



MATERIALS OF KITCHEN UTENSILS COMMONLY FOUND IN THE KITCHEN



PhotoGrid



Identify the pictures of the different kitchen utensils.



Can Opener



Chopping Board



Spatula



Kitchen Knives



Kitchen Shears



**Measuring
Cups/Spoons**



Serving Tongs



Rotary Egg Beater



Serving Spoon



Soup Ladle

ACTIVITY

- On your notebook list down all the utensils you can find in your kitchen. Identify the materials of your kitchen tools. Follow format below.

KITCHEN UTENSIL	MATERIAL
1	1
2	2
3	3
4	4
5	5

The Different Materials of Kitchen Utensils

- Aluminum
- Stainless Steel
- Glass
- Cast Iron
- Ceramic and Heat-proof Glass
- Teflon
- Plastic and Hard Rubber

The Different Kitchen Utensils

BASTER



- A baster is handy for returning some of the meat or poultry juices from pan, back to the food.

CAN OPENER



- Cans, bottles, cartoons is use to open a food tin, preferably with a smooth operation, and comfortable grip and turning knob.

COLANDERS



- Colanders also called a vegetable strainer are essential for various tasks from cleaning vegetables to straining pasta or tin contents.

CHOPPING BOARD



- Chopping boards are wooden or plastic boards when meats and vegetables can be cut.

KITCHEN KNIVES



- Kitchen knives it is a must for all types of kitchen tasks, from peeling, slicing to carving.

MEASURING CUPS/SPOON



- Measuring cups and spoons are the most important items found in any kitchen, since consistently good cooking depends upon accurate measurements.

SERVING TONGS



- Serving tongs enables you to more easily grab and transfer larger food items, poultry or meat portions to a serving platter, to a deep fryer, or to a plate.

SOUP LADLE



- Soup ladle it is used for serving soup or stews, gravy, dessert sauces or other foods. It is also work well to remove or skim off fat from soups and stews.

SPOONS



- Spoons is a solid, or perforated, made of stainless steel or plastic, the solid ones are used to spoon liquids over foods and to lift foods.

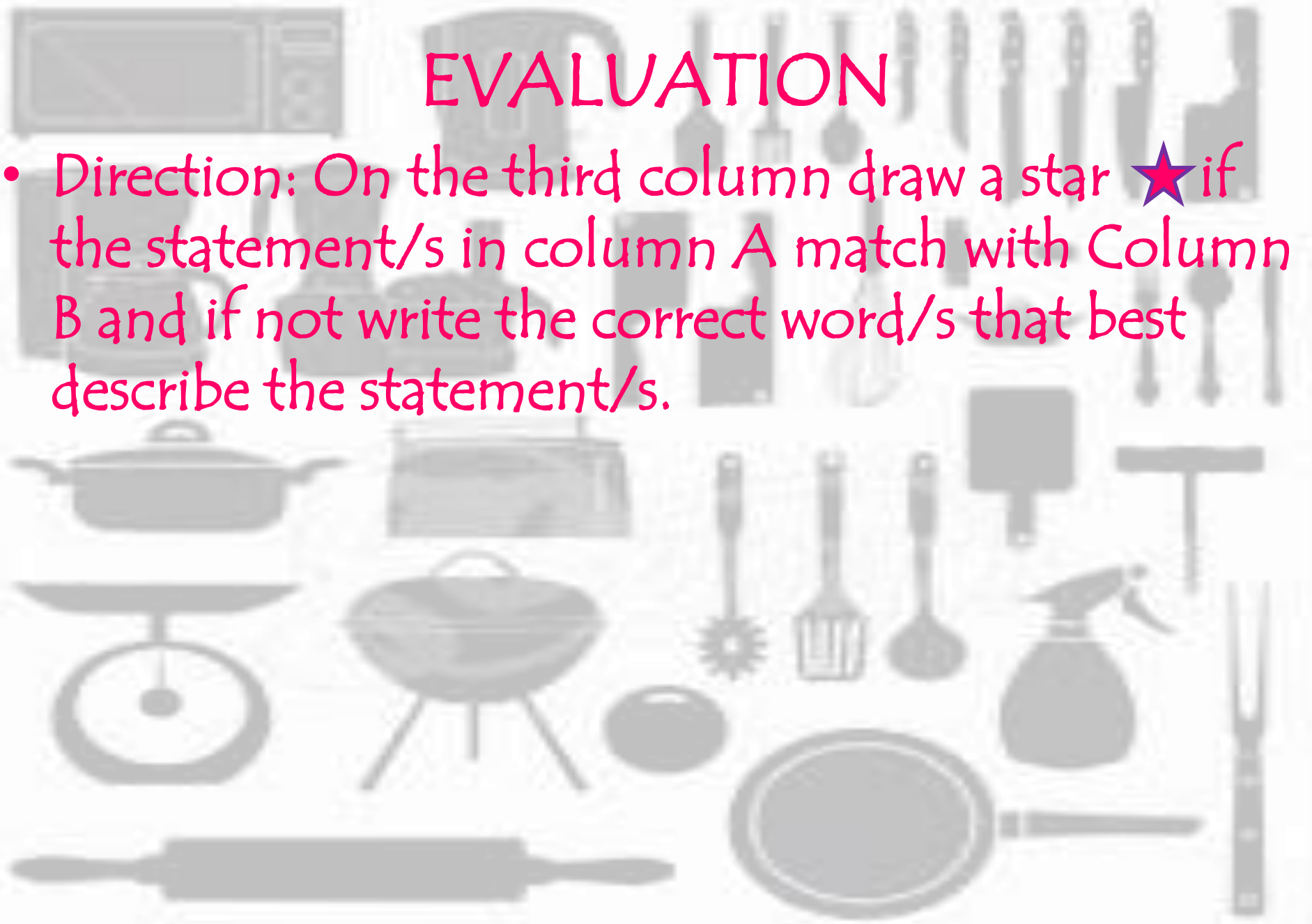
PEELER





- Peeler is used to scrape vegetables and fruits. the best ones are made of stainless steel with sharp double blade that swivels.

EVALUATION

- Direction: On the third column draw a star ★ if the statement/s in column A match with Column B and if not write the correct word/s that best describe the statement/s.



A	B	C
1. It is the most popular material used for tools and equipment, but is more expensive.	Aluminum	
2. It is greatly durable and cheap material of kitchen utensils but may not last long.	Glass	
3. An essential utensil for various task from cleaning vegetables to straining pasta or tin contents.	Colander	
4. Commonly made up of heat-proof glass and transparent so that can be seen when measuring	Measuring Cup for Liquid Ingredients	
5. Enables you to more easily grab and transfer larger food items, poultry or meat portions to a serving platter, to a hot skillet or deep fryer, or to a plate.	Serving spoons	

A	B	C
1. It is the most popular material used for tools and equipment, but is more expensive.	Aluminum	Stainless Steel
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"Cooking is an art, but all art requires knowing something about the techniques and materials"

- Nathan Myhrvold



THE END
THANK YOU FOR
LISTENING!!!

Aluminum

- Aluminum is the best for all-around use. It is the most popular, lightweight, attractive, and less expensive. It gives even heat distribution no matter what heat temperature you have.

Stainless Steel

- Stainless Steel is the most popular material used for tools and equipment, but it is more expensive. It is easier to clean and shine and will not wear out as soon as aluminum.

Glass

- Glass is good for baking but not practical on top or surface cooking.

Cast Iron

- Cast Iron is sturdy but most kept seasoned to avoid rust.

Ceramic And Heat-proof Glass

- Ceramic and heat-proof glass is used specially for baking dishes, casseroles and measuring cups. They conduct the heat slowly and evenly.

Teflon

- Teflon is a special coating applied to the inside of some aluminum or steel pots and pans. It helps food from not sticking to the pan".

Plastic and Hard Rubber

- Plastic and hard rubber are used for cutting and chopping boards, table tops, bowls, trays, garbage pails and canisters.