

# KITCHEN EQUIPMENT

## Learning Outcomes

**By the end of this lesson you will be able to:**

- list the basic kitchen equipment
- draw and label the basic kitchen equipment
- state the functions of the basic kitchen equipment



### Note to teacher

Teacher may display the basic kitchen equipment for students at the start of the lesson.

## 2.1 Introduction

Before preparing a dish, it is very important to become familiar with the kitchen equipment that is used in the preparation and cooking of food.

Using the right kitchen equipment is very important during food preparation as:

- it ensures accuracy in measuring ingredients.
- it ensures better food quality and service.
- it saves time and energy.
- it promotes a safer work environment.

In this lesson, students will learn the various pieces of kitchen equipment that are used for preparing and cooking food.

## Stimulus

The teacher may ask students whether they are familiar with the kitchen equipment.

**Duration:** 3-4 periods

**Materials:** posters, flashcards, whiteboard, bristol paper, scissors and glue



## 2.2 Identifying kitchen equipment

### TEACHING POINT

The teacher explains the following.

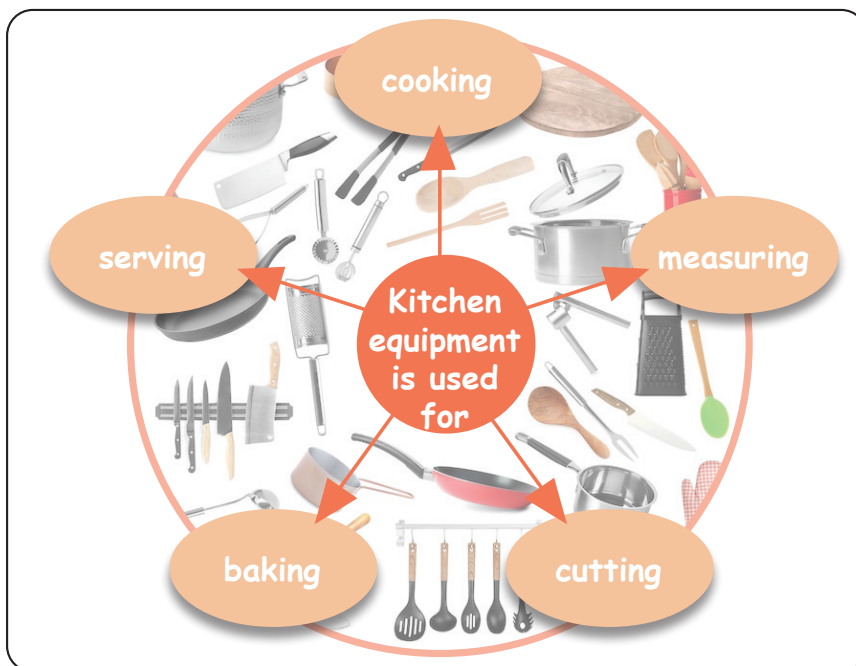
- There is a variety of kitchen equipment which can be categorised into groups. Each group of equipment has a different purpose in the kitchen.



### Note to teacher

The teacher will create several posters on different pieces of kitchen equipment. On each poster, the teacher will provide additional information on the chosen piece of equipment. The teacher will then use the posters to do a presentation on each piece of equipment and how to use it safely.

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



### Activity 2.1: Items in my kitchen

*Help students to complete Activity 2.1 in their workbook.*

**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

*Help students to complete Activity 2.2 in their workbook.*

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

①

②

③

④

⑤

⑥

## 2.3 Groups of kitchen equipment

### TEACHING POINT

Kitchen equipment used in food preparation can be further grouped as:

1. weighing and measuring equipment
2. cutting equipment
3. cooking equipment
4. baking equipment
5. electrical appliances

### 2.3.1 Weighing and measuring equipment

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

Table 2.3: Weighing and measuring equipment



### 2.3.2 Cutting and peeling equipment

<p>peeler</p> 	<p>vegetable knife</p> 
<p>chinese chopper</p> 	<p>cook's knife</p> 
<p>chopping boards</p> 	

Table 2.4: Cutting and peeling equipment



## Activity 2.3: Basic kitchen equipment

Help students to complete Activity 2.3 in their workbook.

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



### 2.3.3 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

Help students to complete Activity 2.4 in their workbook.

Find the missing letters of the following cooking equipment.

- a) Saucepan
- b) Ladle
- c) Frying pan
- d) Steamer
- e) Wooden spoon

### 2.3.4 Baking equipment

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

Table 2.6: Baking equipment

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

Table 2.6: Baking equipment (contd)



## Activity 2.5: Cooking equipment

*Help students to complete Activity 2.5 in their workbook.*

Cut the names of baking equipment given on the following page and match the names to the correct pictures on the previous page.



mixing bowl



palette knife



pastry board



pastry cutters



baking tray



sieve

*Cut the words below and match them to the correct pictures*

pastry board

mixing bowl

sieve

palette knife

pastry cutters

baking tray





## 2.3.5 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

Help students to complete Activity 2.6 in their workbook.

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

