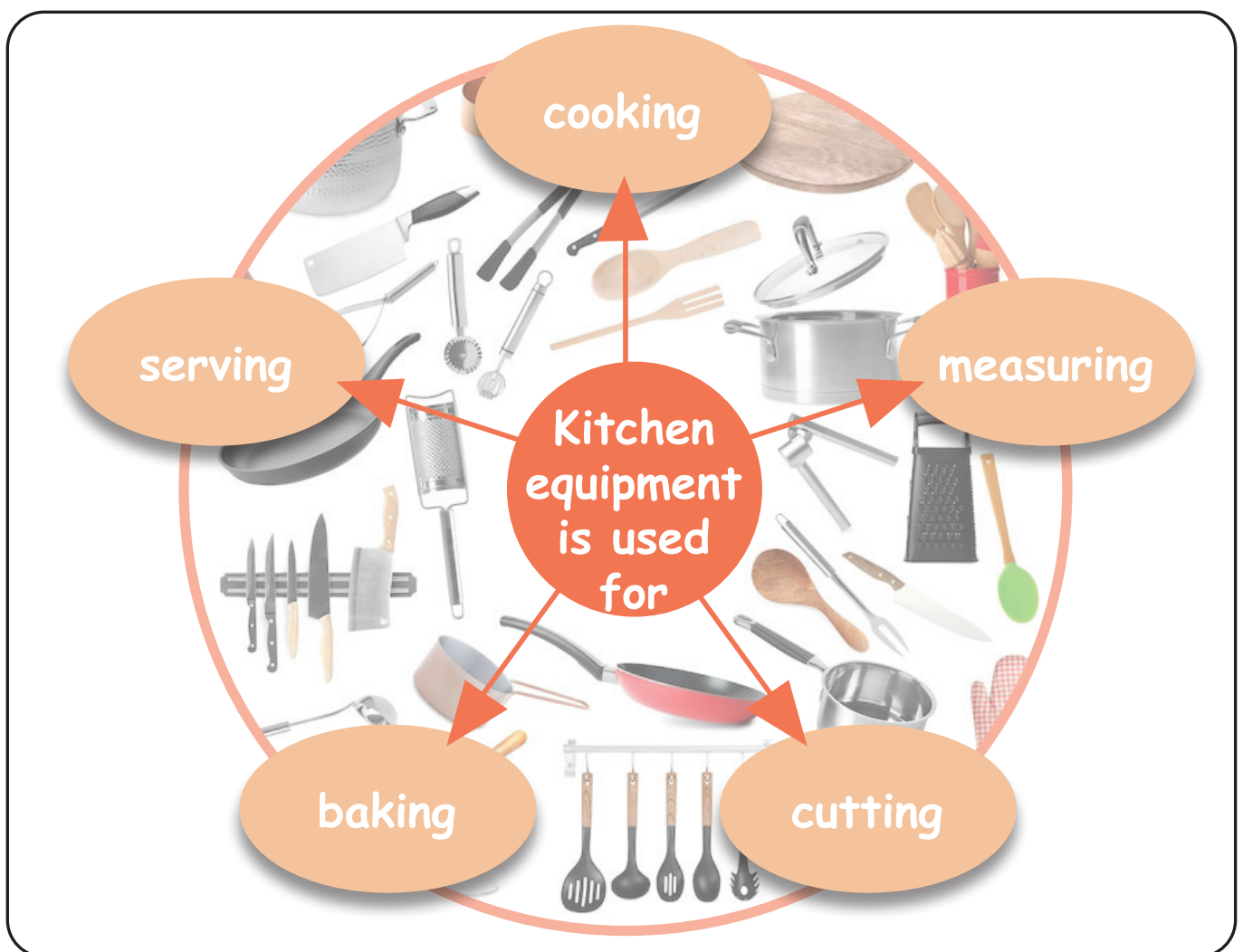


# KITCHEN EQUIPMENT

Kitchen equipment is grouped according to their uses in the kitchen.





## Activity 2.1: Items in my kitchen

Circle the items that you have in your kitchen at home.



Table 2.1: Items in the kitchen

Table 2.2 below shows the basic kitchen equipment used in food preparation.

<p>tablespoon</p> 	<p>teaspoon</p> 	<p>fork</p> 
<p>knife</p> 	<p>peeler</p> 	<p>chopping board</p> 
<p>grater</p> 	<p>mixing bowl</p> 	<p>bowl</p> 
<p>measuring scale</p> 	<p>plate</p> 	<p>colander</p> 
<p>squeezer</p> 	<p>hand whisk</p> 	<p>sieve</p> 

Table 2.2: Kitchen equipment used in food preparation



## Activity 2.2: Basic kitchen equipment

Name, draw and colour 6 basic kitchen equipment that you have learnt in class.

1

Blank box for drawing kitchen equipment 1.

2

Blank box for drawing kitchen equipment 2.

3

Blank box for drawing kitchen equipment 3.

4

Blank box for drawing kitchen equipment 4.

5

Blank box for drawing kitchen equipment 5.

6

Blank box for drawing kitchen equipment 6.

Study the weighing and measuring equipment and the cutting and peeling equipment then complete the matching activity.

Weighing and measuring equipment

<p>tablespoon</p> 	<p>teaspoon</p> 	<p>measuring jug</p> 
<p>a set of measuring spoons</p> 	<p>a set of measuring cups</p> 	<p>kitchen scale</p> 
<p>electronic scale</p> 		

Table 2.3: Weighing and measuring equipment



## Cutting and peeling equipment

*peeler*



*vegetable knife*



*chinese chopper*



*cook's knife*



*chopping boards*



*Table 2.4: Cutting and peeling equipment*



### Activity 2.3: The weighing and measuring equipment and the cutting and peeling equipment

Match the equipment in column A with its correct function in column B.

#### COLUMN A



#### COLUMN B

To measure small amounts of solid and liquid ingredients accurately

It is used for peeling

To cut vegetables and fruits

To measure liquids

To measure solid ingredients

## Cooking equipment

<p>saucepan</p> 	<p>frying pan</p> 	<p>wok</p> 
<p>steamer</p> 	<p>wooden spoon</p> 	<p>fish slice</p> 
<p>slotted spoon</p> 	<p>soup ladle</p> 	<p>solid spoon</p> 
<p>spatula</p> 	<p>potato masher</p> 	<p>tongs</p> 

Table 2.5: Cooking equipment





## Activity 2.4: Cooking equipment

Find the missing letters of the following cooking equipment.

- a) S \_ u c e \_ a n
- b) L a \_ l e
- c) F \_ y i n g p a \_
- d) S t \_ a \_ e r
- e) W \_ o d e n s \_ o o n

Observe the following equipment.

### 2.3.4 Baking equipment

<p><i>sieve</i></p> 	<p><i>mixing bowl</i></p> 	<p><i>pastry board</i></p> 
<p><i>rolling pin</i></p> 	<p><i>butter knife</i></p> 	<p><i>palette knife</i></p> 

Table 2.6: Baking equipment

<p>pastry cutter</p> 	<p>pastry brush</p> 	<p>hand whisk</p> 
<p>scraper</p> 	<p>skewer</p> 	<p>baking tray</p> 
<p>patty tin</p> 	<p>round sandwich tin</p> 	<p>swiss roll tin</p> 
<p>loaf tin</p> 	<p>cooling rack</p> 	

Table 2.6: Baking equipment (contd)



### Activity 2.5: Cooking equipment

You have been provided with some names of baking equipment.

Cut the following names of baking equipment given, match the names to the correct pictures on the next page.

pastry board

mixing bowl

sieve

palette knife

pastry cutters

baking tray







Observe the following equipment.

## Electric equipment

<p><i>blender</i></p> 	<p><i>cake mixer</i></p> 	<p><i>electric hand whisk</i></p> 
<p><i>food processor</i></p> 	<p><i>rice cooker</i></p> 	<p><i>microwave oven</i></p> 
<p><i>oven</i></p> 	<p><i>steamer</i></p> 	<p><i>kettle</i></p> 

Table 2.7: Electric equipment



## Activity 2.6: Cooking equipment

Tick (✓) the electrical appliances found below. One example has been provided.

