

Equipment

Nowadays, kitchens are well equipped with everything a modern chef needs. This equipment can be divided into subcategories.

The first category, *food preparation appliances*, includes all the equipment used in the processes of preparing food for cooking, such as a food blender or a grater.

The second category, *cooking appliances*, refers to machines used to cook food which can be both small – like deep fat fryers – and large, like cookers.

The third category, *refrigeration*, is mostly made up of large appliances such as fridges and icemakers, used to make and keep things cold.

The fourth category, *cookware*, includes items like frying pans and saucepans used to contain and cook food.

The final category is *kitchen utensils and cutlery*, which are tools for preparing, serving and eating food. Examples include chef's kitchen knives or utensils such as stirring spoons.

- 1** Read the texts. Look at these items of kitchen equipment (A-J) and write them in the correct category (1-5). Can you add any more words to each category?



1. Food prep appliances A
2. Cooking appliances _____
3. Refrigeration _____
4. Cookware _____
5. Kitchen utensils and cutlery _____

2. Read the texts again, and match the two parts of the sentences

- | | |
|-----------------------------------|---|
| 1 Food preparation appliances... | a are tools for preparing, serving and eating food. |
| 2 Cooking appliances... | b is items used to contain and cook food. |
| 3 Refrigeration... | c is the machinery used in the processes of preparing food for cooking. |
| 4 Cookware... | d is made up of large appliances used to make and keep things cold. |
| 5 Kitchen utensils and cutlery... | e refers to big or small machines used to cook food. |

Food preparation appliances

In the kitchen, food preparation appliances should act as a second pair of hands so that you can make your dish without difficulty. Indeed, stages of food preparation can be very hard to deal with if you do not choose and handle the right appliances. Moreover, they have to be in line with health and safety requirements and they need to be very quick and easy to take apart in order to clean them properly.

Food preparation appliances that should not be missing in a well-equipped kitchen are:



a **meat slicer**, with a circular electrical blade to cut cold and cooked meat



a **bread slicer**, used to slice bread in even slices



a **food blender** with a glass jug on top to mix, blend and purée small quantities of ingredients



weighing scales to weigh and measure quantities of ingredients



a **juicer** to extract juice from fruit and vegetables



a **grater** to grate bread, hard cheese and nuts



a **lemon squeezer** used to squeeze juice from citrus fruits like lemons and oranges



a **food mixer** to beat, whip and mix ingredients together in a bowl with different metal attachments



a **potato peeler** to remove the skin from potatoes, carrots and other vegetables



a **grinder** to chop meat finely for sausages, stuffing or sauces

3. Read what the chefs are preparing and decide which appliances they need.

Chef 1

'I'm making a Tiramisu for the dessert menu, so I have to whip the mascarpone and cream.'

Chef 2

'I need a lot of parmesan cheese to grate onto this lasagna before it goes into the oven.'

Chef 3

'This béchamel sauce needs 40g of butter and 40g of flour, followed by 300ml of milk.'

Chef 4

'I'm preparing the roast cuts of pork and beef for the Sunday lunch service.'

Chef 5

'I'm preparing fresh orange juice for the breakfast buffet service.'

Cooking appliances

A cooker is one of the most important kitchen appliances. When choosing the best cooking system, you need to consider: kitchen layout, cost, health and safety, energy efficiency, restaurant covers and menu. Cooking appliances should be functional, efficient, easy to maintain and safe to use. These are the most important ones:

	Gas cookers are versatile and stable with a regular flame, but it's difficult to regulate their heat. Roast chicken is particularly tasty in a gas cooker oven.		Traditional static ovens have two heating elements, one on top and one at the bottom. They cook bread and pizza beautifully but space is limited.
	Deep fat fryers produce crispy foods like chips quickly, but the results can be fatty.		3Fan ovens cook quickly and evenly, enabling the preparation of several dishes simultaneously. They are good for a big Sunday roast with accompanying vegetables.

	Electric cookers are expensive but fire-safe, easy to operate and regulate the heat. So cakes bake well in this type of oven.		Microwave ovens heat from the inside out, so are good for reheating or defrosting food or quickly cooking products with a high water content. They also delicately poach fish such as salmon.
	Fry-top grills heat pre-portioned meals in a fast and healthy way. Good for 1meaty fish and 2juicy steaks.		Steam ovens cook tasty, healthy food fast and energy efficiently, preserving the nutrients and killing germs thanks to their high temperatures. They are excellent for steamed dishes such as Chinese dumplings.
	Grills or barbecues circulate air freely so food is crispy, but can be too dry. They are fantastic for cooking marinated meat or mixed vegetable and meat kebabs.		Convection ovens cook food by the circulation of hot air. The food cooks evenly and quickly, so they are good for cakes and biscuits, but can distort the shape of delicate dishes such as quiches or soufflés.
	Slow cookers keep a constant temperature, ideal for meat stews, soups, casseroles or sauces, but the cooking process takes time.		Induction cookers generate heat directly in the pot or pan, so cooking is fast, easy and energy-efficient. They produce excellent pasta dishes and risottos.

1 Read the texts. Which cooking appliance would you use to cook the following dishes?

Cakes – Chinese dumplings – chips – kebabs – pizza – poached salmon – potato gratin – risotto – roast chicken – steak – stew – Sunday dinner – biscuits

