

NAME _____

EQUIPMENT AND IT'S USE

IN EACH BLANK, PUT THE NAME OF THE PIECE OF EQUIPMENT THAT WOULD BE USED FOR THE PROCESSES LISTED. NO PIECE IS USED MORE THAN ONCE.

1. Used to stir stiff batters or stirring foods while cooking them _____
2. For peeling, slicing and cutting fruits and vegetables. _____
3. For measuring liquid ingredients. _____
4. For lifting or turning foods such as hot dogs and corn on the cob. _____
5. For removing hot foods from the oven. _____
6. For measuring larger quantities of dry ingredients. _____
7. For removing food from a fry pan or baking sheet. _____
8. For removing skin of fruit or vegetables. _____
9. For cleaning the sides of bowls. _____
10. For shredding foods _____
11. For leveling off ingredients in a measuring cup. _____
12. Used to cover a food with liquids like melted butter. _____
13. To roll out dough or crust. _____
14. To mix a small quantity or thin batters. _____
15. To measure small quantities like spices. _____
16. For mixing at high rates of speed or thick batters. _____
17. Place food on it to cool on all sides. _____
18. To drain large quantities of food. _____
19. Cooks liquid food on range top. _____
20. Fry food on range top. _____
21. For baking brownies or sheet cakes. _____
22. For mixing small amounts of ingredients or place an egg in it to check _____
23. For baking cookies or biscuits. _____