Kitchen Equipment

Finding the Right Tool for the Job
Objectives

1. The names and uses of various kinds of utensils
2. Names and uses of various types of cookware
3. Small kitchen appliances that make cooking time more productive
WHAT ARE UTENSILS?

- Small kitchen tools
- Most kitchens are stocked with basic equipment that lets you perform an amazing number of cooking tasks.
TYPES OF MEASURING UTENSILS

- **Dry Measuring cups** are used to measure dry ingredients.
- They come in sets generally ranging from a quarter cup to a cup.
TYPES OF MEASURING UNTENSILS

Liquid Measuring cups are used to measure liquids and come in various sizes.

- Have a spout for pouring and measurement levels marked on the sides.
TYPES OF MEASURING UNTENSILS

Measuring spoons are used for measuring smaller amounts of liquid and dry ingredients and come in sets that generally range from a quarter teaspoon to a tablespoon.
Types of Mixing Utensils

- **Mixing bowls**
  - hold the ingredients that you mix.
- **Pastry blenders**
  - cut shortening into flour.
- **Wire whisks**
  - beating and blending
- **Mixing spoons**
  - combine ingredients
Types of Mixing Utensils

- **Plastic or rubber scraper**
  - scrape bowls

- **Sifters**
  - sift and mix dry ingredients together

- **Rotary beaters**
  - beat eggs and mix thin batters
Cutting and Chopping Utensils

- **Paring knives**
  - peeling fruits and vegetables
- **Utility knives**
  - all-purpose for cutting and slicing
- **Chef’s knives**
  - cutting, mincing, and dicing
- **Bread knives**
  - baked good foods
OTHER KITCHEN UTENSILS

- Cutting boards
- Kitchen shears
- Graters
- Peelers
KITCHEN UTENSILS USED FOR DRAINING FOODS

- Colanders
- Strainers
- Slotted Spoons
Kitchen Utensils for moving food around…

Turners
- Lift and turn flat foods such as pancakes or hamburgers

Tongs
- Grip and lift hot, bulky foods

Ladles
- Hot liquids
Bake Ware Cooking Utensils

- Cake pans
- Loaf
- Casseroles
- Baking sheets
- Pie pans
- Muffin pans
- Aluminum foil Pans
Range Cooking Utensils

- Saucepans
- Stockpots
- Skillets
Small Kitchen Appliances

- **Toasters**
  - toast bread, pop tarts, bagels, etc.

- **Blenders**
  - perform a variety of mixing and chopping tasks

- **Hand-held mixers**
  - can be used for mixing cake batter

- **Food processors**
  - can cut and mix

- **Electric skillets**
  - fry, roast, simmer, or bake
Basic Large Appliances

- **Basic**: Range and Refrigerator-Freezer
  - **Additional**: Microwave oven, Dishwasher, Freezer, Trash compactor, and Garbage disposal
Small Equipment Identification

- Complete the small equipment identification worksheet
- Make sure to include what the utensil is used for after you identify it
- We will have a quiz over kitchen equipment next class