Name

Date

Equipment Name and Location Worksheet

Name Description Location

|  |  |  |
| --- | --- | --- |
|  | Small knife to peel fruit |  |
|  | Knife to cut bread (sawtooth) |  |
|  | To measure liquids |  |
|  | Cut-in shortening for pies |  |
|  | To shred cabbage/cheese |  |
|  | To serve salads (not a bowl) |  |
|  | To bake a cupcake/muffins |  |
|  | To open lids on cans |  |
|  | Levels dry ingredients |  |
|  | Large mixing container |  |
|  | Drains dishes |  |
|  | Rolls out dough/pastry |  |
|  | Whips cream |  |
|  | Turns pancakes |  |
|  | Scraps sides of bowls |  |
|  | Measures dry ingredients |  |
|  | Dries dishes |  |
|  | Protects counter when cutting |  |
|  | To melt butter in |  |
|  | Protects hands from hot pans |  |
|  | Strains food and beverages |  |
|  | Cools hot cookies from the oven |  |
|  | Holds a cake while it bakes |  |
|  | To fry in |  |
|  | Removes peelings |  |
|  | Protects clothes while cooking |  |
|  | Seasons foods, add flavor |  |
|  | Knives, forks, spoons |  |
|  | Snips string, dough |  |
|  | Greases pan/brushes dough |  |
|  | Stirs eggs |  |
|  | Used to cook milk, melt chocolate |  |
|  | Used when stirring hot things |  |
|  | Baking casseroles |  |