**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, ½ cup, 1/3 cup, ¼ cup

3. **Name:** Measuring Spoons  
   **Uses:** Measures small quantities of dry or liquid ingredients  
   1 Tablespoon, 1 teaspoon, ½ teaspoon, ¼ 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

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