fd02032_Family & Consumer Sciences Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Period\_\_\_\_\_ Home & Careers 7

Foods Unit Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

The Right Tool for the Task

**Directions:** Which tools would you use for the cooking jobs listed on the right? Match the kitchen equipment on the right to the cooking tasks by writing the appropriate letter on the lines. **Tools may be used more than once.**

1.\_\_\_\_\_\_ stir a stew A. muffin tin

2.\_\_\_\_\_\_remove cooked sausage B. paring knife

3.\_\_\_\_\_\_protect counter when slicing food C. double boiler

4.\_\_\_\_\_\_lift & turn pancakes D. cutting board

5.\_\_\_\_\_\_clean cookie dough from side of bowls E. rubber scraper

6.\_\_\_\_\_\_mix cookie dough F. Chef’s knife

7.\_\_\_\_\_\_peel apples G. narrow spatula

8.\_\_\_\_\_\_flip hamburgers H. colander

9.\_\_\_\_\_\_to melt chocolate chips I. thermometer

10.\_\_\_\_\_to chop onions J. rotary beater

11.\_\_\_\_\_cook carrots K. bread knife

12.\_\_\_\_\_level a cup of flour L. pastry blender

13.\_\_\_\_\_wash berries M. rolling pin

14.\_\_\_\_\_test meat for doneness N. saucepan

15.\_\_\_\_\_drain cooked noodles O. wooden spoon

16.\_\_\_\_\_bake cupcakes P. tongs

17.\_\_\_\_\_beat eggs Q. wide spatula

18.\_\_\_\_\_to slice a loaf of bread

19.\_\_\_\_\_to mix shortening & flour for biscuits

20.\_\_\_\_\_to roll out a pie crust