

## Equipment Review

Activity D

Name \_\_\_\_\_

Chapter 10

Date \_\_\_\_\_ Period \_\_\_\_\_

Each "clue" below describes a different piece of kitchen equipment. Using these clues, identify the piece of equipment being described.

- \_\_\_\_\_ 1. I am preferred by most chefs for incorporating air into foods like soufflés and for preventing lumps from forming in sauces.
- \_\_\_\_\_ 2. I keep dough from sticking to a rolling pin.
- \_\_\_\_\_ 3. I am used to brush butter or sauces on foods.
- \_\_\_\_\_ 4. I am several thin, curved pieces of metal attached to a handle, and I am used for making pie crust.
- \_\_\_\_\_ 5. I am inserted into the thickest part of meat or poultry to register the internal temperature.
- \_\_\_\_\_ 6. I am a four-sided metal tool used to shred and grate foods such as cabbage and cheese.
- \_\_\_\_\_ 7. I have a variety of uses including snipping herbs; trimming vegetables; and cutting meat, dough, and pizza.
- \_\_\_\_\_ 8. I am used for scraping bowls and saucepans and for folding one ingredient into another.
- \_\_\_\_\_ 9. I am used to remove the outer surface of fruits and vegetables.
- \_\_\_\_\_ 10. I am made of glass or plastic, and I am used for measuring ingredients such as milk and syrup.
- \_\_\_\_\_ 11. I am made of metal or plastic, and I am used for measuring ingredients such as flour and sugar.
- \_\_\_\_\_ 12. I am used to measure small amounts of ingredients.
- \_\_\_\_\_ 13. I am used to beat, blend, and incorporate air into foods.
- \_\_\_\_\_ 14. I am used to roll dough or pastry.
- \_\_\_\_\_ 15. I am used to drain fruits, vegetables, and pasta.
- \_\_\_\_\_ 16. I am used to cut, slice, and chop foods.
- \_\_\_\_\_ 17. I am used to protect countertops when chopping foods.
- \_\_\_\_\_ 18. I am used to separate liquid and solid foods.
- \_\_\_\_\_ 19. I am used to blend dry ingredients and remove lumps from powdered sugar.
- \_\_\_\_\_ 20. I consist of a small pan that fits into a larger pan, and I am used to cook foods gently.
- \_\_\_\_\_ 21. I am used for panbroiling foods or for cooking foods in a small amount of fat.
- \_\_\_\_\_ 22. I am a skillet without sides, and I am used for grilling sandwiches and making pancakes.
- \_\_\_\_\_ 23. I am a flat sheet made of metal, and I am used for baking cookies.
- \_\_\_\_\_ 24. I am an oblong pan with round depressions.
- \_\_\_\_\_ 25. I use suction to collect juices from meat and poultry.