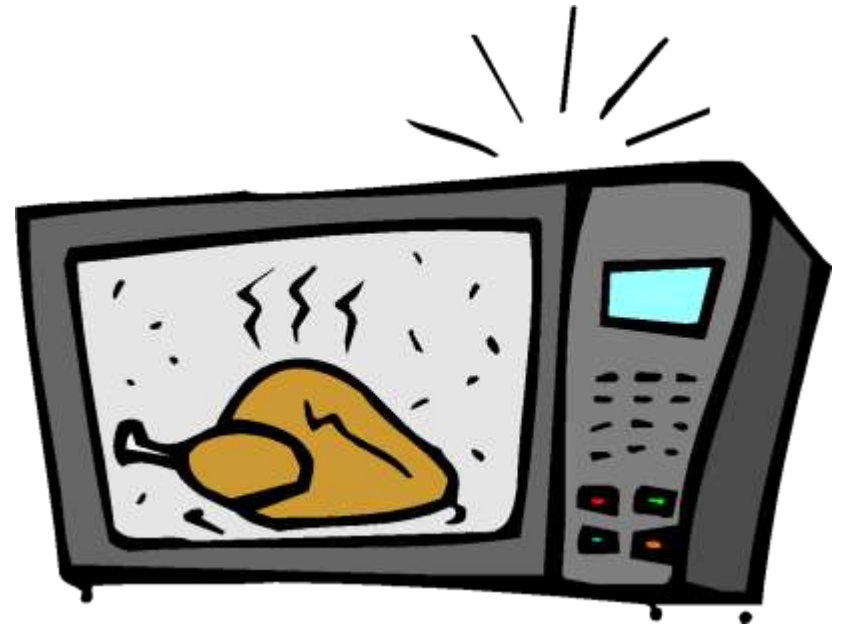


# KITCHEN UTENSILS AND EQUIPMENT



# Specialization=Convenience

- Most utensils have been invented to make life more convenient
- Some basic utensils make cooking fun because less time is spent actually preparing the food for cooking.



# 1. Wooden Spoon

- Stirring utensil that will NOT conduct heat as you stir!



## 2. Slotted Spoon

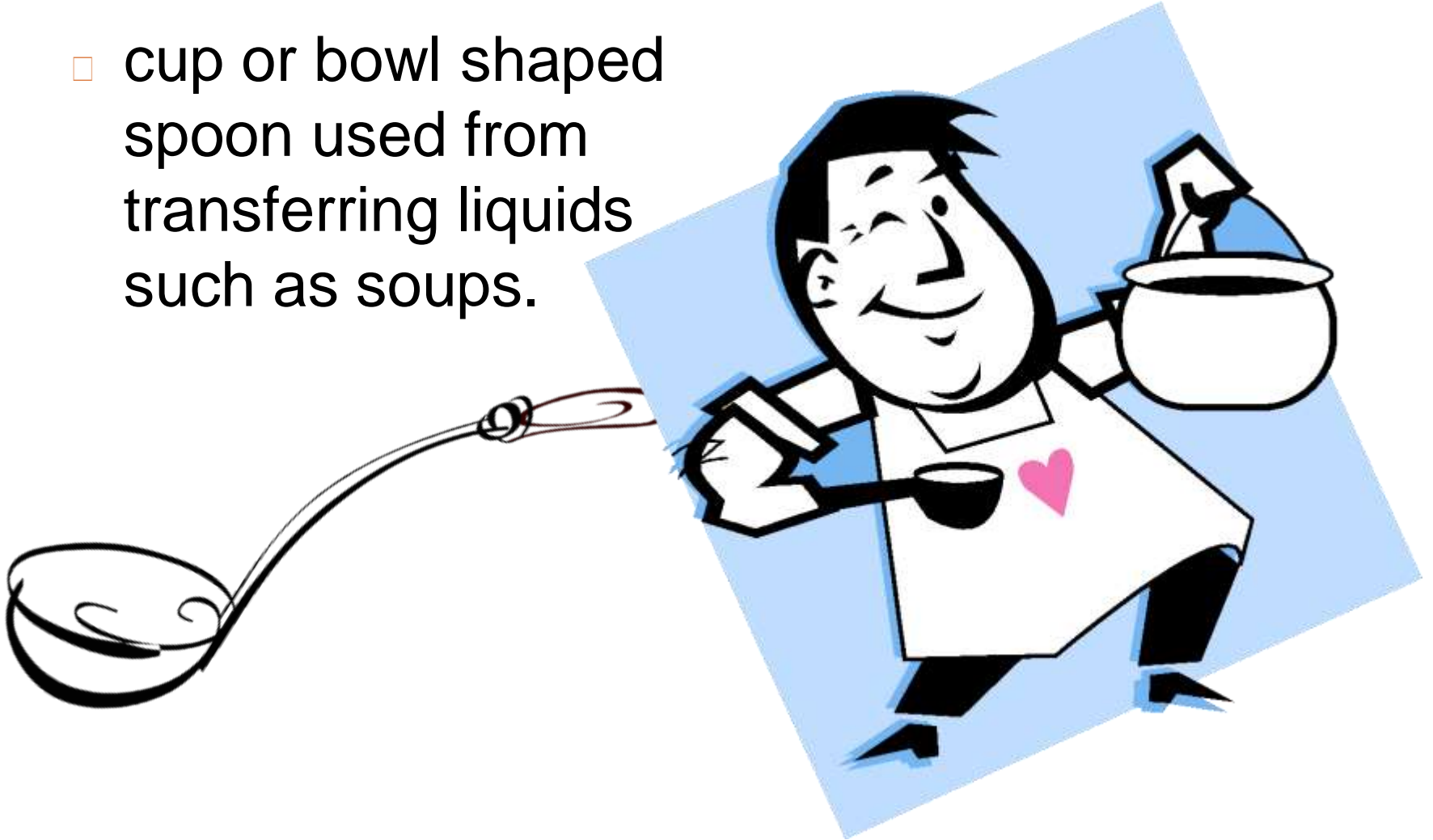
- Utensil for lifting solid foods such as vegetables from liquid.



www.FOTOBANK.COM SP14-0610 Stock Food  
Herb qnoochi on slotted spoon over pan

# 3. Ladle

- cup or bowl shaped spoon used from transferring liquids such as soups.



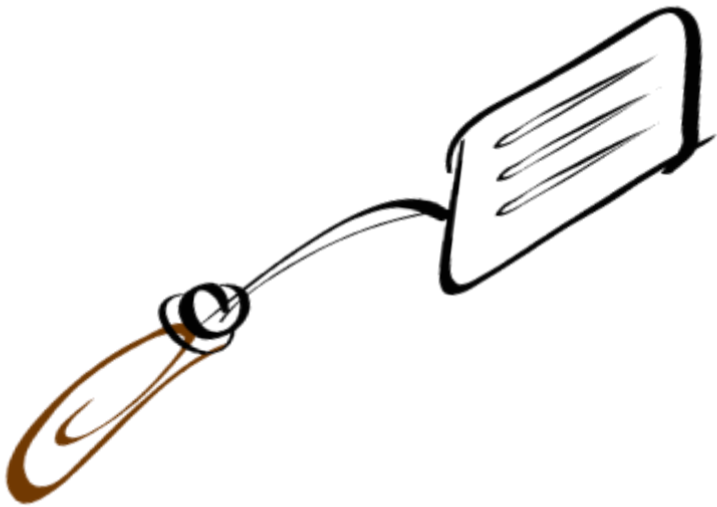
# 4. Rubber Scraper

- ❑ Scrapes a bowl clean BUT could melt if used in a saucepan.



# 5. Turner

- Used for lifting and turning items like pancakes and meat.



## 6. Whisk

- Simplest tool for beating and stirring light mixtures
- Incorporates Air
- Metal whisk should NOT be used in a nonstick pan. Instead used a plastic or rubber whisk.



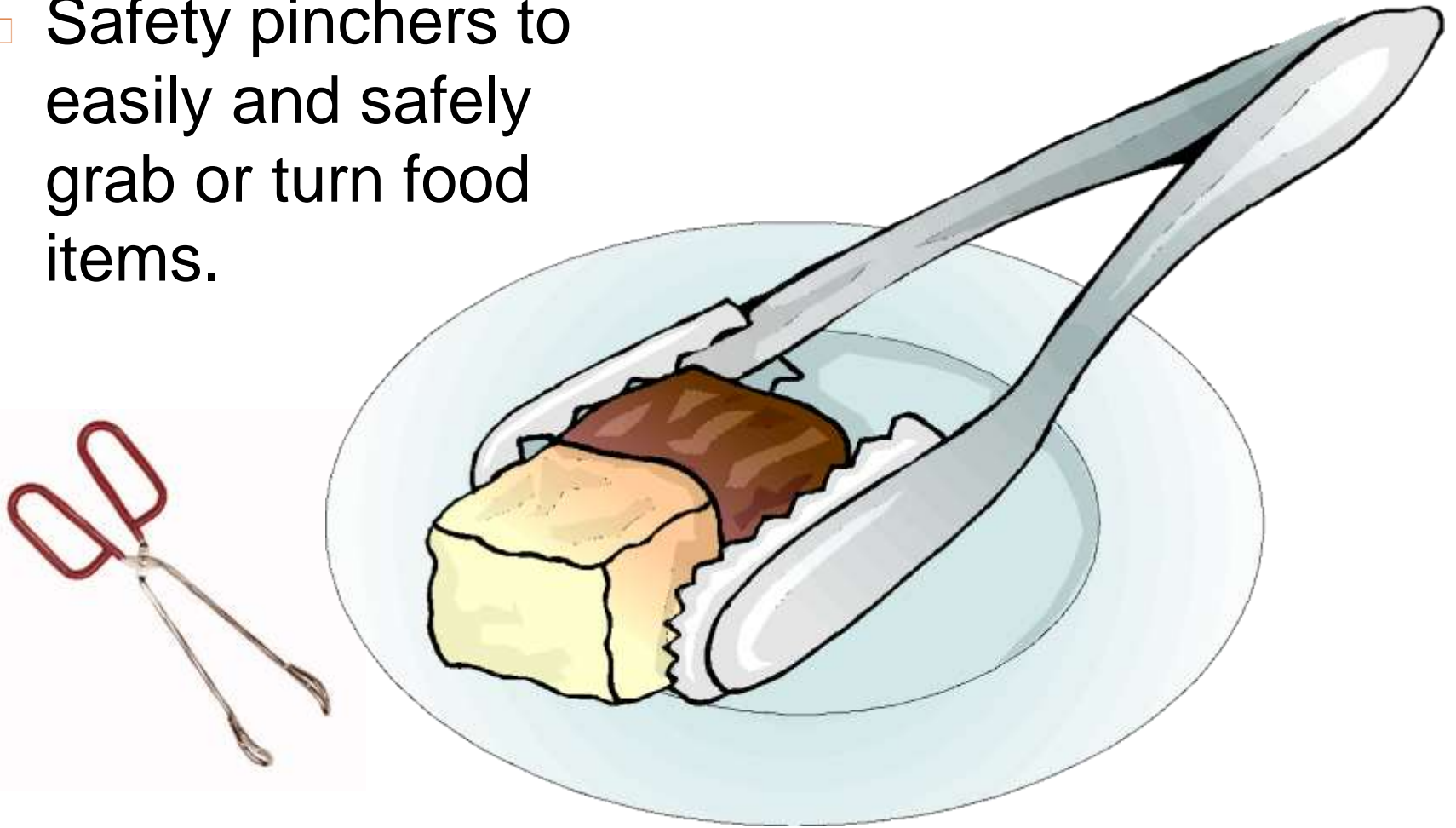
# 7. Meat Fork

- Tool for lifting meat or large pieces of food from pans.



## 8. Tongs

- Safety pinchers to easily and safely grab or turn food items.

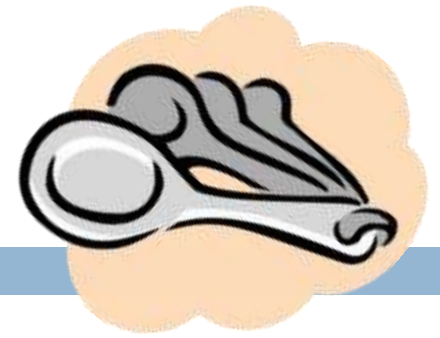


# 9. Dry Measuring Cups

- Set of cups to assure that the right amount of dry ingredients are used.
- Dry ingredients include what food items?
- Why shouldn't liquid go in these?
- Remember the standard set:  $\frac{1}{4}$  cup,  $\frac{1}{3}$  cup,  $\frac{1}{2}$  cup, 1 cup.



# 10. Measuring Spoons



- Set of spoons to assure the right amount of a small ingredient is used.
- Can be used for wet OR dry ingredients
- Remember the standard set:  
1/4 teaspoon, 1/2 teaspoon,  
1 teaspoon, 1 tablespoon



# 11. Liquid Measuring Cup



- Measuring device for LIQUIDS ONLY!
- Remember to check it at eye level!
- Come in various sizes



# 12. Metal Spatula

- A flexible tool for leveling off ingredients or frosting a cake or cookies.



# 13. Pastry Blender

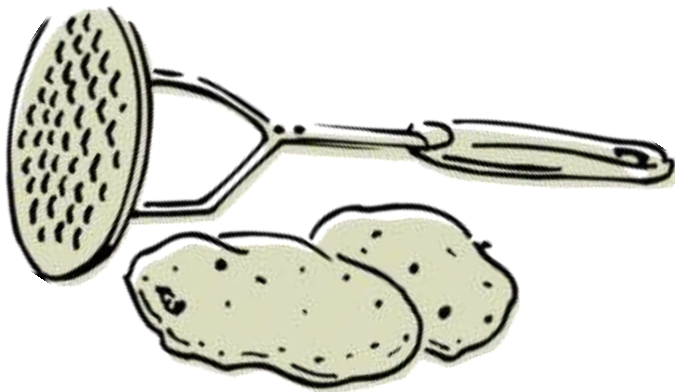


- Tool for cutting shortening or butter into flour for flaky products like biscuits or pie crust.



# 14. Masher

- Tool used for mashing potatoes and other items.



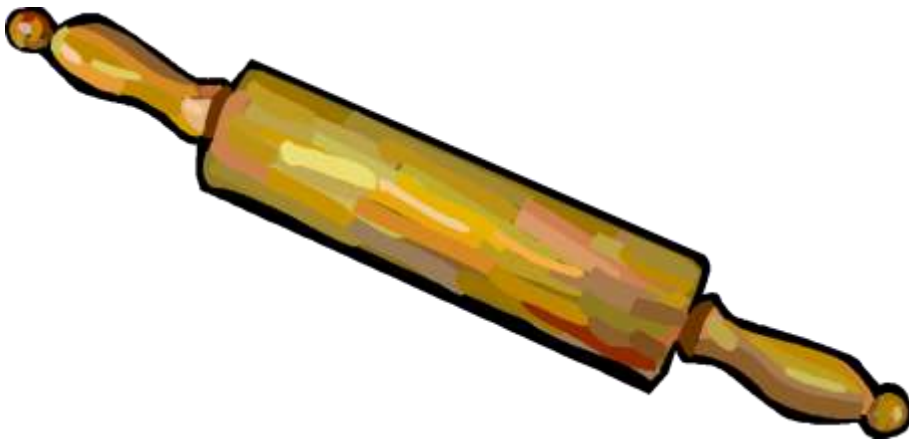
# 15. Decorating Bags & Tips

- Bag with assorted tips for decorating cakes, deviled eggs and other desserts.



# 16. Rolling Pin

- Cylinder which eases the rolling of dough and pastries.
- Can be made of wood or plastic.



# 17. Sifter

- Wire mesh and rotating bars for breaking up lumps or loosening flour
- **DO NOT WASH!**



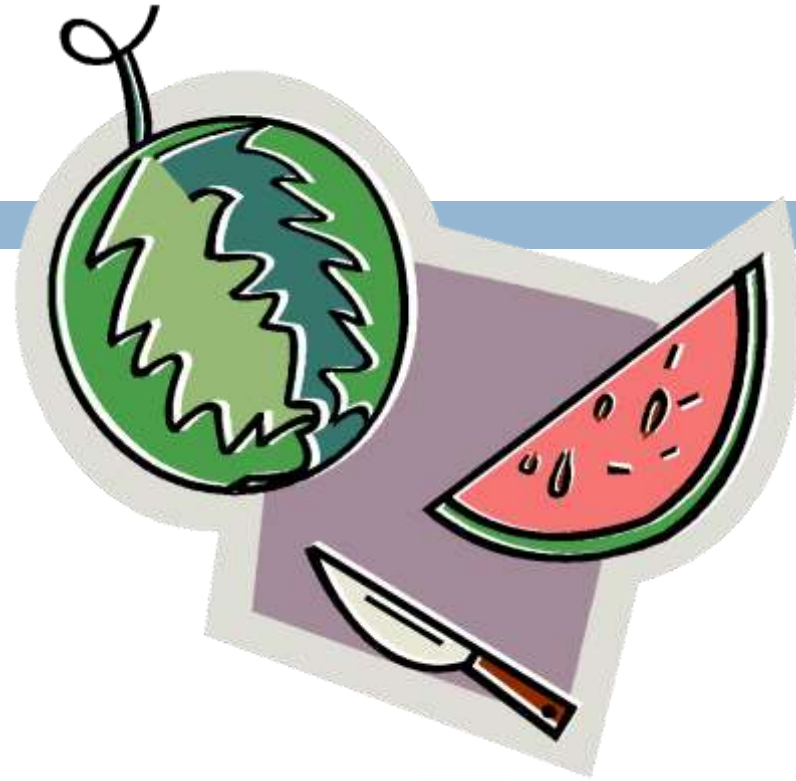
# 18. Chef's Knife or French Knife

- Large knife for chopping and cutting large items like meat and vegetables.



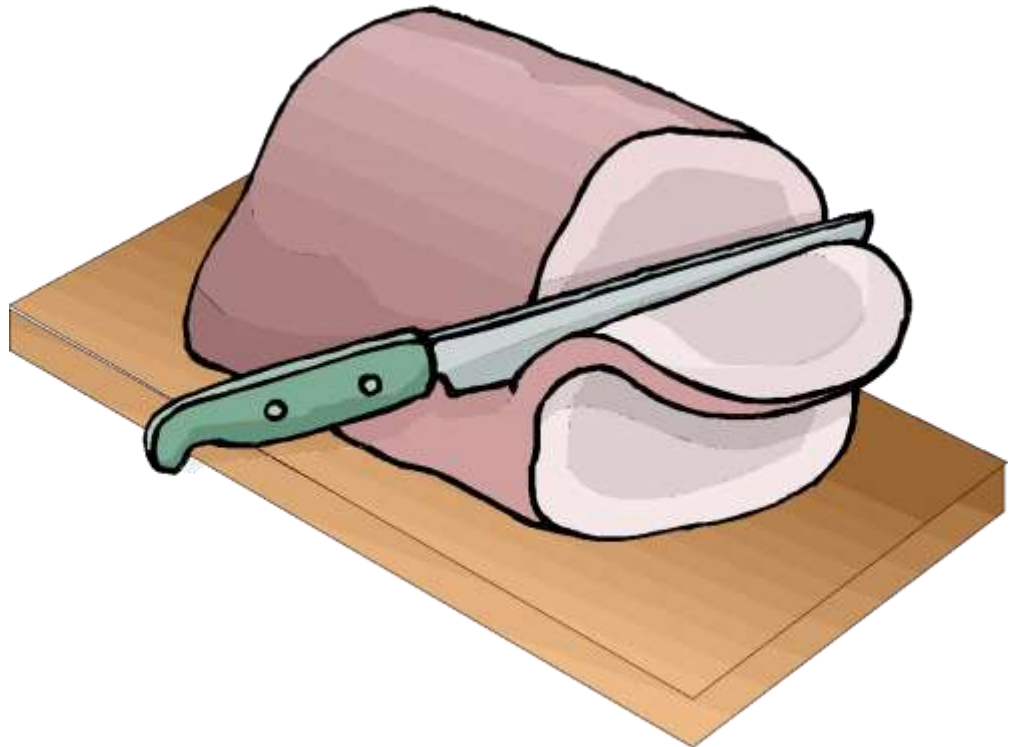
# 19. Paring Knife

- Small knife for peeling fruits & vegetables or making other small cuts such as garnishes.



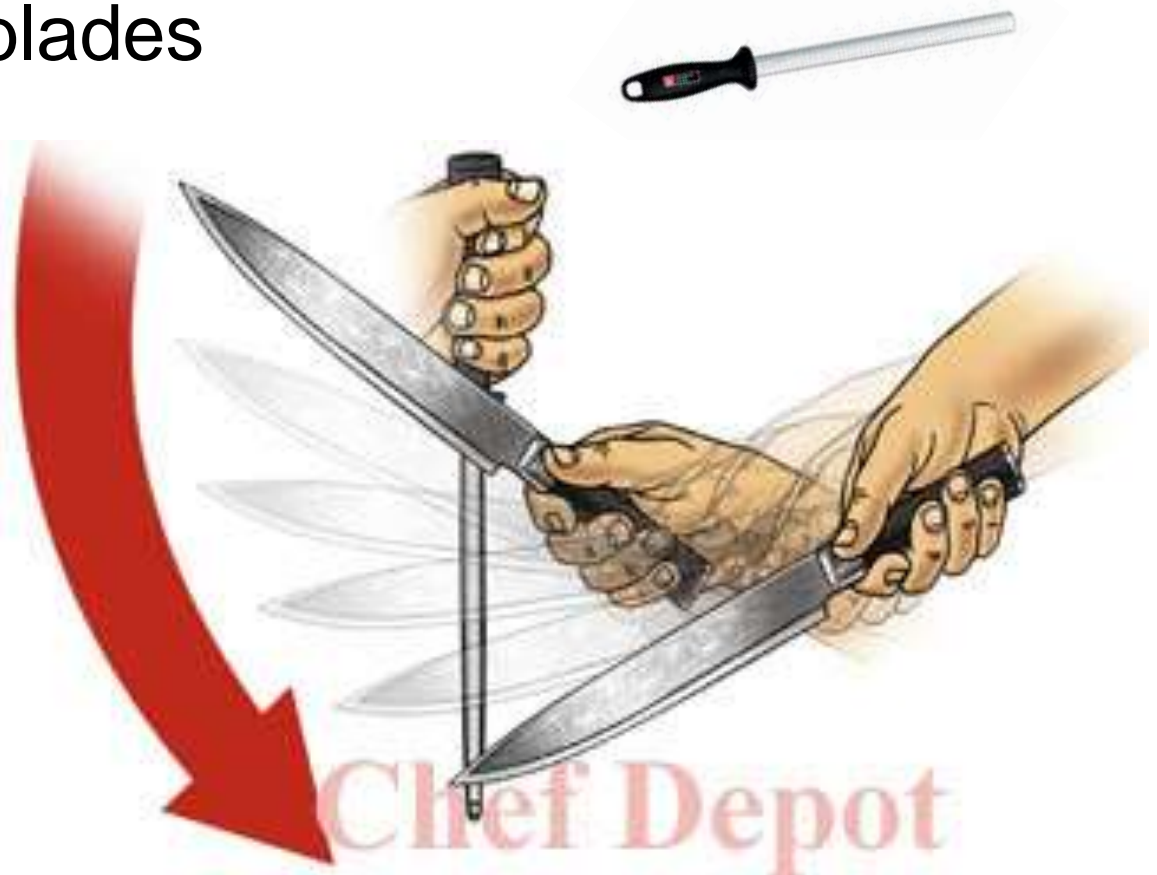
# 20. Bread Knife

- Serrated blade for slicing through bread.
- *Never needs sharpening.*



# 21. Sharpening Steel

- Flint type rod for sharpening blades of knives.



## 22. Can Opener

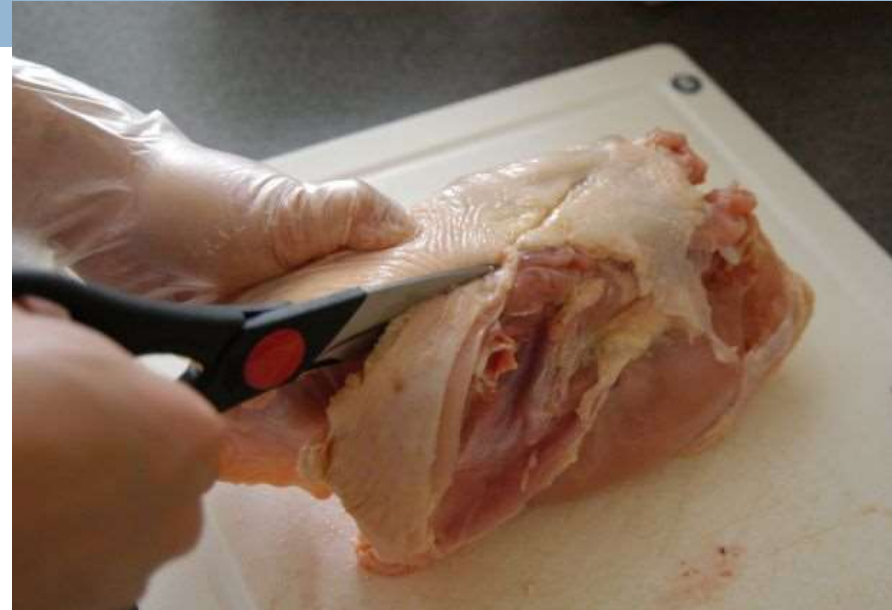


- Used for opening sealed cans



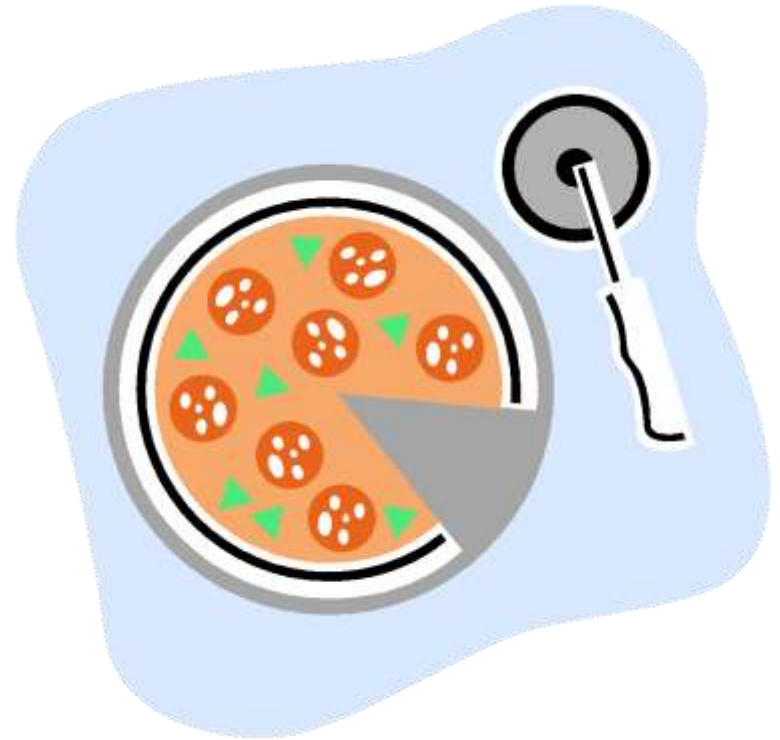
## 23. Kitchen Shears

- Heavy scissors for cutting meat, dough, pizza and fresh herbs.
- Can also loosen bottle lids and small jars.
- Cracks nuts and some shellfish.



# 24. Pizza Cutter

- Heavy blade used for cutting pizza and other bar cookies.



# 25. Melon Baller

- Round tool for cutting melons.



# 26. Vegetable Peeler

- Thin blade to remove the outer surface of fruit and vegetables.
- Always peel away from you.



# 27. Grater

- Various holes and blades which cut cheese and vegetables into thin strips or slices.



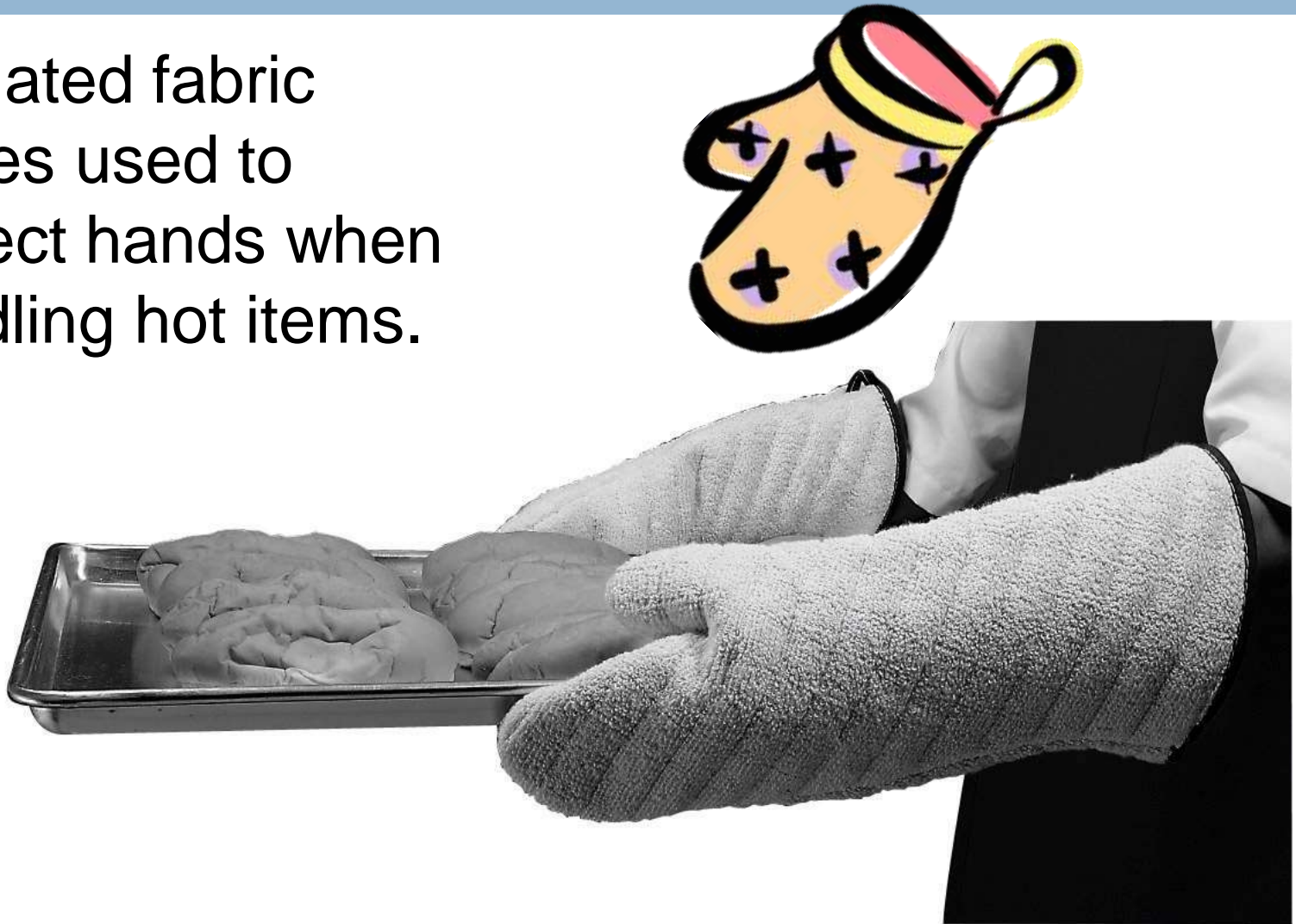
# 28. Cutting Boards

- Wood or Plastic surface for protecting counters when cutting foods.
- *Green: Fruits and Vegetables*
- *Yellow: Poultry*
- *Red: Raw meats*
- *Blue: Cooked foods*
- *Brown/Tan: Seafood*
- *White: Dairy*



# 29. Oven Mitts and Hot Pads

- Insulated fabric gloves used to protect hands when handling hot items.



# 30. Cooling Racks



- Wire racks for cooling hot baked goods



# 31. Muffin Pans

- A rectangle pan with round depressions for baking muffins and cupcakes.



## 32. Cookie Sheet

- A flat baking sheet with one edge used for baking cookies.



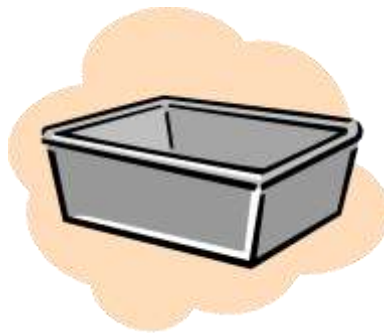
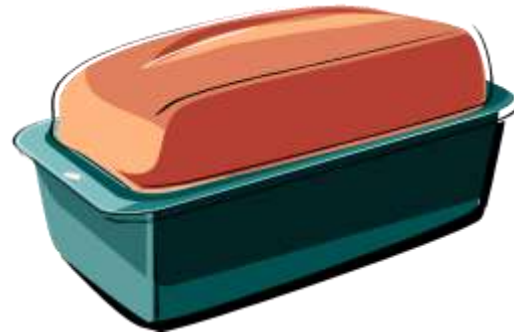
# 33. Jelly Roll Pan

- A flat baking sheet with sides for baking bar cookies and other baked items.



# 34. Loaf Pan

- A deep pan approximately 4 by 9 inches used to bake breads, meatloaf, and other items.



# 35. Cake Pans

- Various sized pans used for baking identified as width by length in inches
- Common ones are:
  - 9"x 13" Oblong
  - 9"x 9" Square
  - 9" Round



# 36. Tube Pan



- Pan with a hollow tube in the center allowing for the cake to rise and the center to bake evenly.



# 37. Casserole or Baking Dishes

- Glass, ceramic or metal dishes that may also have a cover to fit.
- Oven safe to cook large quantities of food for long periods of time.



# 38. Skillet

- Cast iron, metal or glass pan with low sides.



# 39. Saucepan

- A deep cooking pan with a handle and lid for boiling, simmering and steaming foods.



# 40. Steamer Basket

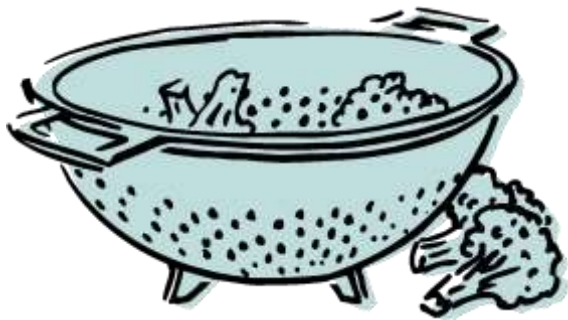


- A basket which folds and unfolds to conform to the size of a saucepan and keeps the food above boiling water to allow steam to cook the food.



# 41. Colander

- A bowl with holes used to drain pasta and other liquids from food.



# 42. Strainer

- A fine wire mesh used to drain liquids from smaller amounts of food.



# 43. Double Boiler

- Two pans that fit together so that food can be cooked over boiling water without burning.
- Great for chocolate or sauces.



# 44. Griddle

- A skillet without sides used for grilling sandwiches and making pancakes.



# 45. Dutch Oven

- A large, heavy pot or kettle with a tight fitting lid used for slow cooking foods on the stovetop or in the oven for long periods of time.



# 46. Kitchen Thermometers

- A variety of thermometers to read the temperature of food or kitchen equipment
- *Very important to use when cooking meat to make sure meat is safe to eat!*



# 47. Stand Mixer



- An appliance which can mix, beat and knead batters and dough.
  - Wire whisk for beating
  - Flat beater for blending
  - Dough hook for mixing bread and heavy dough.



# Review

- Learn to identify and use these utensils so you'll be a successful chef!
- Quiz on Kitchen Equipment next time!

