**CHAPTER 12 KNIVES AND SMALLWARES NOTE GUIDE**

Matching

1. Bench scraper \_\_\_\_\_\_removes scales from fish
2. Bowl scraper \_\_\_\_\_\_ scissor-like utensil to pick up and handle solid food
3. Channel Knife \_\_\_\_\_\_ pipe out frosting, creams or pureed food
4. Peeler \_\_\_\_\_\_ weigh dry ingredients
5. Grater \_\_\_\_\_\_ round-tipped tool to level dry ingredients or ice cakes
6. Zester \_\_\_\_\_\_ precise scale, measure weight, US and metric
7. Bakers rolling pin \_\_\_\_\_\_ remove foam from stock or soup, flat head with holes
8. Classic rolling pin \_\_\_\_\_\_scrape material off of work space, metal blade
9. French rolling pin \_\_\_\_\_\_ measure recipe ingredients ¼ ounce to 2 pounds
10. Pizza cutter \_\_\_\_\_\_ scraper to fold ingredients together, scrape sides of bowl
11. Fish Scaler \_\_\_\_\_\_ used to puree food and several grating screens
12. Corer \_\_\_\_\_\_ wedge spatula to life out and serve pie pieces
13. Parisienne Scoop \_\_\_\_\_\_ shaped like a drum and remove solids from puree
14. Can opener \_\_\_\_\_\_ cuts a thick layer from fruit and vegetables
15. Kitchen shears \_\_\_\_\_\_ solid, perforated or slotted stainless steel
16. Pastry Bag \_\_\_\_\_\_ kitchen fork to lift items onto plate
17. Pastry Brush \_\_\_\_\_\_ pieces of cooked food pressed thru sheet of small holes
18. Piping Tools \_\_\_\_\_\_ cuts lengthwise grooves
19. China Cap \_\_\_\_\_\_whisk to mix, beat and stir food
20. Colander \_\_\_\_\_\_shreds small pieces of outer peel of citrus fruits
21. Strainer \_\_\_\_\_\_pastry wheel and cuts rolled out dough
22. Sandwich spreader \_\_\_\_\_\_ends are tapered to flatten or shape dough
23. Offset spatula \_\_\_\_\_\_cut butcher’s twine or string and grapes into clusters
24. Straight spatula \_\_\_\_\_\_flexible piece of rubber or plastic, cut and separate dough
25. Food Mill \_\_\_\_\_\_remove core of apples or pears
26. Ricer \_\_\_\_\_\_straight cylinder to roll over pastry
27. Tamis/drum sieve \_\_\_\_\_\_mounted onto utility table to open large cans
28. Cheesecloth \_\_\_\_\_\_melon baller and cuts round shapes from soft fruits
29. Funnel \_\_\_\_\_\_stands on metal feet and drains liquid while retaining solids
30. Sieve \_\_\_\_\_\_shredder to grate food into fine pieces
31. Wire whip \_\_\_\_\_\_strains pasta or vegetables and shaped like a bowl
32. Skimmer \_\_\_\_\_\_brush egg wash, melted butter, glazes onto baked goods
33. Rubber spatula \_\_\_\_\_\_light mesh gauze to strain liquid or bundle herbs
34. Cook’s Fork \_\_\_\_\_\_decorative tips, piping bags and presses
35. Tongs \_\_\_\_\_\_long, narrow tool to frost cakes or spread layer of batter
36. Spoons \_\_\_\_\_\_cone-shaped strainer for soups or stock or other liquids
37. Pie Server \_\_\_\_\_\_sifter to combine and aerate food product
38. Portion Scale \_\_\_\_\_\_two handles attached to a center dowel to shape dough
39. Digital electric Scale \_\_\_\_\_\_short, stubby spatula to spread condiments
40. Baker’s Scale \_\_\_\_\_\_ pour liquids from a larger container to a smaller one

Matching

1. Bimetallic stemmed thermometer \_\_\_\_\_\_ similar to liquid measuring cups but bigger

2. Thermocouple \_\_\_\_\_large pot for preparing stock, some have spigots

 3. Ladle \_\_\_\_\_\_ lower pot holds boiling water,upper pot melting

 4. Portion Scoop \_\_\_\_\_\_ small, round cups or molds

 5. Measuring Cups \_\_\_\_\_\_straight sides, variety of sizes and shapes

 6. Measuring Spoons \_\_\_\_\_ heavy thick pan to pan fry vegetables or meat

 7. Volume Measures \_\_\_\_\_\_ very shallow pan one inch deep
 8. Brazier \_\_\_\_\_\_holds prepared food, steam table, baking

 9. Double Boiler \_\_\_\_\_\_portion out liquids, measure fluid ounces

 10. Saucepot \_\_\_\_\_\_long narrow metal pan, perforated rack

 11. Stockpot \_\_\_\_\_\_ slope sided thin metal for quick heating

 12. Cake Pan \_\_\_\_\_\_ wide bottom, poaching, pan frying, stir frying

 13. Springform Pan \_\_\_\_\_\_ check temp of large food for 15 seconds

 14. Muffin Tin \_\_\_\_\_\_ shallow skillet, create crepes

 15. Hotel Pan \_\_\_\_\_\_ rondeau, braise meat and vegetables

 16. Roasting Pan \_\_\_\_\_\_scoop out soft foods,short handle measuring

 17. Sheet Pan \_\_\_\_\_\_ medium height, straight sides,general cooking

 18. Cast Iron skillet \_\_\_\_\_\_ shallow rectangular pan,medium high sides

 19. Saute Pan \_\_\_\_\_\_ check temperature of thick or thin food

 20. Sauce Pan \_\_\_\_\_\_ two-part spring-loaded baking pan

 21. Sautoir \_\_\_\_\_\_ measuring dry goods and liquids

 22. Wok \_\_\_\_\_\_ Asian cooking, easy to toss or stir food

 23. Fish Poacher \_\_\_\_\_\_ more shallow than stock pot to prepare soup

 24. Crepe Pan \_\_\_\_\_\_ measure small quantities of spices or liquids

 Care of Pots and Pans

1. Aluminum you should \_\_\_\_\_\_\_ wash in \_\_\_\_\_\_\_\_\_ water with \_\_\_\_\_\_\_\_\_\_\_ cleaner.

2. Chrome pots you should wash in \_\_\_\_\_\_\_\_\_ water with \_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_ cleaner.

3. Copper pans you should use a \_\_\_\_\_\_\_\_\_\_\_\_\_\_ cleaner to remove \_\_\_\_\_\_\_\_\_\_\_\_\_ before

 washing.

4.Cast iron pots should be washed in \_\_\_\_\_\_\_\_\_ water with \_\_\_\_\_\_\_\_\_\_\_ detergent and

 \_\_\_\_\_\_\_\_\_ dry. Re-apply thin layer of \_\_\_\_\_.

5. Stainless steel pots should be washed in hot \_\_\_\_\_\_\_\_\_ water and \_\_\_\_\_\_\_\_ thoroughly

 and \_\_\_\_\_ dry.

6. Nonstick coating pans you should use a plastic \_\_\_\_\_\_\_\_ scrubber to avoid \_\_\_\_\_\_\_\_\_\_\_\_.

 You should \_\_\_\_\_\_\_\_ all \_\_\_\_\_\_\_\_\_ from bottom of pan so \_\_\_\_\_\_\_ not \_\_\_\_\_\_\_.

7. Knives are the most widely used kitchen equipment. Fill in blanks for parts of a knife.

1. A knife has two main parts, a \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_.
2. A forged blade has a \_\_\_\_\_\_\_\_\_ piece of heated \_\_\_\_\_\_\_\_\_\_.
3. \_\_\_\_\_\_\_\_\_\_\_\_ on a \_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_ with a \_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ into correct \_\_\_\_\_\_\_\_\_\_.

8. A stamped blade has a \_\_\_\_\_\_\_\_\_\_\_\_ blade from \_\_\_\_\_\_\_\_\_\_\_ of milled \_\_\_\_\_\_\_\_\_\_.

9. Parts of a knife. Explain each part.

1. The tip is used for \_\_\_\_\_\_\_\_\_\_ work and \_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_.
2. The cutting edge is the \_\_\_\_\_\_\_\_\_\_\_\_ of the \_\_\_\_\_\_\_\_\_, between \_\_\_\_\_\_ and \_\_\_\_\_.
3. The edges are flat \_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_.
4. The edges are \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_.
5. The spine is the \_\_\_\_\_ of the blade and a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ edge.
6. The heel is the \_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_ part of the blade. It can cut through the

 \_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_.

 g. The bolster is the \_\_\_\_\_\_\_\_ of the blade and where the blade meets the \_\_\_\_\_\_\_\_\_\_\_.

 h. The tang is the metal from \_\_\_\_\_\_\_\_\_\_\_ through \_\_\_\_\_\_\_\_\_\_\_.

 i. Full tang means as long as the \_\_\_\_\_\_\_\_\_\_\_\_ handle and includes \_\_\_\_\_\_\_ \_\_\_\_\_\_\_ and

 \_\_\_\_\_\_\_\_\_\_\_\_\_.

 j. Partial tang is for \_\_\_\_\_\_\_\_\_ work and includes \_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_.

 k. The scales make up the \_\_\_\_\_\_\_\_\_\_\_.

 l.The rivets hold \_\_\_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_.

 m.The butt is the end of the \_\_\_\_\_\_\_\_\_\_\_\_.

10. Honing is regular \_\_\_\_\_\_\_\_\_\_\_\_\_ to keep knives \_\_\_\_\_\_\_\_\_\_.

11. Steel is a long \_\_\_\_\_\_\_\_ rod that is lightly \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_.

 Steel removes\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_ which dull the \_\_\_\_\_\_\_\_\_\_.

 Knife returns to \_\_\_\_\_\_\_\_\_\_ shape and use steel \_\_\_\_\_\_\_\_\_\_\_\_.

Be able to label the parts of the knife.


Matching

1. Chef’s (French) Knife \_\_\_\_\_\_\_slice cooked meat, blade can be 14 inches
2. Cleaver \_\_\_\_\_\_\_trim and pare fruits vegetables, small knife
3. Santoku \_\_\_\_\_\_\_curved knife to cut beef steaks from loin
4. Boning Knife \_\_\_\_\_\_\_short sword, remove broken pieces
5. Slicer \_\_\_\_\_\_\_short, blunt point to shuck clams
6. Serrated Knife \_\_\_\_\_\_\_All Purpose Knife,chopping, slicing, mincing
7. Paring Knife \_\_\_\_\_\_\_short, stubby knife to shuck oysters
8. Tourne \_\_\_\_\_\_\_separate raw meat from bone,thin, flexible blade
9. Steak Knife \_\_\_\_\_\_\_slender, metal rod, sometimes flattened
10. Clam Knife \_\_\_\_\_\_\_heavy, rectangular knife,cut through bone
11. Oyster Knife \_\_\_\_\_\_\_slender ceramic rod, ceramic and metal knives
12. Ceramic Steel \_\_\_\_\_\_\_Granton indented notches, release food easily
13. Diamond Steel \_\_\_\_\_\_\_Bird’s beak, cut curved surfaces of vegetables
14. Honing Steel \_\_\_\_\_\_\_long, thin serrated blade to slice breads and cakes

15. Knife care includes a sharpening stone. Fill in blanks.

1. \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_ edges
2. Remove \_\_\_\_\_\_\_\_\_\_ from \_\_\_\_\_\_\_\_\_\_\_
3. Use only when \_\_\_\_\_\_\_\_\_ does not \_\_\_\_\_\_\_\_\_.
4. Knife held at \_\_\_\_\_ degree \_\_\_\_\_\_\_.
5. Blade passes over \_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_ stone.
6. \_\_\_\_\_\_\_\_\_ number of \_\_\_\_\_\_\_\_ on each \_\_\_\_\_\_\_.

16. Proper care and use guidelines for knife use. Fill in the blanks.

1. Keep \_\_\_\_\_\_\_\_\_\_\_ sharpened.
2. Use only for \_\_\_\_\_\_\_\_ purposes.
3. Keep \_\_\_\_\_\_\_ clean and \_\_\_\_\_\_
4. Do not \_\_\_\_\_\_\_ knives in \_\_\_\_\_\_\_\_\_\_\_.
5. Never \_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_ with a knife.
6. Do not \_\_\_\_\_\_\_\_\_ others using \_\_\_\_\_\_\_\_\_\_.
7. Do not \_\_\_\_\_\_\_\_\_ a falling \_\_\_\_\_\_\_\_\_.
8. Store in knife \_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_, or \_\_\_\_\_\_\_\_\_\_\_.
9. Do not \_\_\_\_\_\_\_\_\_\_\_ someone \_\_\_\_\_\_\_\_\_\_ a \_\_\_\_\_\_\_\_\_\_.

17. Knife Basics include the following. Fill in blanks.

1. Use \_\_\_\_\_\_\_ hand to \_\_\_\_\_\_\_\_ food.
2. Other \_\_\_\_\_\_\_\_\_\_\_ holds knife \_\_\_\_\_\_\_\_\_\_\_\_.
3. Two basic knife \_\_\_\_\_\_\_\_ are \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_.

18. The guiding hand is hand \_\_\_\_\_\_\_\_\_holding the \_\_\_\_\_\_\_\_\_\_\_.

1. The guiding hand \_\_\_\_\_\_\_\_\_\_ slippage
2. The guiding hand \_\_\_\_\_\_\_\_\_\_\_\_ the \_\_\_\_\_\_\_\_ of the cut.

19. The claw grip is the most \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

1. The claw grip \_\_\_\_\_\_\_\_fingers \_\_\_\_\_\_\_ toward \_\_\_\_\_\_\_.
2. Make sure to hold \_\_\_\_\_\_\_\_\_\_\_ well back.
3. There are \_\_\_\_\_ classical \_\_\_\_\_\_\_\_ cuts.
4. \_\_\_\_\_\_\_\_\_\_ time
5. Use proper \_\_\_\_\_\_\_\_\_\_-skill \_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. Cutting \_\_\_\_\_\_\_\_\_\_\_ should be \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_
7. Knife blade should be \_\_\_\_\_\_\_\_\_\_\_\_\_ to cutting \_\_\_\_\_\_\_\_\_\_\_.

20. Matching

1. Large Dice \_\_\_\_\_\_1/4 inch thick slices
2. Medium Dice \_\_\_\_\_\_1/2 inch by ½ inch by ⅛ inch
3. Small Dice \_\_\_\_\_\_1/2 inch by ½ inch by ½ inch
4. Brunoise \_\_\_\_\_\_football shaped, 7 equal sides,¾ inch diameter
5. Batonnet \_\_\_\_\_\_3/4 inch by ¾ inch by ¾ inches
6. Julienne \_\_\_\_\_\_1/4 inch by ¼ inch by ¼ inch
7. Rondelle \_\_\_\_\_\_leafy vegetable stacked, 2 inches rolled tight, ⅛ inch wide
8. Diagonal \_\_\_\_\_\_1/8 inch by ⅛ inch by ⅛ inch
9. Paysanne \_\_\_\_\_\_1/4 inch by ¼ inch by 2 inches
10. Chiffonade \_\_\_\_\_\_1/8 inch by ⅛ inch by 2 inches
11. Tourne \_\_\_\_\_\_1/4 inch thick oval slices