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)*
<table>
<thead>
<tr>
<th><strong>Name:</strong> Cake Pans (square or round)</th>
<th><strong>Name:</strong> Angel Food/Tube Pan</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Use:</strong> 8” or 9” usual sizes</td>
<td><strong>Uses:</strong> For angel food, sponge and chiffon cakes</td>
</tr>
<tr>
<td>For cakes &amp; short cakes</td>
<td>Tube in center &amp; bottom are removable</td>
</tr>
<tr>
<td>Name</td>
<td>Springform Pan</td>
</tr>
<tr>
<td>------------</td>
<td>-----------------------------------------</td>
</tr>
<tr>
<td>Uses</td>
<td>Round pan with a removable bottom. The side is latched, but opens to remove food</td>
</tr>
<tr>
<td></td>
<td><em>Desserts such as cheesecake</em></td>
</tr>
</tbody>
</table>

![Springform Pan Image](image1.jpg)

![Pie Pan Image](image2.jpg)
**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, ½ cup, 1/3 cup, ¼ 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
<table>
<thead>
<tr>
<th>Name</th>
<th>Bench Scraper</th>
<th>Pastry Brush</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uses</td>
<td>Portions or cuts dough&lt;br&gt;- <em>Cleans surfaces after making dough</em>&lt;br&gt;- <em>Transfers sliced or diced foods from cutting board to pan</em></td>
<td>Brushes butter or sauces on foods&lt;br&gt;- <em>Removes crumbs from cakes before frosting</em>&lt;br&gt;- <em>Bastes foods in the oven</em></td>
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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
<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
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<tbody>
<tr>
<td>Colander</td>
<td>Perforated bowl with heat resistant handles</td>
</tr>
<tr>
<td></td>
<td>-To drain hot foods like pasta</td>
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<tr>
<td></td>
<td>-To drain fruits &amp; vegetables</td>
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<tr>
<td>Strainer</td>
<td>Used to separate liquids and sold foods</td>
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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