

Kitchen Tools and Equipment

Having the proper tools and equipment for a particular task may mean the difference between a job well done and one done **care** _____ **y**, **inco** _____ **y** or even **danger** _____ **y**.

Kitchen tools and equipment – what we use to prepare and make food.

There is often a difference between what we use at **h** _____ and what we use in the **pro** _____ kitchen:

- Professional kitchen equipment is designed to be used **a** _____ day, **ev** _____ day
- Therefore it is often **str** _____ and more **exp** _____
- Professional kitchens buy **qua** _____ equipment to save **t** _____, **sp** _____, and be able to control the food production
- When choosing equipment, we also have to consider **saf** _____ as there are often **many** people in the kitchen

Hand tools are designed to aid in **cu** _____ **g**, shaping, moving or combining foods; they have few, if any **mov** _____ parts:

Measuring and Portioning Devices (p.58-59)

- **Scales**
 - Are necessary to determine the **we** _____ **t** of an ingredient or portion of food
- **Volume measures**
 - Ladles
 - Portioning scoops
 - Measuring cups
 - Measuring spoons

Volume measures	Used for:
Ladles	
Portioning cups	
Measuring cups	
Measuring spoons	

Thermometers:

- **Instant-Read Thermometer**
- **Candy Thermometer**
- **Digital Infrared Thermometer**

Cookware includes range top pots and pans as well as the pans that are used in the oven

Can be made from different **materials**:

English	Chinese	English	Chinese
Copper		Aluminum	
Stainless steel		Cast-Iron	
Glass		Ceramics	
Plastic		Non-stick	

Why is the material important?

English	Chinese	English	Chinese
Common cookware:		Strainers and sieves	
Sauce pot		Colander	
Wok		Strainer	
Saucepan		Chinois	
Sauteuse		Skimmer	

Heavy equipment:

Heavy equipment includes the gas, electric or steam operated appliances used for cooking, reheating or holding food; these items are usually installed in a fixed location. Professional heavy equipment is usually quite expensive.

English	Chinese	English	Chinese
<i>Oven</i>		<i>Deep fat fryers</i>	
<i>Broilers</i>		<i>Steamers</i>	
<i>Microwave oven</i>		<i>Refrigerators</i>	
<i>Induction cooktop</i>		<i>Dishwashers</i>	
<i>Griddle</i>		<i>Freezers</i>	

Summary of worksheet	Summary of worksheet in Chinese

In your opinion, what is the most important thing to remember?

What are the keywords from this worksheet?

English:	Chinese translation:

