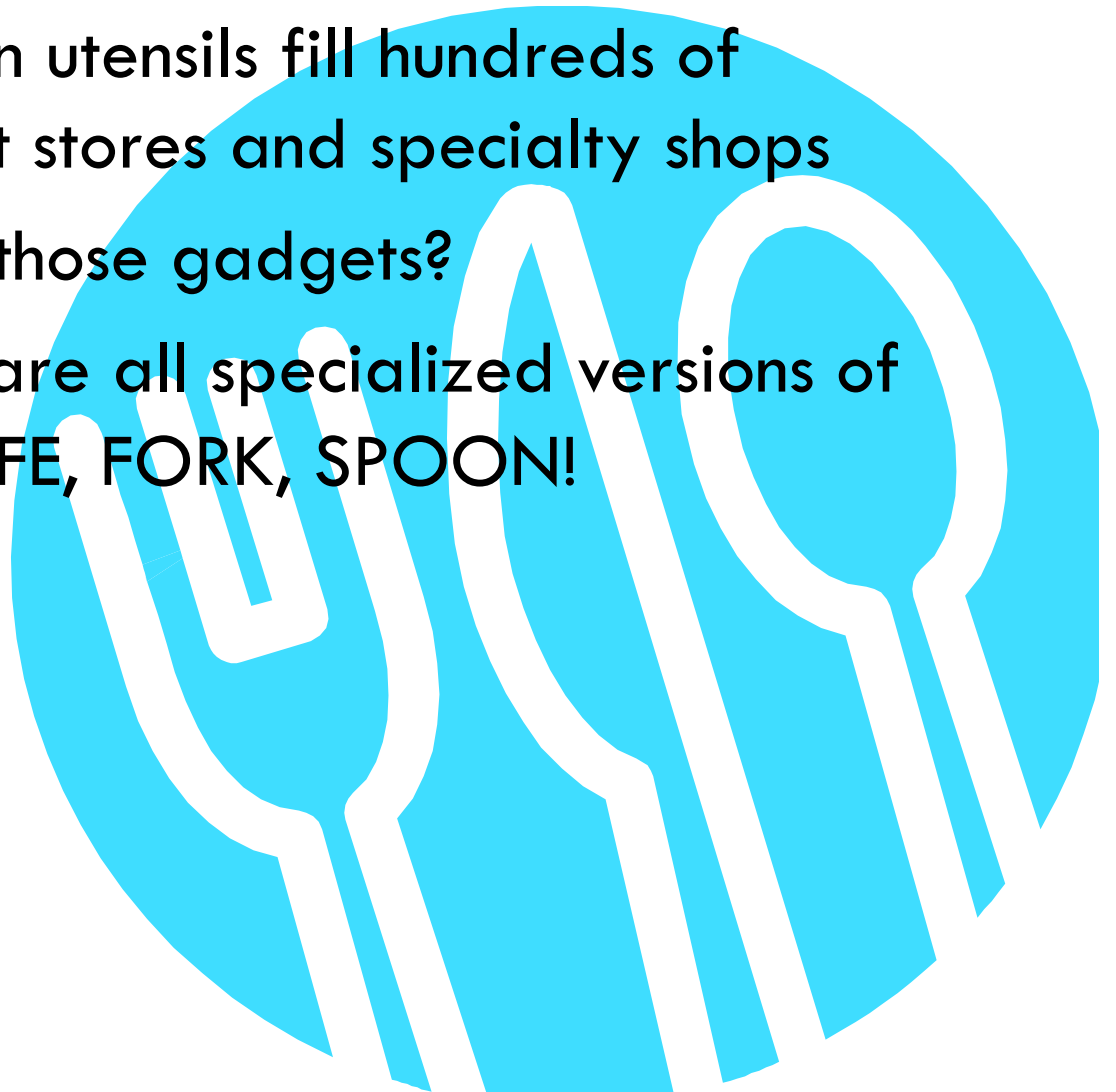


# KITCHEN UTENSILS AND EQUIPMENT



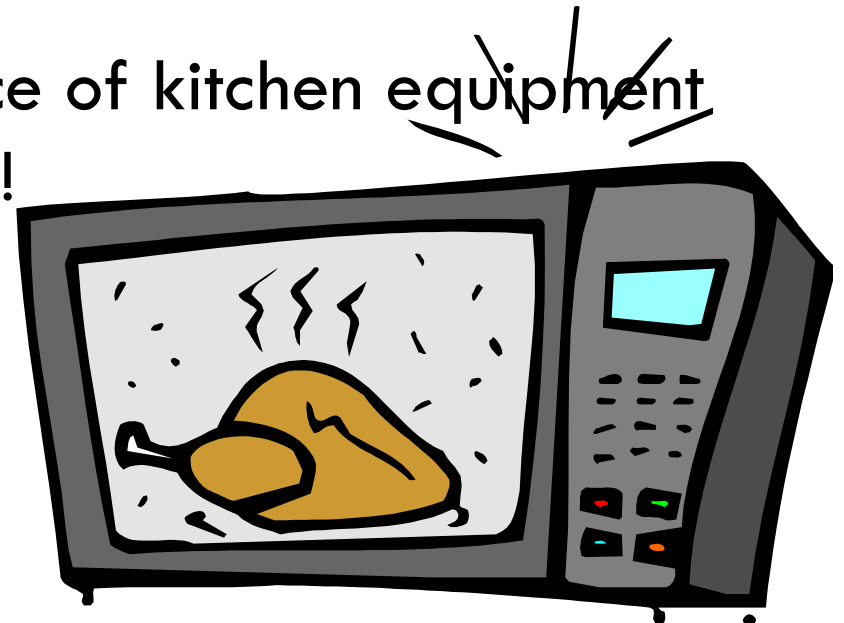
# Kitchen Gadgets Abound!

- ❑ Thousands of kitchen utensils fill hundreds of general department stores and specialty shops
- ❑ Do you need all of those gadgets?
- ❑ No, generally they are all specialized versions of the basic three: KNIFE, FORK, SPOON!



# 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.
- Even a microwave is just piece of kitchen equipment to make heating food easier!



# Why learn these kitchen utensils?

- Using the right tool for the job makes a carpenter's work easier. They would not be able to pound many nails per hour if they were using a saw.
- Our food preparation labs have specialized equipment that will make tasks easier, more efficient and produce products that are better quality than just using a knife, fork or spoon!



# Here's how we will learn the utensils:

- Look for three elements:
- A **picture** of the utensil in the upper right.
- The **standard name** for the utensil or piece of equipment in the title.
- Lastly, some text with examples of how it is used in the kitchen- in other words, the **function** of the item.
- *You should fill in these names and functions on your worksheet as we go along!*



# 1. Wooden Spoon



- ❑ Stirring utensil that will NOT conduct heat as you stir!
- ❑ Probably one of the oldest cooking utensils, which was easily carved from wood with a simple knife.



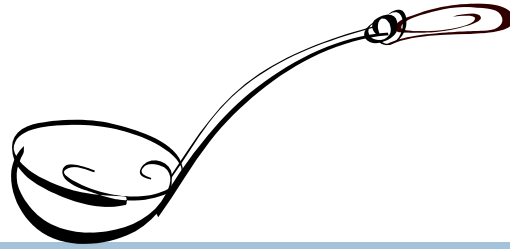
## 2. Slotted Spoon



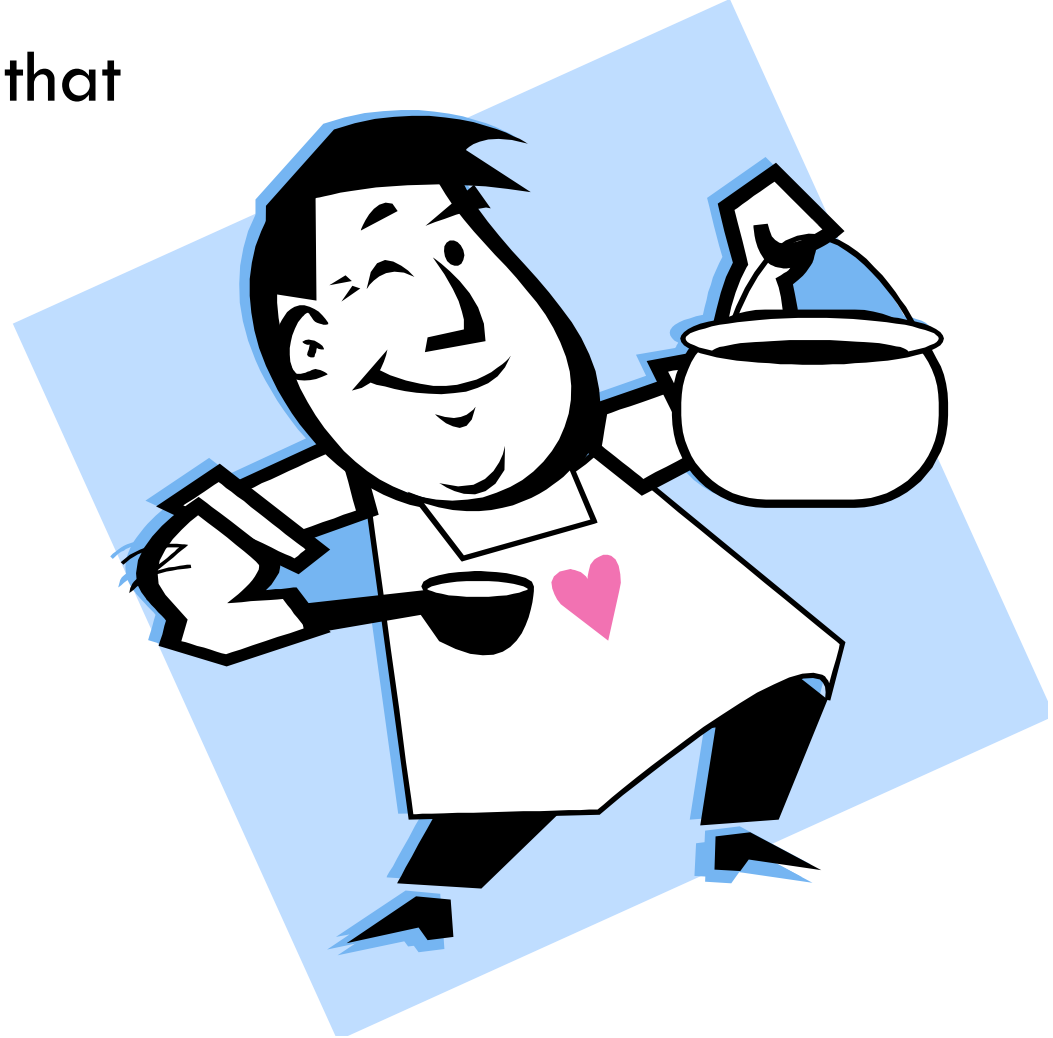
- Utensil for lifting solid foods such as vegetables from liquid.



# 3. Ladle



- Dipper for liquids that need to be transported.





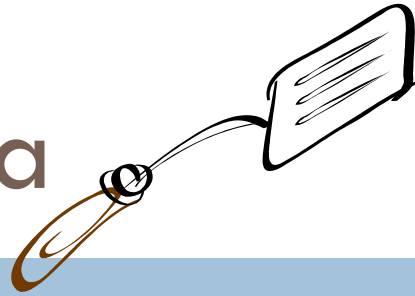
## 4. Rubber Scraper



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



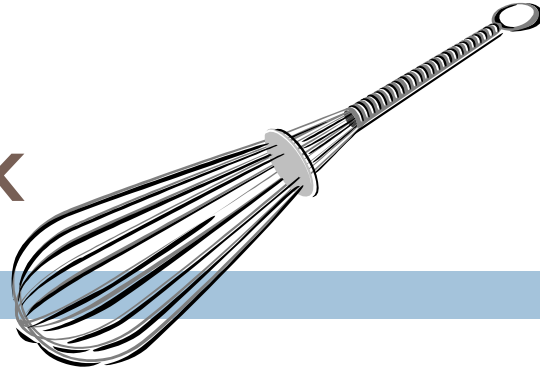
# 5. Metal Spatula



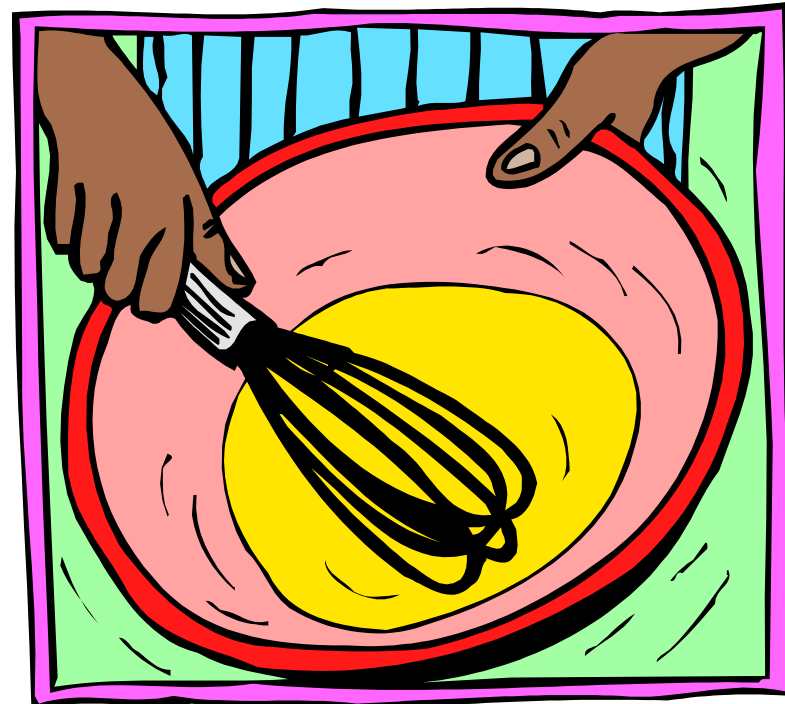
- ❑ Utensil for lifting and turning items like pancakes and meat.
- ❑ Should NOT be used in a nonstick pan.



## 6. Wire Whisk



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



# 7. Cooking Fork



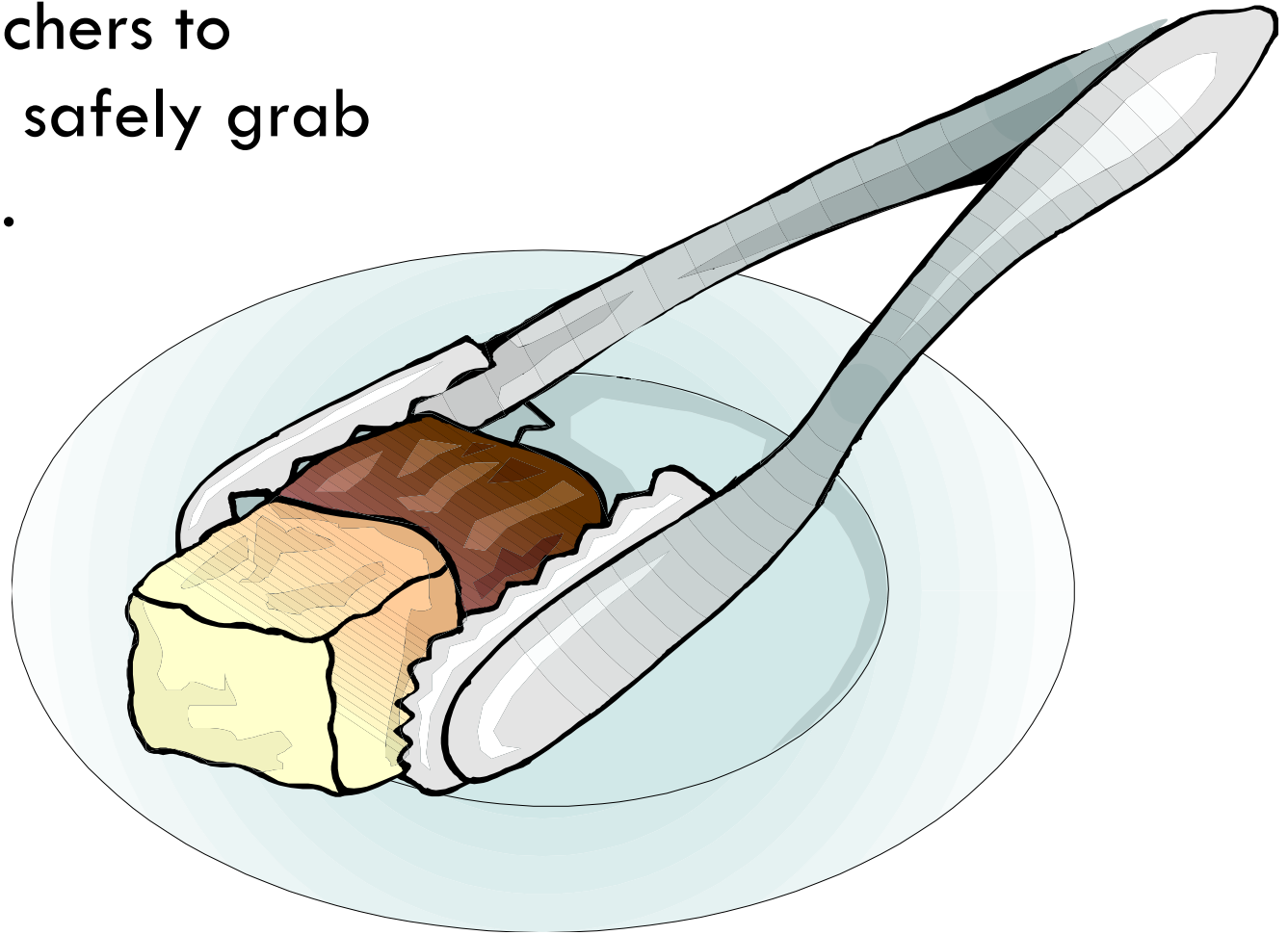
- Tool for lifting meat or large pieces of food from pans.



## 8. Tongs



- Safety pinchers to easily and safely grab food items.



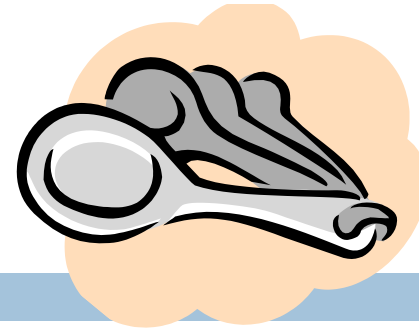
# 9. Dry Measuring Cups



- ❑ Graduated 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



- Graduated 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. Straight-edge Spatula



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





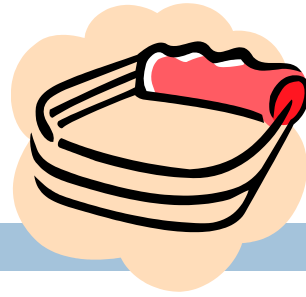
## 1 2. Liquid Measuring Cup



- ❑ Measuring device for LIQUIDS ONLY!
- ❑ Bend down to check it at eye level!
- ❑ Come in various sizes: 1 cup, 2 cups, 4 cups and 8 cups or more!



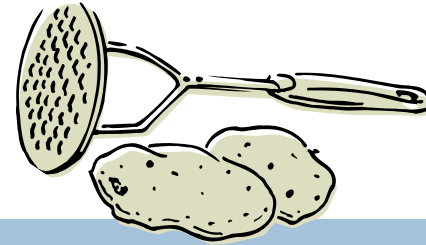
# 13. Pastry Blender



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



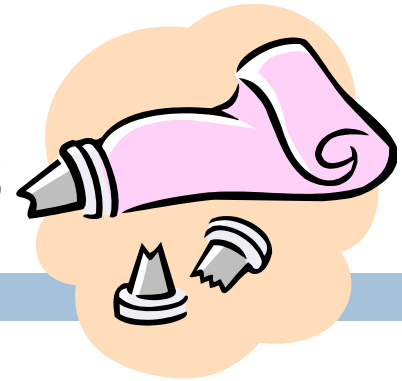
# 14. Potato Masher



- Tool for mashing potatoes and other items.



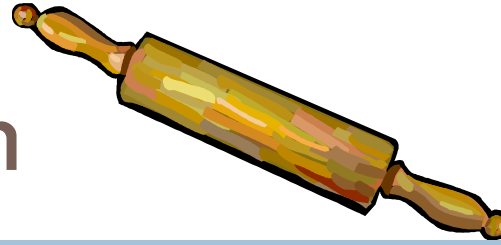
# 15. Decorating Bags & Tips



- 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.



# 18. Chef's Knife or French Knife

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

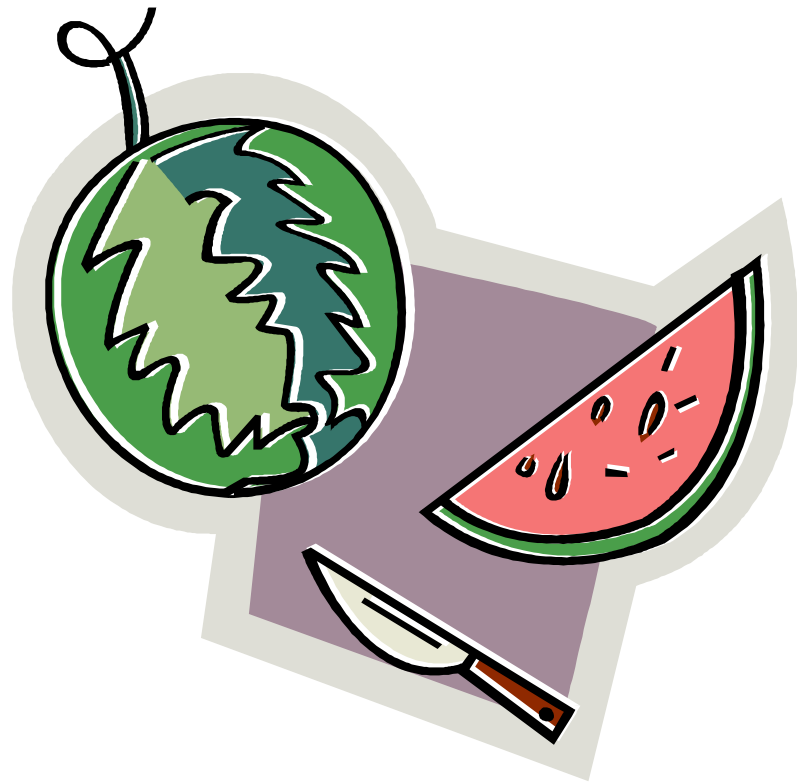


# 19. Paring Knife



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

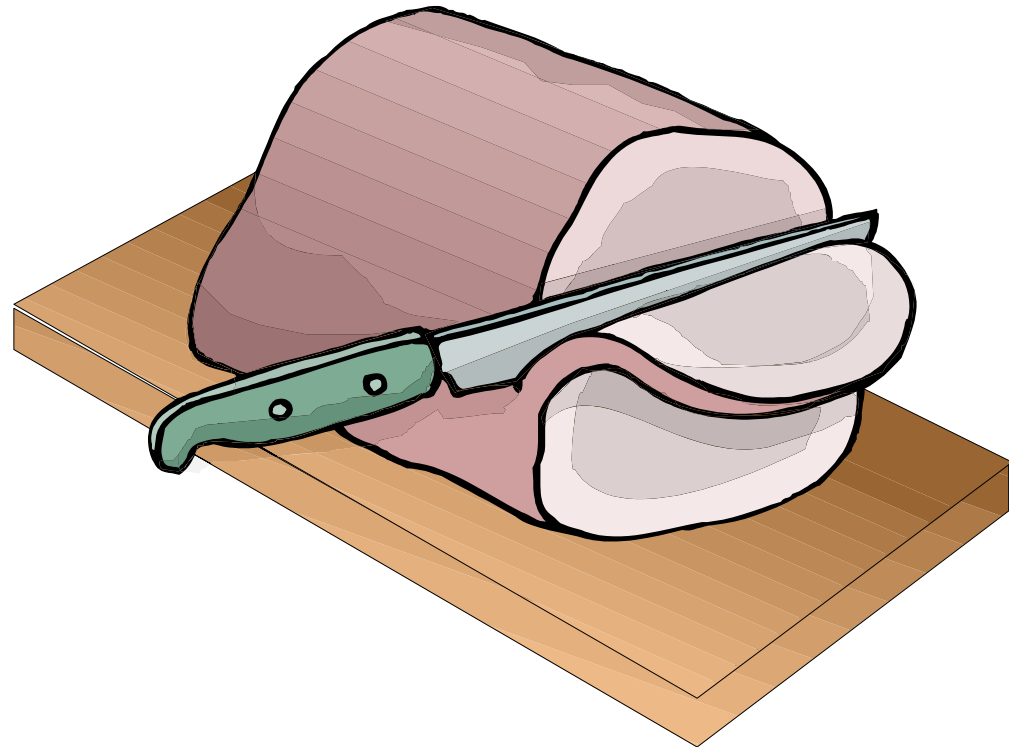




## 20. Bread Knife



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



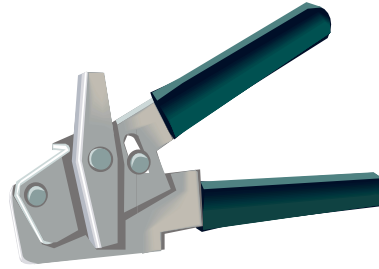
# 21. Sharpening Steel



- Flint type rod for sharpening blades of knives.



## 22. Can Opener



- Bottle openers, hand-held crank openers and electric can openers all making opening sealed cans easier.



## 23. Kitchen Shears



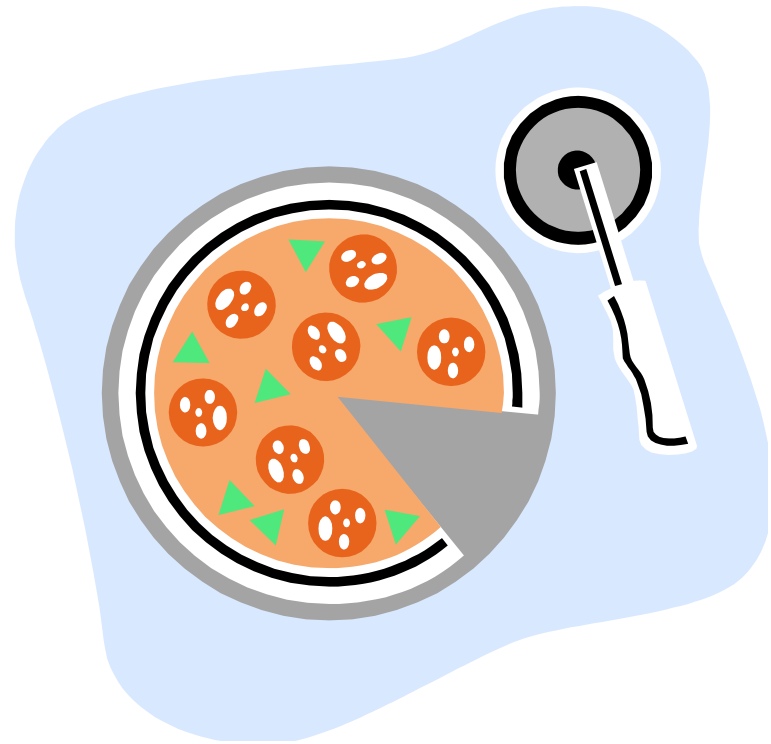
- ❑ Heavy scissors for cutting meat, dough, pizza and fresh herbs.
- ❑ Can also loosen bottle lids and small jars.
- ❑ Cracks nuts and some shellfish.



## 24A. Pizza Cutter



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



## 24B. Pastry Wheel



- ❑ Special blade used to cut dough or pie crusts into strips
- ❑ Can have a straight or fluted edge.



# 25. Melon Baller



- Round tool for cutting melons.
- “Parisienne Knife” is the traditional French term for this utensil.



## 26. Vegetable Peeler



- Thin blade to remove the outer surface of fruit and vegetables.
- Prevents waste and loss of nutrients.





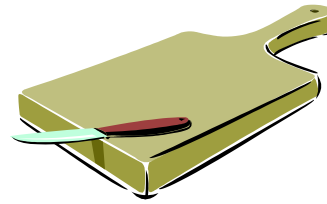
## 27. Grater



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



# 28. Cutting Boards



- ❑ Wood, Glass or Plastic surface for protecting counters when cutting foods.
- ❑ Glass should never be used because it damages knives.
- ❑ Plastic is the most sanitary because bacteria can live in wood cutting boards.
- ❑ *Make sure to buy color coded boards for food safety!*



VEGETABLES & FRUIT
RAW POULTRY & CHICKEN
RAW MEATS
RAW FISH & SEAFOOD
COOKED MEATS
BAKERY & 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 warms.



# 31. Muffin Pans



- An oblong pan with round depressions for baking muffins and cupcakes.



## 32. Cookie Sheet



- A flat baking sheet for baking cookies.



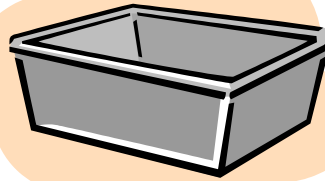
# 33. Jelly Roll Pan



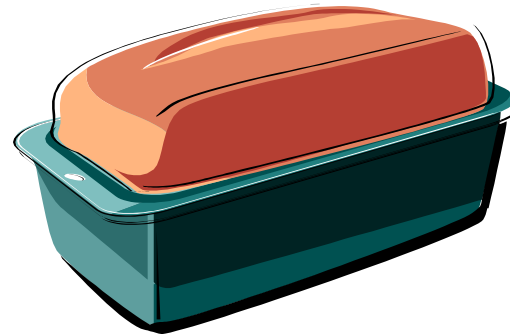
- A flat baking sheet with sides for baking bar cookies and other baked items.



## 34. Loaf Pan



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





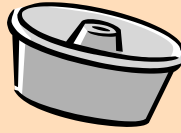
# 35. Cake Pans



- 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 yet the center to bake evenly.
- *Some even separate to make removing the cake easier!*



# 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 Fry Pan



- Cast iron, metal or glass pan with low sides and a handle used for broiling foods or cooking in a small amount of fat.



# 39. Saucepan



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



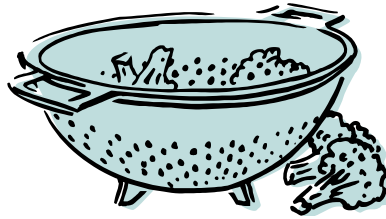
## 40. Steamer Basket



- 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. Electric 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!

