

Identify the Kitchen Utensils!



Word Bank

Garlic press	Pastry brush	Measuring spoons	Candy thermometer	Ladle
Pizza Cutter	Baster	Meat Mallet	Grater	Measuring cup
Whisk	Spatula	Pastry blender	Vegetable peeler	Colander
Sifter	Can opener	Potato masher	Meat thermometer	Knife



Define the Kitchen Utensils!



Word Bank

A Garlic press	F Baster	K Spatula	P Knife
B Pizza Cutter	G Candy Thermometer	L Vegetable Peeler	Q Measuring spoons
C Whisk	H Ladle	M Colander	R Meat mallet
D Sifter	I Grater	N Can opener	S Pastry blender
E Pastry brush	J Measuring cup	O Meat thermometer	T Potato masher

...a utensil used to spread melted butter, oil or glaze on food.
...a container in the shape of a bowl with holes in it which you wash or drain food in.
...a cooking thermometer used to measure the temperature and therefore the stage of a cooking sugar solution.
...a food preparation utensil used to mash or crush soft food such as potatoes.
...is used to tenderize and/ or flatten meat.
...a tube with a rubber bulb used to take up and release melted fat or gravy to moisten roasting meat.
...a container with many small holes in it for sifting substances, such as flour and other dry ingredients.
...a kitchen tool consisting of a serrated metal blade attached to a handle; used to peel vegetables.
...a spoon used to measure a certain amount of an ingredient, either liquid or dry, when baking.
...a utensil used to cut pizza or other flat food items into slices.
...a device having a surface covered with blades edged by slightly raised cutting edges, used for grating cheese.
...a device used to measure the internal temperature of meat and poultry to ensure that it is cooked.
...a kitchen utensil used to crush garlic cloves efficiently by forcing them through a grid of small holes.
...a utensil with a wide flat end, used for lifting or flipping food while cooking.
...a utensil for whipping or beating a liquid substance (such as eggs or cream).
...a kitchen utensil used primarily to measure the volume of liquid or dry ingredients.
...a kitchen utensil having several parallel wires bent in a semicircle and secured by a handle.
...a large long-handled spoon with a cup-shaped bowl, used for serving soup, stew, or sauce.
...a device used to open tin or metal cans.
.... a sharp edged utensil used for cutting.

