

Kitchen Equipment



Using the RIGHT tool for the RIGHT job.

STUDENT OBJECTIVES



- Learn and use the proper name for each piece of equipment
- Know the functions and various uses of the different types of kitchen equipment
- Memorize the location of each piece of kitchen equipment to make cooking time more productive
- Pass the “Kitchen Equipment” section on Ms. Jackson’s Introductory test ;)

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



TYPES OF MEASURING UTENSILS



- Dry Measures are used to measure dry ingredients and come a set of three ranging from 50 mL, 125 mL and 250 mL.



TYPES OF MEASURING UTENSILS



- Liquid Measures are used to measure liquids and come in various sizes.
- Have a spout for pouring and measurement levels marked on the sides.
- It can measure is 50 mL
- To 250 mL



TYPES OF MEASURING UTENSILS



- Small Measures are used for measuring smaller amounts of liquid and dry ingredients
- Measurements include 1 mL, 2mL, 5 mL, 15 mL and 25 mL



TYPES OF MEASURING UTENSILS



- Metal Spatula – Used to level off dry ingredients in both a dry measure or small measures.
- Can be used to ice cakes



TYPES OF MEASURING UTENSILS



- Custard Cups – Used to measure and carry small amounts of ingredients from the demonstration table.
- Can serve custard in



TYPES OF MIXING UTENSILS



TYPES OF MIXING UTENSILS



- Mixing Bowls - which hold the ingredients that you mix.



TYPES OF MIXING UTENSILS



- Pastry Blenders - which cut shortening into flour.



TYPES OF MIXING UTENSILS



- Whisk - used for beating and blending



TYPES OF MIXING UTENSILS



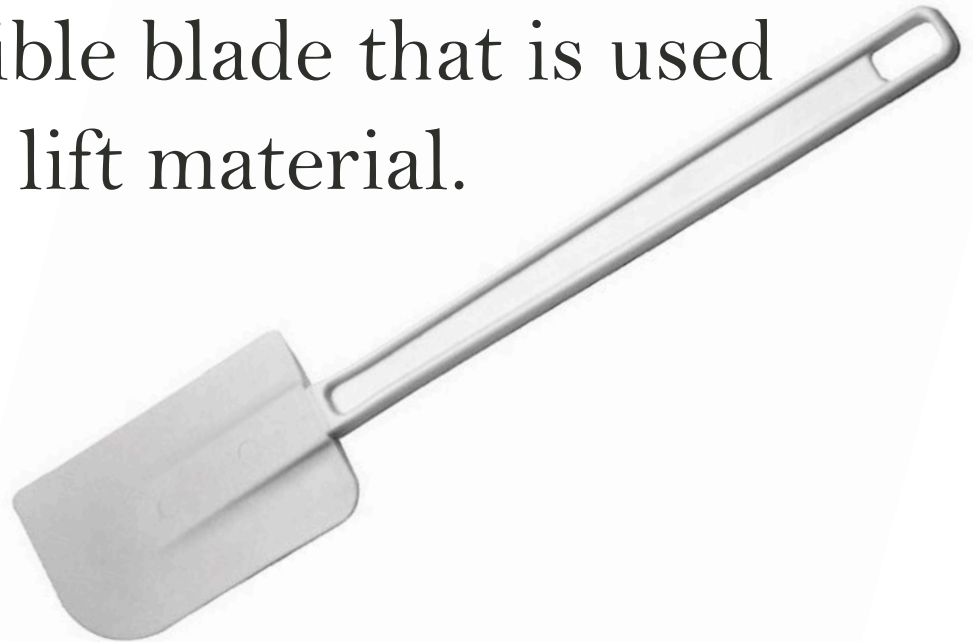
- Wooden Spoon - used to combine ingredients
- Spoon made of wood are used to stir hot food.
- Does not retain heat.



TYPES OF MIXING UTENSILS



- Rubber Spatula - which are used to scrape bowls.
- A broad, flat, flexible blade that is used to mix, spread, or lift material.



TYPES OF MIXING UTENSILS



- Sieve - which sift and mix dry ingredients together.
- Adds air to flour and other dry ingredients while mixing them; removes lumps



TYPES OF MIXING UTENSILS



- Rotary Beaters - which are used to beat eggs and mix thin batters



CUTTING AND CHOPPING UTENSILS



CUTTING AND CHOPPING UTENSILS



- Paring Knives - which are used for peeling fruits and vegetables.



CUTTING AND CHOPPING UTENSILS



- Chef's Knives - which are used for cutting, mincing, and dicing.



CUTTING AND CHOPPING UTENSILS



- Bread Knives - used for soft bread products
- To cut soft fruits like tomatoes



CUTTING AND CHOPPING UTENSILS



- Cutting Boards – used to cut on, protects counter top from damage and prevents knife slippage.



CUTTING AND CHOPPING UTENSILS



- Graters - used grading fruits, cheese, vegetables, nuts and spices



CUTTING AND CHOPPING UTENSILS



- Can Opener - used for opening or piercing tin cans



CUTTING AND CHOPPING UTENSILS



- Kitchen Shears - used for cutting
- Can cut through bone



CUTTING AND CHOPPING UTENSILS



- Vegetable Peeler - used for peeling the skin off fruits and vegetables.



CUTTING AND CHOPPING UTENSILS



- Garlic Press - used crush or mince a clove of garlic without using a knife



UTENSILS USED FOR DRAINING FOODS



KITCHEN UTENSILS USED FOR DRAINING FOODS



- Colanders – used to drain liquid off pasta, wash vegetables, etc.



KITCHEN UTENSILS USED FOR DRAINING FOODS



- Slotted Spoons – used to remove items from hot liquid



KITCHEN UTENSILS
FOR MOVING FOOD
AROUND...



KITCHEN UTENSILS FOR MOVING FOOD AROUND...



- Lifter or Egg Turner – Used to lift or turn food items like pancakes, burgers, cookies, eggs, etc.



KITCHEN UTENSILS FOR MOVING FOOD AROUND...



- Tongs – used to lift food items or to serve salads



KITCHEN UTENSILS FOR MOVING FOOD AROUND...



- Ladle – used to serve soups or other liquids



BAKE WARE



BAKE WARE



- Muffin Tin – Used to bake muffins, cupcakes, tarts, etc.



BAKE WARE



- Cookie Sheet – Used to bake cookies, has no walls for better heat circulation



BAKE WARE



- Jelly Roll Pan – Used to bake jelly roll cake, has walls to hold the runny batter



BAKE WARE



- Cake Pans – Used to bake cakes
- Comes in all sorts of shapes and sizes



BAKE WARE



- Metal Pie Plate – Used to pies
- Can be used to sift flour into



BAKE WARE



- Loaf Pan – Used to bake breads



BAKE WARE



- Cooling Rack – cool baked goods on



COOK WARE



COOK WEAR



- Saucepans – Used to cook soups and sauces that can be on directly heat



COOK WEAR



- Double Boiler – Used to cook soups and sauces that can't be on directly heat such as milk, cream, cheese, chocolate, etc.



COOK WEAR



- Stockpots – Used to cook large volumes of stock or soup



COOK WEAR



- Skillet – a shallow wall pan used for frying and quick cooking techniques where you're moving ingredients around a lot in the pan.



COOK WEAR



- Frying Pan – a pan used to fry, sear, or brown large volumes of food



COOK WEAR



- Wok – A deep walled pan used to stir fry meats and vegetables



OVEN SAFETY



OVEN SAFETY



- Oven Mitts – protects your hands while handling hot dishes



OVEN SAFETY



- Hot Mat – protects the countertop from being damaged from hot pots and pans



SMALL APPLIANCES



SMALL KITCHEN APPLIANCES



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



SMALL KITCHEN APPLIANCES



- Blenders - perform a variety of mixing and chopping tasks



SMALL KITCHEN APPLIANCES



- Hand-Held Mixers - which can be used for mixing cake batter



SMALL KITCHEN APPLIANCES



- Food Processors - can cut and mix



SMALL KITCHEN APPLIANCES



- Electric Skillets - can be used to fry, roast, simmer, or bake



SMALL KITCHEN APPLIANCES



- Waffle Maker - used to make waffles



SMALL KITCHEN APPLIANCES



- Electric Griddle - used to make fry meats, vegetables, pancakes, etc.



WHY COMPARISON SHOP WHEN BUYING APPLIANCES?



- Safety features and warranties may differ.
- Immersible - The entire appliance can be safely put into water to be washed.