**Food Service Occupations 1 & 2 Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Unit 3: Tools & Equipment**

**Matching**

1. *Experience B. Training C. Steel/Sharpening Stone D. Sharp*

*E. Quality AB. Hand AC. Establishment AD. Knives*

\_\_\_\_\_1. Commercial kitchen equipment is usually purchased by the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

\_\_\_\_\_2. \_\_\_\_\_\_\_\_\_\_using the tools and equipment will make the food preparation process more efficient.

\_\_\_\_\_3. It is imperative individuals have the proper \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ before using equipment.

\_\_\_\_\_4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_tools are hand held implements used in preparing foods.

\_\_\_\_\_5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_are the chef’s most important tool in the kitchen.

\_\_\_\_\_6. Knives should be selected based on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and personal preference.

\_\_\_\_\_7. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ knives are much safer and better to use than dull knives.

\_\_\_\_\_8. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_should be used to maintain the blade’s sharpness.

**Knife Identification**

1. *French knife B. Boning knife C. Utility knife D. Paring knife*

   

*E. Butcher’s steel AB. Slicer AC. Pie/Cake server AD. Oyster knife*

   

\_\_\_\_\_9. A wide flat tapered blade to cut dessert wedges.

\_\_\_\_\_10. A short knife to pare and remove blemishes from fruits and vegetables.

\_\_\_\_\_11. A short thin pointed blade to remove meat from the bones.

\_\_\_\_\_12. A narrow blade to slice foods.

\_\_\_\_\_13. A pointed knife used for a variety of cutting tasks.

\_\_\_\_\_14. Also known as a chef knife it is used for chopping, dicing, slicing, and mincing.

\_\_\_\_\_15. A round steel rod to maintain the edge of knives.

\_\_\_\_\_16. A short thin dull edged tapered blade to open oysters.

**Food Handling Tools Identification**

1. *Ladle B. Turner C. Tongs D. Can opener*

   

*E. Kitchen fork AB. Paddles AC. Skimmer AD. Parisienne Scoop*

    

*AE. Spatula BA. Scraper BC. Slotted spoon BD. Spoons*

    

\_\_\_\_\_17. Long handled paddles to stir food like vegetables in deep pots.

\_\_\_\_\_18. Stainless steel cups used to stir, mix, and dip foods.

\_\_\_\_\_19. Flat stainless steel perforated disk to remove grease or food particles from soups/gravies.

\_\_\_\_\_20. Flexible offset rubber blade used for mixing, stirring, and scraping food.

\_\_\_\_\_21. Two grippers to pick up and serve foods like lettuce.

\_\_\_\_\_22. Equipment that is mounted to a table to open large cans.

\_\_\_\_\_23. Two pronged tool used for holding, slicing, and turning foods like ham.

\_\_\_\_\_24. Used for stirring, serving, scraping, and spreading foods.

\_\_\_\_\_25. Wide flat offset blade used to turn foods on the grill like hamburgers.

\_\_\_\_\_26. A round stainless steel blade used to cut fruits and vegetables like watermelon.

\_\_\_\_\_27. A spoon with slots to drain foods before serving like fruit cocktail.

\_\_\_\_\_28. Wide rectangular meat blade for scraping meat blocks and cutting dough.

**Ladle Equivalents**

1. *2 oz. B. 4 oz. C. 6 oz. D. 8 oz.*

\_\_\_\_\_29. A ¾ c. ladle will contain how many ounces?

\_\_\_\_\_30. A ¼ c. ladle will contain how many ounces?

\_\_\_\_\_31. A 1 c. ladle will contain how many ounces?

\_\_\_\_\_32. A ½ c. ladle will contain how many ounces?

**Food Preparation Tools Identification**

1. *Strainer B. Wire Whisk C. Box Grater*

  

1. *China Cap E. Colander AB. Hand Meat Tenderizer*

  

\_\_\_\_\_33. A bowl shaped strainer used to wash and drain foods like lettuce and pasta.

\_\_\_\_\_34. Used to whip foods like eggs, cream, gravies, and sauces.

\_\_\_\_\_35. Perforated metal bowl used to strain and drain foods.

\_\_\_\_\_36. A metal box with grids to grate foods like cheese, chocolate, and vegetables.

\_\_\_\_\_37. A pointed strainer used to strain gravies, soups, and sauces.

\_\_\_\_\_38. A metal hammer to tenderize muscle fibers in tough cuts of meat like rump roast.

**Cooking Tools Identification**

1. *Bain Marie B. Bake Pan C. Braiser D. Double Broiler*

   

1. *Iron Skillet AB. Sauté Pan AC. Roasting Pans AD. Saucepan*

   

*AE. Sauce Pot BA. Sheet Pan BC. Stock Pot BD. Mixing Bowls*

    

\_\_\_\_\_39. Large rectangular medium to high walled pan used to bake large cuts of meat like roast.

\_\_\_\_\_40. Shallow rectangular pan used to bake cookies and sheet cakes.

\_\_\_\_\_41. Stainless steel storage containers to hold hot water and foods.

\_\_\_\_\_42. A double pot with hot water in the bottom pan to heat delicate foods like chocolate.

\_\_\_\_\_43. Large round high walled pot with handles used for boiling and simmering foods.

\_\_\_\_\_44. A small shallow light pot used for foods like sauces.

\_\_\_\_\_45. Rectangular aluminum pan used to bake food items like pasta.

\_\_\_\_\_46. Thick heavy iron to withstand heat and used for broiling and frying foods.

**Cooking Tools Identification *cont.***

\_\_\_\_\_47. A large round deep pot with handles used for cooking on the top of the range.

\_\_\_\_\_48. A shallowed wall round pot used for braising, stewing, and searing meats.

\_\_\_\_\_49. A round sloped shallow pan used to sauté meats and vegetables.

\_\_\_\_\_50. Used to mix small and large foods together safely and sanitarily.

**Baking Tools Identification**

1. *Dough Docker B. Flour Sifter C. Pastry Bag D. Pastry Brush*

   

*E. Pastry Tips AB. Pie and Cake Marker AC. French Rolling Pin*

  

\_\_\_\_\_51. Solid piece of wood to roll dough to the required thickness.

\_\_\_\_\_52. Roller with pins used to perforate dough to prevent blistering.

\_\_\_\_\_53. Cone shaped bag used to decorate cakes or pipe food like duchess potatoes.

\_\_\_\_\_54. Metal tips with different shapes to decorate cakes and cookies.

\_\_\_\_\_55. Metal container with a sieve to remove lumps and to add air to a product.

\_\_\_\_\_56. Guide bar used to mark and cut cakes and pies.

\_\_\_\_\_57. Brush with bristles used to brush on icing, sauces, or an egg wash.

**Measuring Tools Identification**

1. *Measures B. Measuring Cups C. Portion Control Scoops*

  

 *D. Cans*

 

\_\_\_\_\_58. Used to serve food in accurate amounts and are sized according to number.

\_\_\_\_\_59. Metal cups that are graduated in quarters like gallons, quarts, and pints.

\_\_\_\_\_60. Used to measure liquid and dry ingredients in amounts like ¼, ½ , and 1/3.

\_\_\_\_\_61. Recipes reference to the number of a can.

**Measuring Tools/Equivalents Multiple Choice**

\_\_\_\_\_62. A gallon contains \_\_\_\_\_\_\_\_ quarts.

1. 2 B. 4 C. 6 D. 8

\_\_\_\_\_63. A quart contains \_\_\_\_\_\_\_\_ pints.

1. 2 B. 3 C. 4 D. 5

\_\_\_\_\_64. Two pounds of “liquid” equals one \_\_\_\_\_\_\_\_.

1. Cup B. Pint C. Quart D. Gallon

\_\_\_\_\_65. A number 10 can contains approximately \_\_\_\_\_\_\_\_ quarts.

1. 2 B. 3 C. 4 D. 5

\_\_\_\_\_66. The number that identifies scoops indicates the number of scoopfuls required to make one \_\_\_.

1. Cup B. Pint C. Quart D. Gallon

\_\_\_\_\_67. A number 5 can contains approximately \_\_\_\_\_\_\_\_ quarts.

1. 1 B. 2 C. 3 D. 4

\_\_\_\_\_68. 2 lbs. is the same at which liquid equivalent?

1. 8 oz. B. 16 oz. C. 32 oz. D. 40 oz.

**Equipment Identification**

1. *Chafing Dish B. Deep Fryer C. Food Processor D. Pressure Steamer*

   

*E. Stand Mixer AB. Portion Scale AC. Proofing Cabinet AD. Convection Oven*

   

\_\_\_\_\_69. Used to whip, grind, shred, slice, and chop foods and is placed in a stationary area.

\_\_\_\_\_70. Cooks food under pressure such as vegetables and meats.

\_\_\_\_\_71. A warming box used to keep foods hot and for proofing dough without drying out.

\_\_\_\_\_72. Known as the *air flow* oven in order to circulate hot air around to avoid uneven baking.

\_\_\_\_\_73. A pan of water underneath the pan of food keeps it hot on the buffet line.

\_\_\_\_\_74. Appliance used to puree, chop, grate, slice, and shred foods.

\_\_\_\_\_75. Used to measure food items for weight accuracy.

\_\_\_\_\_76. Large kettle used to deep fry foods between 200°-400° degrees.