

Name _____

Date _____

Equipment Name and Location Worksheet

Name	Description	Location
1.	Small knife to peel fruit	
2.	Used to make waffles/pancakes	
3.	Knife to cut bread (sawtooth)	
4.	To measure liquids	
5.	Cut-in shortening for pies	
6.	To shred cabbage/cheese	
7.	To serve salads (not a bowl)	
8.	To bake a cupcake/muffins	
9.	To open lids on cans	
10.	Levels dry ingredients	
11.	Large mixing container	
12.	Drains dishes	
13.	Rolls out dough/pastry	
14.	Whips cream	
15.	Turns pancakes	
16.	Scraps sides of bowls	
17.	Measures dry ingredients	
18.	Dries dishes	
19.	Protects counter when cutting	
20.	To melt butter in	
21.	Protects hands from hot pans	
22.	Strains food and beverages	
23.	Cools hot cookies from the oven	
24.	Holds a cake while it bakes	
25.	To fry in	
26.	Removes peelings	
27.	Protects clothes while cooking	
28.	Seasons foods, add flavor	
29.	Knives, forks, spoons	
30.	Snips string, dough	
31.	Squeezes citrus	
32.	Dips soup	
33.	Makes melon balls	
34.	Wraps leftovers	
35.	Scrubs vegetables	
36.	Greases pan/brushes dough	
37.	Stirs eggs	
38.	Used to cook milk, melt chocolate	
39.	Used when stirring hot things	
40.	Baking casseroles	