

**Equipment Search****/20** (½ mark each)*Match the following equipment functions with their name and picture from the picture page.*

NAME OF EQUIPMENT	PICTURE NUMBER	FUNCTION
		To help drain food (e.g. pasta). It has legs to help stand in the sink.
		To sift flour or let liquid drain from a food.
		For shredding or grating food.
		For peeling fruits or vegetables, the point can be used for removing blemishes and bruises.
		For cleaning the sides of bowls, removing batter from bowls, and "folding".
		To level measurements on dry measuring cups and spoons, and used to ice cakes.
		For lifting foods (e.g. cookies) and turning foods in a frying pan
		A hand held piece of equipment used to cut solid fat into flour mixtures (e.g. biscuits and pie dough).
		For cutting, peeling and slicing small food items.
		For chopping, mincing or slicing large food items.
		To protect the counter while cutting or chopping foods.
		For hand beating liquid ingredients.
		To allow hot products to cool evenly and protects counter tops from scorching.
		To measure small amounts of liquid or dry ingredients.
		To measure larger amounts of dry ingredients.
		For lifting foods out of boiling liquids or turning items like meat while cooking. It does not pierce the food.
		To measure liquid ingredients.
		To mix batters or stir hot liquids on the stovetop.
		To hold muffin batter while baking.
		To evenly roll out dough when making pies, cookies or biscuits.

# Foods 8 Kitchen Equipment

<p><b>1</b></p> 	<p><b>2</b></p> 	<p><b>3</b></p> 	<p><b>4</b></p> 
<p><b>5</b></p> 	<p><b>6</b></p> 	<p><b>7</b></p> 	<p><b>8</b></p> 
<p><b>9</b></p> 	<p><b>10</b></p> 	<p><b>11</b></p> 	<p><b>12</b></p> 
<p><b>13</b></p> 	<p><b>14</b></p> 	<p><b>15</b></p> 	<p><b>16</b></p> 
<p><b>17</b></p> 	<p><b>18</b></p> 	<p><b>19</b></p> 	<p><b>20</b></p> 

