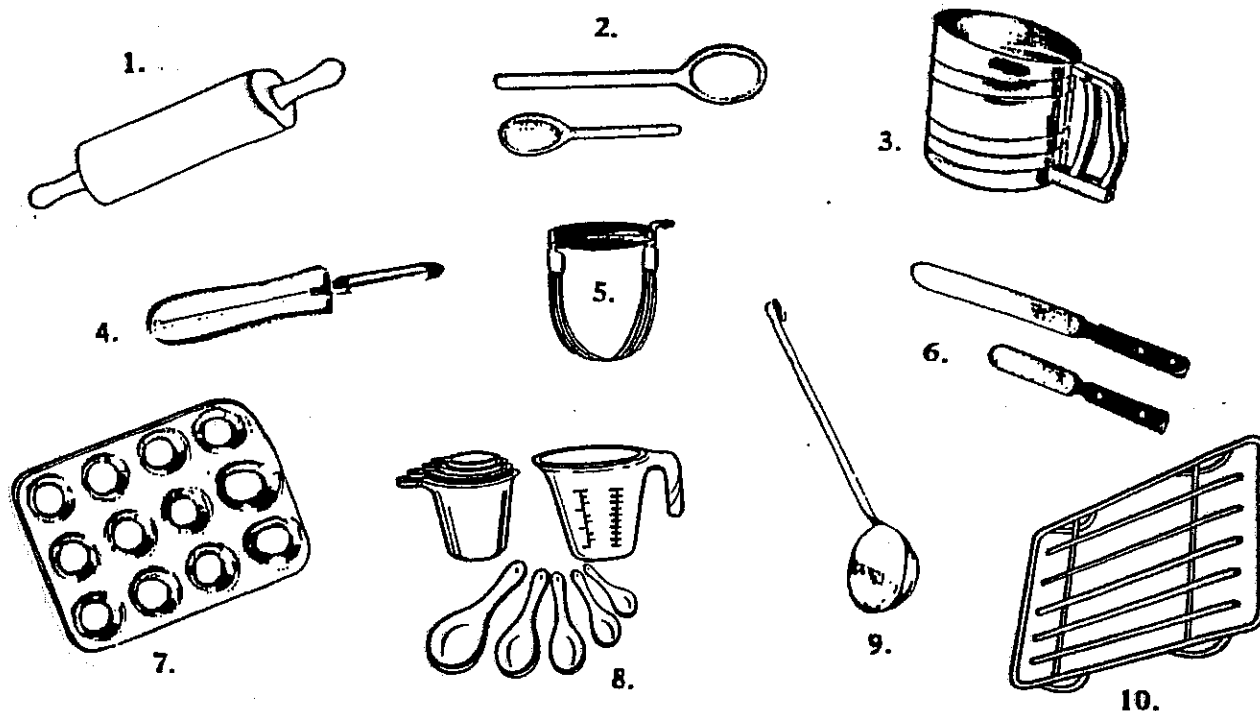


SMALL EQUIPMENT IDENTIFICATION **

Adapted from "Tools of the Trade", Food for Today Student Workbook pp.59-60.

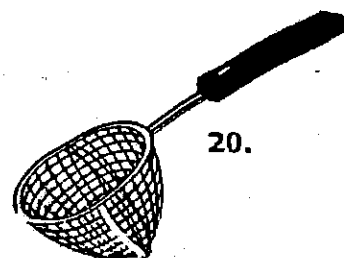
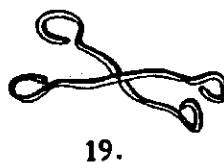
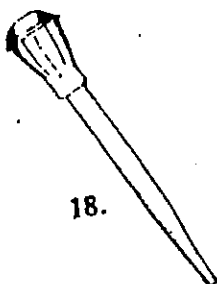
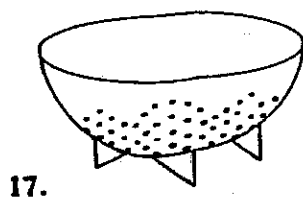
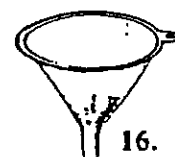
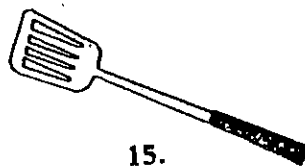
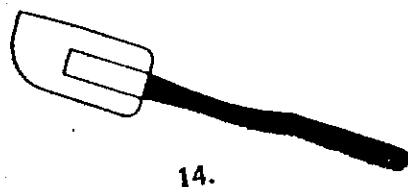
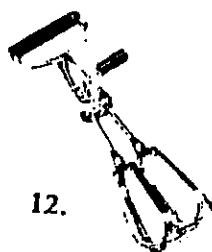
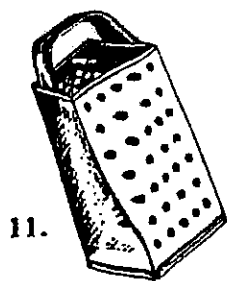
Name _____ Period _____

DIRECTIONS: Small kitchen equipment is designed to do a particular task. Identify each piece of equipment shown and list its uses.



NAME	USED FOR
1. ROLLING PIN	
2. WOODEN SPOONS	
3. SIFTER	
4. PEELER	
5. PASTRY BLENDER	
6. METAL SPATULA	
7. MUFFIN PAN	
8. MEASURING CUPS/SPOONS	
9. LADLE	
10. COOLING RACK	

(Continued on next page)



11. GRATER	
12. EGG BEATER	
13. WIRE WHISK	
14. RUBBER SCRAPER	
15. TURNER	
16. FUNNEL	
17. SIEVE	
18. BASTER	
19. TONGS	
20. STRAINER	