KITCHEN EQUIPMENT

FCS Quest

Mrs. Ehrle
Small kitchen tools are called utensils

Measuring utensils help you accurately measure ingredients for recipes.
Measuring Utensils

**Dry measuring cups** — used to measure dry ingredients such as flour & sugar; usually comes in sets:

- ¼ cup
- 1/3 cup
- ½ cup
- 1 cup
**Measuring Spoons** — used for measuring smaller amounts of liquid and dry ingredients. The most common sizes are:

- ¼ teaspoon
- ½ teaspoon
- 1 teaspoon
- 1 Tablespoon
**Measuring Utensils**

**Liquid Measuring Cups** - have a spout for pouring & has measurements marked on the side in cups, ounces, and milliliters. Common sizes are:

- 4 cups
- 2 cups
- 1 cup
Mixing Utensils

*Mixing utensils are used to blend ingredients together*

- You can use some mixing utensils for a variety of tasks.
- Others can only be used for a specific task!
Mixing Utensils

**Mixing Bowls** — hold the ingredients that you mix & come in graduated sizes
Mixing Utensils

Mixing Spoons — have long handles & are used to combine ingredients.

✓ Made of metal, plastic or wood
**Rubber Scraper** *(often referred to as a spatula)*-used to scrape bowls & mix ingredients together

✓ They have a wide flexible head
✓ Are made of rubber or plastic
Whisks — used for beating & blending

✓ Very efficient to stir sauces & beat egg white mixtures
Pastry Blenders — cut shortening into flour for piecrusts & biscuits
Mixing Utensils

**Sifters** - sift & mix dry ingredients together as they pass through a mesh screen

- Sifters come in various sizes
- Do not submerge sifters in water. Clean then out by shaking out the excess powder.
Mixing Utensils

**Rotary Beaters** *(also known as hand beaters)* - used to beat eggs & mix thin batters, such as pancake batter
Cutting & chopping tools are used to cut food into smaller pieces.

Keep safety in mind when you use cutting tools!
Cutting & Chopping Tools

Paring Knives — good for peeling fruits & vegetables
**Utility Knives** — all-purpose knives for cutting & slicing foods
Chef’s knives — used for cutting, mincing, & dicing
Bread Knives — serrated knife; used for slicing bread or baked goods
Cutting Boards — serve as a base for your cutting work, keeping knife blades sharp & countertops in good shape
Cutting & Chopping Tools

**Graters** — used to shred & grate vegetables and cheeses
**Kitchen Shears** — sturdy scissors used for cutting vegetables, pastry, poultry & meat

✓ *Always wash shears thoroughly after use with raw meat or poultry!*
Peelers — used to peel vegetables & fruits
✓ The blade swivels
Garlic Press — a kitchen utensil to crush garlic cloves efficiently by forcing them through a grid of small holes,

Potato Masher — a food preparation utensil used to crush soft food for such dishes as mashed potatoes, apple sauce, or refried beans.
Other preparation tools are used to transfer, pour, or drain food products.
OTHER PREP TOOLS

**Colanders & Strainers**— bowls with holes for draining foods, such as pasta & cooked meat

![Colander](image1)

![Strainer](image2)

![Colander](image3)
**Can openers** - have round blades that puncture the tops of cans.

**Pastry Brush** - also known as a basting brush, is a cooking utensil used to spread oil or glaze on food.
- Bristles may be plastic, natural, or silicone
Slotted Spoons — helpful for lifting solid food from liquid

(like pasta from water, or green beans from juices)
OTHER PREP TOOLS

**Spatula** — have dull, narrow metal blades

- Useful in leveling dry ingredients, such as flour, in measuring cups
- Used to spread such icing on cakes
**OTHER PREP TOOLS**

**Turners** *(also called wide spatulas)* – used to lift & turn foods such as pancakes or hamburgers
**OTHER PREP TOOLS**

**Tongs** — used to grasp or hold foods, such as a chicken drumstick or a corncob
**Ladles** — a serving spoon which is helpful when serving hot soup and stews because they hold a lot of liquid in one scoop.
**Cooling Racks** — made of wire and allow air to circulate around hot baked products, allowing them to cool faster
Cookware and Bakeware

**Cookware** includes pots, pans & other containers for use on top of the range, in the conventional oven, or in the microwave oven.

**Cookware items are made of metal, glass or plastic**
**Cookware and Bakeware**

**Skillets** – shallow and have long handles

- They come in assorted sizes & sometimes have covers
Saucepans & stockpots — deeper than skillets

✓ They come in a variety of sizes, usually measured in quarts or liters
✓ Some have covers
✓ Saucepans have one handle, while stockpots have two, one on each side
**Cookware and Bakeware**

**Cake pans** — are round, square or rectangular. They can be used for baking many foods in addition to cakes.
**Loaf Pans** — used for breads and meat loaves

- They come in different sizes
Casseroles (or baking dishes) – deep enough to hold a main-dish mixture

✓ Come in a variety of shapes & sizes
✓ Often have covers
**Cookware and Bakeware**

**Baking Sheets** — rectangular, low-sided pans

- They are most often used for baking cookies
Pie Pans — round with sloping sides & come in different sizes
Cookware and Bakeware

**Muffin Pans** - used to bake muffins & cupcakes

- Have from 6 to 12 individual cups
Custard Cups (also called ramekins) – made from heatproof glass

- May be used to bake custard or microwave eggs
- These can also be used to hold small ingredients
Small kitchen appliances are pieces of equipment that can be moved easily from one place to another.

✓ They are generally powered by electricity.
**Small Kitchen Appliances**

**Toaster** — holds 2-4 slices of bread, bagels, etc. for toasting
✓ Some can adjust for thicker bread

**Toaster Ovens** — can toast or cook similar to a conventional oven
✓ Come in different sizes
Small Kitchen Appliances

Griddle

- Large cook space for a lot of food
- Thermostat control
- May have a grease pan
- Eliminates excess heat
- Saves energy
- Can be washed (some can be immersed in water)
- Heat light indicator
**Small Kitchen Appliances**

**Blender** — has speed controls for a variety of mixing and chopping tasks, such as blending fruit drinks

- Do not overload
- Make sure cover and bottom are on tight
**Small Kitchen Appliances**

**Electric Mixer** — can be used for whipping cream, mixing cake batter, cookies, or even whipping potatoes

✓ It’s lightweight, easy to manage, & convenient to store
✓ Available in standard and hand size
✓ Many attachments
✓ Turn off and unplug before removing beaters
✓ Kitchen aid leaves hands free
✓ Handheld mixer is small, lighter, and less expensive
Food Processor — different blades and disks can be used to perform a number of cutting, chopping & mixing tasks

✓ Come in a variety of sizes
✓ Interlock safety
✓ Do not overload
✓ Quick
Electric Skillet — used to fry, roast, simmer or bake

- Have a thermostatic control on the handle to regulate cooking temperatures
- Portable
- Eliminates excess heat
- Saves energy
- Can be washed (some can be immersed)
**Small Kitchen Appliances**

**Crockpot** (also called slow-cookers) – used to cook food at a low temperature over a long amount of time (timesaving)

- Also used to keep food warm
- Versatile
Waffle Iron
• Portable
• Thermostat control
• Can be washed (some can be immersed in water)
• Heat light indicator
Small Kitchen Appliances

Microwaves
✓ Save up to 75% energy compared to a conventional oven
✓ Automatic Settings
✓ Can’t be operated when door is open
✓ Turntable cooks food more evenly
✓ No open flames
✓ Molecules of food vibrate cooking food