**Chapter 5: Kitchen Essentials 2- Equipment and Techniques**

5.1: Foodservice Equipment VOCABULARY

https://quizlet.com/\_3lf55n

To Join Class: <https://quizlet.com/join/252b2KGAs>

Directions: You will check to make sure all of your terms are defined on the quizlet; if not then you will need to define them. Then you need to work with you partner(s) to come up with a way for your classmates to remember what each of your tools do. You will be presenting to the class tomorrow and then there will be a competition to see which group got their classmates to remember the most tools!

**GROUP A**

**Hand tools and small equipment**

1. Bench scraper
2. Bowl scraper
3. Channel knife
4. Cheesecloth
5. China cap
6. Colander
7. Cook’s fork (kitchen fork)
8. Fish scaler
9. Food mill
10. Parisienne scoop
11. Ricer
12. Sandwich spreader
13. Skimmer
14. Sieve
15. Straight spatula
16. Tamis/drum sieve
17. Zester

**Holding and serving equipment**

1. Coffee maker
2. Espresso machine

**Chapter 5: Kitchen Essentials 2- Equipment and Techniques**

5.1: Foodservice Equipment VOCABULARY

**GROUP B**

**Pots/Pans**

1. Brazier
2. Double boiler
3. Fondue pot
4. Sauce pot
5. Stock pot
6. Braising pan
7. Cake pan
8. Cast-iron skillet
9. Crepe pan
10. Fish poacher
11. Hotel pan
12. Muffin tin
13. Roasting pan
14. Saucepan
15. Saute pan
16. Sautoir
17. Sheet pan
18. Spring form pan
19. Wok

**Chapter 5: Kitchen Essentials 2- Equipment and Techniques**

5.1: Foodservice Equipment VOCABULARY

**GROUP C**

**Measuring Utensils**

1. Balance scale/baker’s scale
2. Bimetallic stemmed thermometer
3. Digital scale
4. Scoop
5. Thermocouple

**Processing equipment:**

1. Countertop blender
2. Immersion blender
3. Food chopper
4. Food processor
5. Horizontal cutter mixer (HCM)
6. Mandolin
7. Meat grinder
8. Meat slicer
9. Mixer
10. Flat beater paddle
11. Wire whip
12. Wing whip
13. Pastry knife (paddle)
14. Dough arm (hook)

**Chapter 5: Kitchen Essentials 2- Equipment and Techniques**

5.1: Foodservice Equipment VOCABULARY

**Group D**

**Ranges, griddles, fryers**

1. Range
2. Deep-fat fryer
3. Flat-top burner
4. Griddle
5. Induction burner
6. Open burner
7. Ring-top burner
8. Wok burner

**Ovens (294-295)**

1. Convection oven
2. Combi-oven
3. Conventional oven
4. Conveyer oven
5. Deck oven
6. Microwave oven
7. Rotary oven
8. Slow-roasting oven
9. Smoker
10. Tandoori oven

**Chapter 5: Kitchen Essentials 2- Equipment and Techniques**

5.1: Foodservice Equipment VOCABULARY

**GROUP E**

**Steamers**

1. Steamer
2. Convection steamer
3. Pressure steamer
4. Steam-jacketed kettle
5. Tilting fry pan

**Broilers**

1. Charbroiler
2. Countertop broiler
3. Hotel broiler
4. Rotisserie
5. Salamander

**Holding and serving equipment**

1. Bain-marie
2. Carbonated beverage machine
3. Chafing dishes
4. Food warmer or steam table
5. Hot box
6. Hot-holding cabinet
7. Ice machine
8. Tea maker
9. Speed racks