**Basic Kitchen Tools/Utensils – Study Guide Review the list below:**

**1) Check the ones you know 2) Circle the ones you need to learn 3) Learn the categories**

1. **Large Appliances**
2. Refrigerators
3. Freezers
4. Cook tops/ranges
5. Conventional ovens
6. Microwave ovens
7. Automatic dishwashers

 **B. Small Appliances**

 a. electric skillets

 b. toasters

 c. blenders

 d. food processors

 e. slow cookers

 f. popcorn poppers

 **C. Pots & Pans**

 a. Cookware b. Bakeware

  **D. Utensils**

 **1.** **Measuring Utensils**

* + - * 1. dry measuring cups
				2. liquid measuring cups
				3. measuring spoons

 **2. Cutting Utensils**

* + - * 1. knives (paring, chef, serrated)
				2. cutting board
				3. peeler
				4. kitchen shears
				5. can openers
				6. grader

 3. **Mixing Utensils**

* + - * 1. mixing bowls
				2. wooden spoon
				3. whisk
				4. rubber scraper
				5. pastry blender
				6. sifter
				7. rotary beater

 4. **Cooking Utensils**

* + - * 1. kitchen fork
				2. spatula/turner
				3. tongs
				4. ladle

 5. **Other Kitchen Utensils**

* + - * 1. colander
				2. slotted spoon
				3. strainers
				4. rolling pin
				5. timer
				6. thermometer

**Try your hand at matching kitchen tools to their proper names:** [**https://tinyurl.com/y7akbfwg**](https://tinyurl.com/y7akbfwg)