

## Food Equipment Scramble & Search

Unscramble the letters to determine the term associated with the definition listed below. Write the term next to the scrambled letters. Once the terms have been determined, go into your designated kitchen and determine where the item is located. Finally, draw a picture of the item (if you prefer, you may print out pictures and glue onto this sheet). Use your previous knowledge, the textbook, and your table's iPad for assistance.

1. **caenupas** *Equipment term:* \_\_\_\_\_ **Note: sometimes may be as 2 words**

A round cooking utensil with a relatively long handle and (usually) a tight-fitting cover. Used to prepare sauces, soups, and other liquids; more shallow than stock pots.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

2. **psuatéan** *Equipment term:* \_\_\_\_\_ **Note: sometimes may be as 2 words**

This pan is slope-sided and made of thin metal for quick heating. It is used strictly to \_\_\_\_\_ items, meaning to cook at a high heat with a small amount of fat. In the United States, it is often referred to as the "fry pan."

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

3. **bberru splaatu (2 words)** *Equipment term:* \_\_\_\_\_

A flexible spatula with a long handle, often called a scraper, used to fold ingredients together and scrape the sides of bowls.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

4. **lerpee** *Equipment term:* \_\_\_\_\_

A small tool used to cut a thick layer from vegetables and fruits more efficiently than a paring knife.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

5. **rxemi** *Equipment term:* \_\_\_\_\_

Kitchen machines used to beat, mix or whip foods. There are two basic kinds — stationary (or stand) and portable (or hand-held).

Kitchen Locations (TWO) (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

6. **ydr gunasriemr upcs (3 words)** *Equipment term:* \_\_\_\_\_

Measures varying quantities of both dry goods and semi-solids. Standard set includes 1/4 c, 1/3 c, 1/2 c, 1 c

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

7. **quldii gmnesuria puc (3 words)** *Equipment term:* \_\_\_\_\_

Measures varying quantities of liquids. Standard glass measures 8 fluid ounces.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

8. **gmesaniru onspso (2 words)** *Equipment term:* \_\_\_\_\_  
Cooks use this item to measure small quantities of spices or liquids. The spoons measure the amounts of 1/8 teaspoon (not all sets include this smallest size), 1/4 teaspoon, 1/2 teaspoon, 1 teaspoon, and 1 tablespoon.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_  
Drawing or Graphic:

9. **rtrage** *Equipment term:* \_\_\_\_\_  
A small tool used to grate hard cheeses, vegetables, potatoes, and other food items.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_  
Drawing or Graphic:

10. **hwksi** *Equipment term:* \_\_\_\_\_  
This kitchen utensil consists of a series of looped wires forming a three-dimensional teardrop shape, used to mix, beat, and stir food.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_  
Drawing or Graphic:

11. **enov mtoremrhtee (2 words)** *Equipment term:* \_\_\_\_\_  
A thermometer designed to read oven temperatures, which are often inaccurately indicated by the oven dial.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_  
Drawing or Graphic:

12. **taem rmmeoerethh (2 words)** *Equipment term:* \_\_\_\_\_  
Cooks use this tool to read the temperature of meat in order to ascertain when it has reached the desired degree of doneness.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_  
Drawing or Graphic:

13. **nrertu** *Equipment term:* \_\_\_\_\_  
A utensil for lifting or removing food from a pan or baking sheet, or for turning food that's being cooked so the second side can brown.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_  
Drawing or Graphic:

14. **eocdnlra** *Equipment term:* \_\_\_\_\_  
Used for draining liquid from solids, it is a perforated, bowl-shaped container. It can be metal, plastic or ceramic.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_  
Drawing or Graphic:

15. **gbanik teshe (2 words)** *Equipment term:* \_\_\_\_\_  
A flat, rigid sheet of metal on which cookies, breads, biscuits, etc. are baked.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_  
Drawing or Graphic:

Unscramble the letters to determine the term associated with the definition listed below. Write the term next to the scrambled letters. Once the terms have been determined, go into your designated kitchen and determine where the item is located. Finally, draw a picture of the item (if you prefer, you may print out pictures and glue onto this sheet). Use your previous knowledge, the textbook, and your table's iPad for assistance.

**1. Sauce pan:**

A round cooking utensil with a relatively long handle and (usually) a tight-fitting cover. Used to prepare sauces, soups, and other liquids; more shallow than stock pots.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**2. Sauté pan:**

This pan is slope-sided and made of thin metal for quick heating. It is used strictly to \_\_\_\_\_ items, meaning to cook at a high heat with a small amount of fat. In the United States, it is often referred to as the "fry pan."

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**3. Rubber spatula:**

A flexible spatula with a long handle, often called a scraper, used to fold ingredients together and scrape the sides of bowls.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**4. Peeler:**

A small tool used to cut a thick layer from vegetables and fruits more efficiently than a paring knife.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**5. Mixer:**

Kitchen machines used to beat, mix or whip foods. There are two basic kinds — stationary (or stand) and portable (or hand-held).

Kitchen Locations (TWO) (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**6. Dry measuring cup:**

Measures varying quantities of both dry goods and semi-solids. Standard set includes 1/4 c, 1/3 c, 1/2 c, 1 c

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**7. Liquid measuring cup:**

Measures varying quantities of liquids. Standard glass measures 8 fluid ounces.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**8. Measuring spoons:**

Cooks use this item to measure small quantities of spices or liquids. The spoons measure the amounts of 1/8 teaspoon (not all sets include this smallest size), 1/4 teaspoon, 1/2 teaspoon, 1 teaspoon, and 1 tablespoon.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**9. Grater:**

A small tool used to grate hard cheeses, vegetables, potatoes, and other food items.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**10. Whisk:**

This kitchen utensil consists of a series of looped wires forming a three-dimensional teardrop shape, used to mix, beat, and stir food.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**11. Oven thermometer:**

A thermometer designed to read oven temperatures, which are often inaccurately indicated by the oven dial.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**12. Meat thermometer:**

Cooks use this tool to read the temperature of meat in order to ascertain when it has reached the desired degree of doneness.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**13. Turner:**

A utensil for lifting or removing food from a pan or baking sheet, or for turning food that's being cooked so the second side can brown.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**14. Colander:**

Used for draining liquid from solids, the colander is a perforated, bowl-shaped container. It can be metal, plastic or ceramic.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic:

**15. Baking Sheet:**

A flat, rigid sheet of metal on which cookies, breads, biscuits, etc. are baked.

Kitchen Location (Drawer or Cupboard Number): \_\_\_\_\_

Drawing or Graphic: