








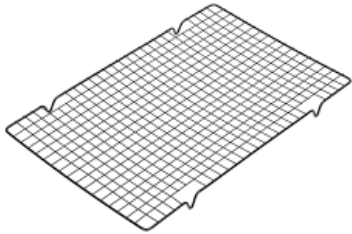








# Kitchen Equipment Judging Study Guide

Picture of Item	Name of Item	Description of Item
	Sifter	Forces dry ingredients through a screen to eliminate lumps and incorporate air.
	Biscuit Cutter	Intended for cutting biscuits and other pastry shapes. ensures that biscuits are uniformly sized and shaped
	Food Thermometer	Allows you to make sure foods are cooked to a safe temperature to eat. This tool can give an internal reading in seconds. The sensor of the dial instant-read thermometer is in the stem, not the tip, so it must be inserted at least 2 inches into the food you are testing for an accurate reading.
	Bread Knife	The serrated blade of this knife allows you to easily cut through breads, bagels, tomatoes, cakes, or other foods with tough exteriors and soft interiors.
	Skillet	They have low, gently sloping sides, which allow steam to escape. Used to fry or cook almost any kind of food on the stove top.
	Saucepan	They come in a range of sizes. Should have tight fitting lids. Typically used to cook or reheat foods on the stop top.







# Kitchen Equipment Judging Study Guide

	Double Boiler	Two pans that work together; one fits on top of the other. Water in the bottom pan simmers gently to cook the contents in the top pan.
	Chef's Knife	Chop, dice, and mince foods with the wedge-shaped blade of this knife.
	Colander	A bowl-shaped device with holes in it. Used to rinse foods or drain liquid from a solid. Often used for pasta and vegetables.
	Cooling Rack	A flat grid of wires used for cooling baked goods. They allow air to circulate above and under baked goods, so condensation does not form.
	Cutting Board	A flat piece of material, such as plastic, wood or bamboo, used to cut against. Clean between each use to prevent cross contamination.





# Kitchen Equipment Judging Study Guide

	Funnel	A tube or pipe that is wide at the top and narrow at the bottom, used for guiding liquid or powder into a small opening
	Grater	It has a metal surface punched with sharp-edged holes or slits that are used to break foods into smaller pieces.
	Ladle	A large, long-handled spoon with a cup-shaped bowl, used for serving soup, stew, or sauce
	Masher	This handheld tool is for mashing potatoes, cooked vegetables, or apples for applesauce.
	Muffin Tin	A mold for baking small individual portions. A standard size holds about 3.5 ounces of batter in each cup. It comes in other sizes and shapes. Cups can range in size from miniature to jumbo.




# Kitchen Equipment Judging Study Guide

	Paring Knife	The short blade of this knife is great for peeling vegetables and fruits or cutting small amounts of food.
	Pastry Blender	For cutting fat (such as shortening) into flour to make pastries, biscuits, etc.
	Peeler	Used to peel any vegetable or fruit.
	Rolling Pin	Used for rolling cookies and pastries.
	Crepe Pan	Cast iron pan with flat, low edges, designed to easily release batter and produce thin perfectly browned crepes and pancakes.
	Quiche Pan	A metal plate with a flared side, designed for baking. It produces crusts that are flaky, not soggy.

# Kitchen Equipment Judging Study Guide

	Wire Whisk	Made up of looped wires. Allows you to mix ingredients together while quickly incorporating air. Great for beating eggs, sauces, dressings and smoothing lumpy mixtures.
	Garlic Press	Used to crush garlic cloves efficiently by forcing them through a grid of small holes
	Zester	When pulled across citrus fruit, it removes the peel from the bitter pith below.
	Citrus Squeezer	Removes juice easily from citrus fruits; also keeps the seeds from getting into the juice.
	Mortar and Pestle	A set of two simple tools used from the Stone Age to the present day to prepare ingredients or substances by crushing and grinding them.

# Kitchen Equipment Judging Study Guide

	Melon Baller	A spoon-like utensil with a sharp edge used especially for cutting ball-shaped pieces from the pulp of a fruit.
	Mandolin	Consisting of a base into which adjustable blades are set, used to slice or cut fruits and vegetables
	Scoop	Used to serve or shape foods (meatballs, cookies, ice cream).