

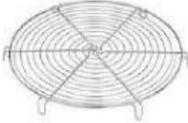
Name:	Class:
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Write down the name of **ALL** kitchen utensils pictured below.

SMALL KITCHEN EQUIPMENT			
Name	Uses	Name	Uses
<hr style="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> 	<ul style="list-style-type: none"> Frying food 	<hr style="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> 	<ul style="list-style-type: none"> Boiling, stewing, and braising food
<hr style="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> 	<ul style="list-style-type: none"> Frying food 	<hr style="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> 	<ul style="list-style-type: none"> Steaming food

KITCHEN UTENSILS			
Name	Uses	Name	Uses
<hr style="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> 	Measuring, stirring & serving food	<hr style="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> 	Use for turning and serving food
<hr style="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> 	Measuring ingredients & eating food	<hr style="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> 	Use for turning and serving food
<hr style="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> 	For small measurement and eating food	<hr style="border: 0; border-top: 1px solid black; margin-bottom: 5px;"/> 	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
<hr/> 	Measuring dry & wet ingredients	<hr/> 	Mixing ingredients
<hr/> 	Measuring dry ingredients	<hr/> 	Baking biscuits and other food
<hr/> 	Weighing dry ingredients	<hr/> 	Baking large cakes
<hr/> 	Measuring liquids	<hr/> 	Baking muffin or cupcakes
<hr/> 	Keeping track times during baking	<hr/> 	Baking pizza
<hr/> 	Baking large cakes	<hr/> 	Setting agar-agar and jellies

BAKING EQUIPMENT			
Name	Uses	Name	Uses
<hr/> 	Baking bread	<hr/> 	Scraping mixtures from bowl
<hr/> 	Baking tarts	<hr/> 	Lifting and mixing food
<hr/> 	Cutting pastry rounds	<hr/> 	Whisking ingredients
<hr/> 	Sifting flour or straining food	<hr/> 	Mixing butter into flour (for pastry making)
<hr/> 	Rolling out pastry and biscuit dough	<hr/> 	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		<ul style="list-style-type: none"> It is an insulated earthenware pot with controlled temperature It takes few hours to cook the food

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