



Kitchen Equipment

Finding the Right Tool for
the Job



Objectives

1. The names and uses of various kinds of utensils
2. Names and uses of various types of cookware
3. Small kitchen appliances that make cooking time more productive



WHAT ARE UTENSILS?

- ⇒ Small kitchen tools
- ⇒ Most kitchens are stocked with basic equipment that lets you perform an amazing number of cooking tasks.



Small Equipment Identification

- ➔ Complete the small equipment identification worksheet
- ➔ Make sure to include what the utensil is used for after you identify it
- ➔ You will have a quiz over kitchen equipment

COOKWARE & BAKEWARE

Name: Saucepan

Uses: One handled

Sizes from-1 pint to 12 quart

Choose appropriate size to match
recipe and burner



Name: Stockpot

Uses: 2 handled large pot

Deep sided with a lid

Cooking large quantities of foods



Name: Frying Pan/Skillet

Uses: Sizes vary & some with lids
Wide bottoms and low sides
For pan-broiling and frying food



Name: Double-boiler

Uses: A small saucepan that fits into a larger one, plus a lid
-Simmering water in the bottom pan gently heats food in the pan above
-Used for chocolate, sauces, cereals (foods that scorch easily)



Name: Dutch Oven

Uses: 2 handled pot with a lid
Can be used on stove top and in oven

-Handles heat resistant



Name: Steamer

Uses: Covered saucepan with an insert that holds food over a small amount of boiling water. Holes in the insert allow steam to pass through and cook the food



Name: Pressure Cooker

Uses: Heavy pot with a locked-on lid and steam gauge. Steam builds inside the pot, creating very high temperatures that cook food quickly



Name: Loaf Pan

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



Name: Cookie Sheet

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

-Baking sheet is similar, but sides are 1" deep (pizza, chicken, and fish)



Name: Cake Pans (square or round)

Use: 8" or 9" usual sizes

For cakes & short cakes



Name: Angel Food/Tube Pan

Uses: For angel food, sponge and chiffon cakes

Tube in center & bottom are removable



Name: Springform Pan

Uses: Round pan with a removable bottom. The side is latched, but opens to remove food

-Desserts such as cheesecake



Name: Pie Pan

Uses: Made from glass or aluminum
Round with sloped sides

-To make desserts & pies



Name: Muffin Pan

Uses: Oblong pan with round depressions

-Available in many sizes

-To make muffins & cupcakes



Name: Roasting Pan

Uses: Large, heavy, oval or rectangular pan

-Used for roasting meats and whole poultry



Name: Casseroles

Uses: Used for baking and serving main dishes and desserts

-Available in many sizes w/without lids



Name: Aluminum Foil Pans

Uses: Lightweight, disposable, recyclable pans

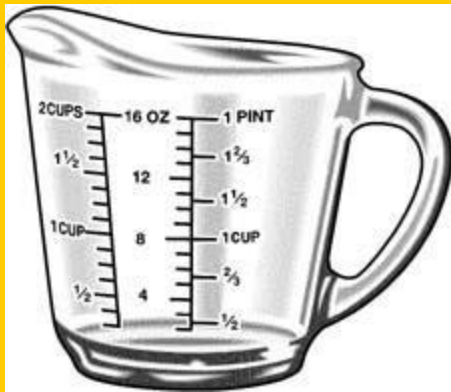




MEASURING TOOLS

Name: Liquid Measuring Cups

Uses: Made of clear glass or plastic Measures liquid ingredients



Name: Dry Measuring Cups

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



Come in sets generally ranging from a quarter cup to a cup

Name: Measuring Spoons

Uses: Measures small quantities of dry or liquid ingredients

1 Tablespoon, 1 teaspoon, ½ teaspoon, ¼ teaspoon



Name: Kitchen Scales

Uses: Used to measure food by weight rather than volume

-They can be spring or digital



Name: Straight-Edge Spatula
Uses: Levels ingredients in dry measures
Spreads frosting & meringue



CUTTING TOOLS

Name: Kitchen Shears

Uses: Snips herbs

Trims vegetables

Cuts meat, dough, cookies and pizza



Name: Peeler

Uses: Removes the outer surface of fruits and vegetables

Makes carrot, chocolate curls



Name: Shredder-Grater

Uses: Used to shred & grate foods such as: cheese & cabbage

Different sized openings for small and large pieces



Name: Cutting Board

Uses: Made of wood or plastic

Protects tables & countertops when cutting or chopping foods



Name: Pizza Cutter / Wheel

Uses: A wheel-bladed utensil for cutting pizzas



Name: Apple Corer/Slicer

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



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.



Name: Egg Slicer

Uses: Cuts hard boiled eggs into even slices

-May be used to cut strawberries for garnishes



Name: Food Chopper

Uses: Chops nuts, or similar items
-Ranges in size from small, handheld to larger with several blades



Name: Food Grinder

Uses: Grinds meats, poultry, nuts, and other foods
-Also used for finely cutting, grating, and shredding





MIXING TOOLS



Name: Rotary Beater

Uses: Mixes and whips food more quickly and easily than a spoon or whisk

-Good at whipping egg whites and cream



Name: Whisk

Uses: Incorporates air into foods

Whisks eggs, meringues, & soufflés

Prevents lumps in sauces



Name: Wooden Spoon

Uses: Used for stirring and mixing

Handles remain cool

Will not scratch pots & pans



Name: Sifter

Uses: Blends dry ingredients

Removes lumps from flour and sugar

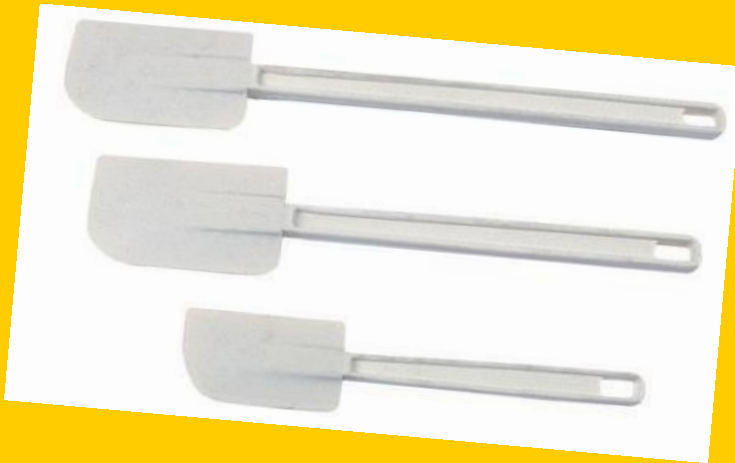




Name: Rubber Spatula

Uses: Used to scrape bowls and saucepans

Used to fold one ingredient into another



Name: Mixing Bowl

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



BAKING TOOLS

Name: Bench Scraper

Uses: Portions or cuts dough
Cleans surfaces after making dough
Transfers sliced or diced foods from cutting board to pan



Name: Rolling Pin

Uses: Rolls dough and pastries flat



Name: Bench Scraper

Uses: Portions or cuts dough

-Cleans surfaces after making dough

-Transfers sliced or diced foods from cutting board to pan



Name: Pastry Brush

Uses: Brushes butter or sauces on foods

-Removes crumbs from cakes before frosting

-Bastes foods in the oven



COOKING TOOLS

Name: Tongs

Uses: Made of metal

-To turn meats & fried foods

-To handle hot foods



Name: Meat Fork

Uses: Transfers heavy meats & poultry

-Turns heavy foods

-Holds meats for carving



Name: Bent-edged
Spatula/Turner

Uses: Removes cookies from
trays

*-Turns meats, pancakes, eggs &
omelets*



Name: Baster

Uses: Suctions up meat juices or
syrups for basting



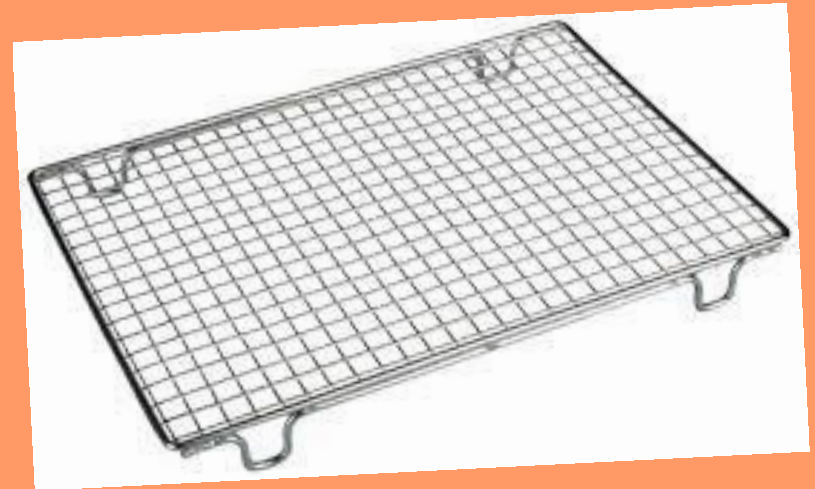
Name: Ladle

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



Name: Wire Cooling Rack

Uses: Holds baked products until cool or hot pans removed from the oven



Name: Instant-Read Thermometer

Uses: Accurate reading in seconds

-Measures the temperature of foods at end of cooking time



Name: Slotted Spoon

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

Name: Spaghetti Server

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

-Used for picking up cooked pasta



KITCHEN UTENSILS USED
FOR DRAINING FOODS

Name: Colander

Uses: Perforated bowl with heat resistant handles

-To drain hot foods like pasta

-To drain fruits & vegetables



Name: Strainer

Uses: Used to separate liquids and solid foods



Major Appliances

➔ Basic: Range (gas or electric),
Built-ins, Refrigerator-Freezer

➔ Additional: Microwave oven,
Dishwasher, Freezer, Trash
compactor, and Garbage disposal

Small Kitchen Appliances

➔ Toasters

- toast bread, pop tarts, bagels, etc.

➔ Blenders

- perform a variety of mixing and chopping tasks

➔ Hand-held mixers

- can be used for mixing cake batter

➔ Food processors

- can cut and mix

➔ Electric skillets

- fry, roast, simmer, or bake

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

— Julia Child