

Name: _____

Class: _____

Write down the name of **ALL** kitchen utensils pictured below.

SMALL KITCHEN EQUIPMENT			
Name	Uses	Name	Uses
	Frying food		Boiling, stewing, and braising food
	Frying food		Steaming food

KITCHEN UTENSILS			
Name	Uses	Name	Uses
	Measuring, stirring & serving food		Use for turning and serving food
	Measuring ingredients & eating food		Use for turning and serving food
	For small measurement and eating food		Brush egg or melted butter on pastry for glazing

KITCHEN UTENSILS			
Name	Uses	Name	Uses
	Mixing, mashing and eating food		Lifting and turning food
	Buttering bread, spreading jam etc.		Cutting vegetables, preparing fish
	Stir ingredients in the pot/ saucepan		Crush, mash and grind ingredients
	Lifting liquid out of pot		Squeezing juice of lemon and oranges
	Separate solids from liquid		Cutting & preparing meat & vegetables
	Draining fruits & vegetables		Peeling vegetables and fruits

KITCHEN UTENSILS			
Name	Uses	Name	Uses
	Chopping food		Grating fruits, vegetables and cheese
	Chopping and cutting food		Mash up food
	Chopping and cutting food		Holding hot pot/ frying pan on the table
	Peeling Fruit and vegetables		Cooling cakes and biscuits
	Putting ingredients Serving coffee/ tea		Opening canned food
			To serve food and eating

BAKING EQUIPMENT			
Name	Uses	Name	Uses
	Measuring dry & wet ingredients		Mixing ingredients
	Measuring dry ingredients		Baking biscuits and other food
	Weighing dry ingredients		Baking large cakes
	Measuring liquids		Baking muffin or cupcakes
	Keeping track times during baking		Baking pizza
	Baking large cakes		Setting agar-agar and jellies

BAKING EQUIPMENT			
Name	Uses	Name	Uses
	Baking bread		Scraping mixtures from bowl
	Baking tarts		Lifting and mixing food
	Cutting pastry rounds		Whisking ingredients
	Sifting flour or straining food		Mixing butter into flour (for pastry making)
	Rolling out pastry and biscuit dough		Checking if a cake is cooked

LARGE ELECTRICAL EQUIPMENT			
Name	Uses	Name	Uses
	To warm or cook food		For cooking
	For baking		To store or chill food
	For cooking		To store and freeze food to make it last longer
	For cooking		It is used to cook tough cuts meat, peas and beans,
	Cooking rice, porridge and for steaming		• It is an insulated earthenware pot with controlled temperature • It takes few hours to cook the food

LARGE ELECTRICAL EQUIPMENT			
	Boiling water		Liquidize food
	Boiling water		Chopping, slicing and mincing food
	Beating and whisking mixtures		To toast bread
	Beating and whisking mixtures		Steaming various types of food