



Match the pictures, names and uses of some basic kitchen food preparation appliances

Food blender, food mixer, meat slicer, mincer, weighing scales



A meat slicer B C D E

- 1  to cut cold and cooked meat
- 2  to measure quantities
- 3  to mix, blend and purée ingredients
- 4  to beat, whip and mix ingredients together in a bowl
- 5  to chop meat finely to make sausages, stuffing or sauces

Read the text about kitchen cooking appliances and answer the questions.



A gas cooker is the most common and versatile cooker because it has a stable, regular flame with gas rings on top and an oven underneath, but it is difficult to regulate the heat.



An electric cooker is more expensive, but considered safer from fire risk. It too has an oven underneath (which is easier to operate than a gas oven).



An induction cooker uses induction heat which, unlike other forms of cooking, generates heat directly in the pot or pan, making cooking faster and easier as well as more energy-efficient.



A deep fryer has one or more stainless steel tanks, which contain fat to deep-fry and also drain the food when ready.



A static oven, run on gas or electricity, is the most traditional type of oven. It has two heating elements, one at the top and one at the bottom, which diffuse the heat. Cooking quality is excellent, but only one or two dishes can cook at a time. Similar ovens of a larger size are used to make bread, pastries and desserts.



A fan oven has a heating element at the back of the oven and a fan circulates the heat. It heats quickly and evenly so many dishes can cook simultaneously.



A microwave oven works by heating the cells of foods through microwave radiation from the inside out. It is good for reheating or defrosting food or quickly cooking products with a high water content, but there are some