ecx.images-amazon.com/images/I/311476N9GSL._SL500_SS500_.jpg](http://www.google.com/imgres?q=double+boiler&hl=en&safe=active&biw=1152&bih=667&tbm=isch&tbnid=uSdzTFoc6Al5fM:&imgrefurl=http://www.amazon.com/Norpro-KRONA-Stainless-Double-Boiler/dp/B0000E2PPT&docid=o3ApNwc1Eg2efM&imgurl=http://ecx.images-amazon.com/images/I/311476N9GSL._SL500_SS500_.jpg&w=500&h=500&ei=hE0_UdXbDdSJ8gGJ74HQDA&zoom=1&iact=rc&dur=219&page=2&tbnh=146&tbnw=132&start=25&ndsp=25&ved=1t:429,r:39,s:0,i:200&tx=35&ty=88) **17.** |  | Used to **melt chocolate**. The bottom pot holds warm water and the top pot hold chocolate. Prevents chocolate from burning. |