

Name \_\_\_\_\_  
 Kitchen Tools and Uses REVIEW

1. \_\_\_\_\_ liquid measuring cup- to measure liquid ingredients
2. \_\_\_\_\_ dry measuring cups- to measure dry, moist, or solid ingredients
3. \_\_\_\_\_ measuring spoons- to measure small amounts of ingredients
4. \_\_\_\_\_ mixing bowls- to hold and mix ingredients
5. \_\_\_\_\_ straight edged spatula- to level dry ingredients
6. \_\_\_\_\_ sifter- to sift and blend dry ingredients
7. \_\_\_\_\_ pastry blender- to cut shortening into dry ingredients
8. \_\_\_\_\_ peeler- to remove the skin from fruits and vegetables
9. \_\_\_\_\_ grater- to shred food into small particles
10. \_\_\_\_\_ cutting board- to protect countertops
11. \_\_\_\_\_ bread knife- to slice breads and cakes
12. \_\_\_\_\_ utility knife- to cut, slice, and dice foods
13. \_\_\_\_\_ paring knife- to peel and cut fruits and vegetables
14. \_\_\_\_\_ rolling pin- to flatten doughs
15. \_\_\_\_\_ wire whisk- to beat or blend ingredients
16. \_\_\_\_\_ colander- to drain water from foods
17. \_\_\_\_\_ kitchen scissors- to cut food items and open packages
18. \_\_\_\_\_ kitchen fork- to lift and turn large cuts of meat
19. \_\_\_\_\_ ladle- to serve soups or stews
20. \_\_\_\_\_ slotted spoon- to remove foods from a liquid
21. \_\_\_\_\_ wooden spoon- to mix ingredients or cook in hot liquid
22. \_\_\_\_\_ rubber scraper- to mix ingredients and scrape ingredients from bowls
23. \_\_\_\_\_ turner (wide spatula)- to turn or lift items such as pancakes, cookies, or meats
24. \_\_\_\_\_ tongs- to lift and turn foods without piercing them

