

WHAT IS IT??????

Kitchen Equipment



#1



LIQUID MEASURING CUP

**A measuring tool
used to measure
liquid
ingredients, like
water, milk or oil.**



#2



DRY MEASURING CUPS

**Measuring tools
used to measure
dry ingredients,
like flour or sugar.**



#3



MEASURING SPOONS

Measuring tools used to measure ingredients less than 1/4 c., both liquid and dry.



#4



SPATULA

**Used to level off
dry ingredients.**



#5



TURNER

**Used to turn or flip
foods, like
pancakes.**



#6



MIXING SPOON

**Large spoon used
to mix or combine
ingredients.**

Used for Cooking Term:

Stir

Mix

Combine



#7



SLOTTED SPOON

**Large spoon with
slots or holes for
draining liquid
from foods.**



#8



RUBBER SPATULA

**Used to scrape the
sides of bowls or
cans and to fold-in
and combine
ingredients.**

Used for Cooking Term:
Fold-In



#9



WHISK

**Used to mix
LIQUID
ingredients, like
eggs or pancake
batter.**

Used for Cooking Term:
Whip



#10

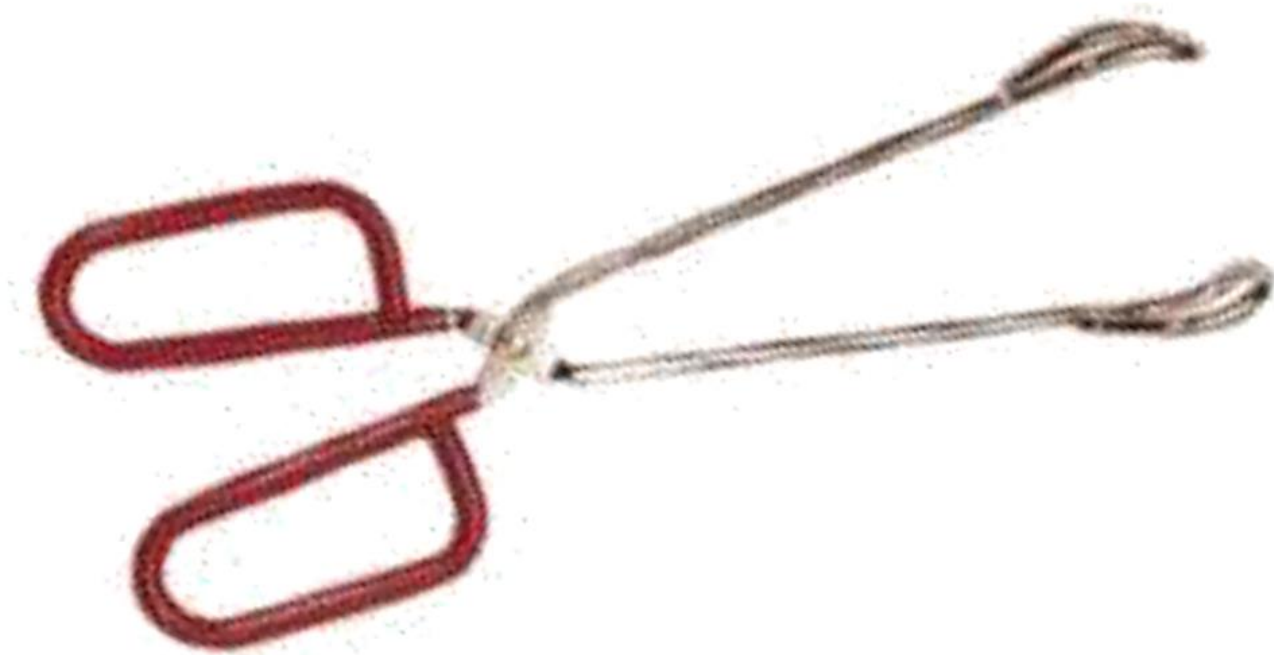


LADLE

A type of serving utensil used to serve foods like soup, stew or sauces.



#11



TONGS

**Used to lift or turn
hot foods, like
bacon.**



#12



PASTRY BLENDER

**Used to cut fat into
flour.**

Used for Cooking Term:
Cut-In



#13



CUTTING BOARD

A durable board on which to place food for cutting, like meat or vegetables.

Used for Cooking Term:

Chop

Dice

Mince



#14



BREAD KNIFE

**A knife with a
serrated blade for
easy cutting on
bread.**



#15



CHEF'S KNIFE

**A sharp edged
knife used to cut
food.**

Used for Cooking Terms:

Chop

Dice

Mince



#16



PARING KNIFE

A small sharp edged knife used to remove skins from fruit and vegetables.

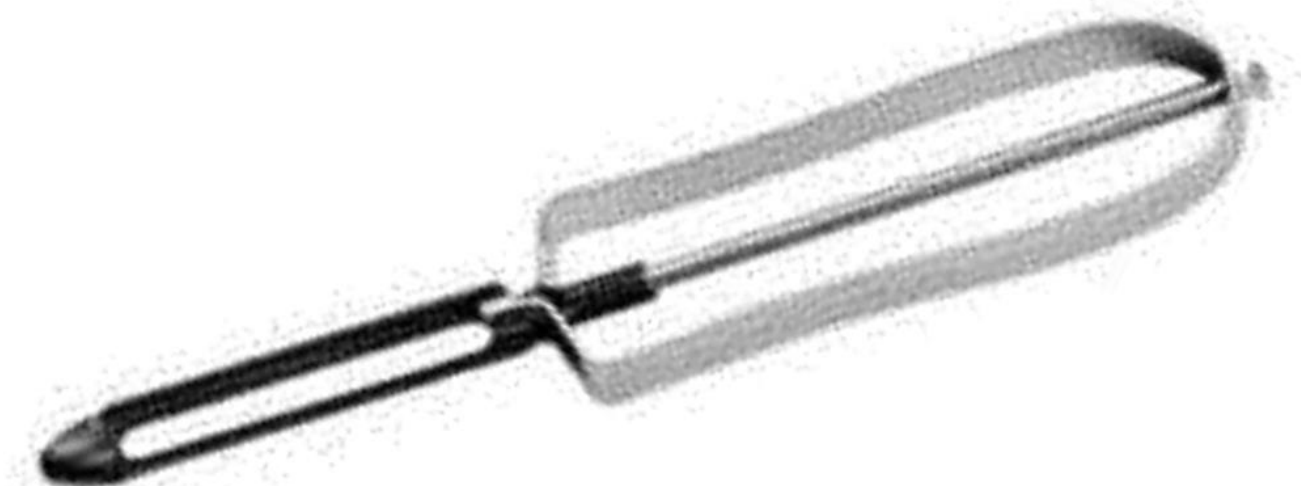
Used for Cooking Term:
Peel/Pare



KNIFE SKILLS



#17



VEGETABLE PEELER

**A sharp tool used
to remove the
skins from fruits
and vegetables.**

Used for Cooking Term:

Peel/Pare



#18



SAUCEPAN

A cooking pan with tall sides used on the stove top to boil, steam, poach and simmer food.

Used for Cooking Terms:

Boil

Steam

Poach

Simmer



#19



SKILLET

A shallow cooking pan with short sides used on the stove top to sauté, fry, brown and stir-fry.

Used for Cooking Terms:

Sauté

Fry

Brown

Stir-Fry



#20



COLANDER

Used to drain liquid from large foods, like pasta or boiled potatoes.



#21



STRAINER

Used for straining small particles from liquid foods, like sauces or gravies.



#22



THERMOMETER

A tool used to check the internal temperature of foods.



#23



ROLLING PIN

A tool used to roll out or flatten food, like biscuit dough.



#24



STEAMER

A metal or silicone basket used to hold and cook foods in the steam generated by boiling liquid.

Used for Cooking Term:
Steam

