Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ period\_\_\_\_\_\_

KITCHEN EQUIPMENT

Goal: identify kitchen equipment & its use.

Directions: On the last page there is a list of different pieces of

kitchen equipment. Use the last page to identify each piece of

equipment. You can tear off the last page if you wish.

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| **Equipment** | **Name** | **Use/function** |
| 1. Image result for measuring spoons |  | To measure small amounts of liquid, solid and dry ingredients.  Examples: vanilla, salt |
| 1. Image result for measuring cups |  | To measure dry ingredients.  Examples: flour, sugar |
| 1. Image result for measuring cups |  | To measure liquid ingredients.  Examples: water, oil |
| 1. Image result for straight edge spatula |  | Used with baked goods. Can lift small amounts of foods out of a pan like a cookie or brownie or used to frost a cake or cupcakes. |
| 1. Image result for rubber scraper |  | Used to scrape batter out of a bowl or jar. |
| 1. Image result for mixing bowls |  | Used to hold ingredients. Many sizes available. |

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| **Equipment** | **Name** | **Use/function** |
| 1. Image result for pastry blender |  | Used to “cut in” fat (butter or Crisco) into flour. This technique is used in making pastries to make it flaky. |
| 1. Image result for grater |  | Used to grate, shred, or slice ingredients.  Examples: cheese, carrots |
| 1. Image result for wire whip |  | Used to beat ingredients to incorporate air.  Examples: eggs, heavy cream |
| 1. Image result for tongs |  | Used to toss or turn foods.  Examples: salad, hotdogs |
| 1. Image result for kitchen turner |  | Used to turn or flip foods.  Examples: pancakes, hamburger, grilled cheese |
| 1. Image result for slotted spoon |  | Used to stir foods. Also used to scoop solid ingredients from liquid ingredients.  Examples: removing noodles from chicken noodle soup. |
| 1. Image result for pastry brush |  | Used to brush ingredients onto foods.  Examples: bbq sauce or melted butter |
| 1. Image result for cutting board |  | Comes in many sizes and materials. Can be made of glass, plastic or wood. Used to cut foods on. Wood ones are porous and absorb bacteria. |
| 1. Image result for rolling pin |  | Used to flatten dough.  Example: pizza dough and pie crust. |

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| **Equipment** | **Name** | **Use/function** |
| 1. Image result for peeler |  | Used to remove the outer skin of fruits and vegetables.  Examples: potatoes, apples |
| 1. Image result for wooden spoon |  | Used to stir ingredients. Wood does not conduct heat. |
| 1. Image result for ladle |  | Used to serve liquid or saucy ingredients.  Examples: soup or spaghetti sauce. |
| 1. Image result for double boiler |  | Used to melt chocolate. The bottom pot holds about an inch of water, the top pot holds the chocolate. On low heat the water will heat and it will melt the chocolate. |
| 1. Image result for wire cooling rack |  | Used to hold products while they cool.  Examples: cookies & cakes |
| 1. Image result for frying pan |  | Used to cook or fry food.  Examples: taco meat, bacon |
| 1. Image result for pot holder |  | Used to hold hot pots & pans. An oven mitt covers the whole hand, a pot holder is smaller and is held with the top of your hand exposed. |
| 1. Image result for colander |  | Used to drain liquids from solid foods.  Examples: pasta, potatoes |
| 1. Image result for pie pan |  | Used to make a pie in. |
| 1. Image result for muffin pan |  | Used to make muffins and cupcakes. |
| **Equipment** | **Name** | **Use/Function** |
| 1. Image result for cookie sheet |  | Has 4 raised edges. Used to make a jelly roll. A jelly roll is a think cake layered with a filling and then rolled similar to a HO-HO. |
| 1. Image result for cookie sheet |  | Has 1 or 2 raised edges. Used to hold cookies while baking. |
| 1. Image result for knives |  | Used to cut, chop or remove the outer skin of food. There are different types of knives for different jobs. |
| 1. Image result for sauce pan |  | Used to cook foods.  Examples: mac & cheese, popcorn |
| 1. Image result for hand mixer |  | Used with electricity to mix or beat ingredients at a quick speed.  Examples: cakes, cookies, homemade whipped cream. |
| 1. Image result for custard cups |  | Used to hold small amounts of items.  Examples: cracked egg, cinnamon |
| 1. Image result for strainer |  | Used to drain liquid from small amounts of ingredients. Also used to help clean berries. Put berries in this and rinse with water. Sometimes used to strain lumps out of gravy. |

**EQUIPMENT NAMES**

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| **GRATER** | **MUFFIN TIN/PAN** | **PASTRY BLENDER** |
| **RUBBER SCRAPER** | **COLANDER** | **PASTRY BRUSH** |
| **LADLE** | **PEELER** | **SAUCE PAN/KETTLE** |
| **TURNER** | **CUTTING BOARD** | **PIE PAN/TIN** |
| **DRY MEASURING CUPS** | **LIQUID MEASURING CUP** | **WIRE WHIP** |
| **SKILLET/FRYING PAN** | **DOUBLE BOILER** | **STRAINER** |
| **WIRE COOLING RACK** | **ROLLING PIN** | **WOODEN SPOON** |
| **STRAIGHT EDGE SPATULA** | **JELLY ROLL PAN** | **SLOTTED SPOON** |
| **POT HOLDER/OVEN MITT** | **TONGS** | **KNIVES** |
| **HAND MIXER** | **COOKIE SHEET** | **MIXING BOWLS** |
| **CUSTARD CUP** | **MEASURING SPOONS** |  |

