**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)