Unit 9

Kitchen Utensils

**Word Study**

1. Match the words with the pictures.



|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| chopper |  | blender |  | grater |
| kitchen scales |  | casserole |  | kettle |
| toaster |  | mixer |  | mincer |
| tea strainer |  | rolling pin |  | colander |
| frying pan |  | sauce-pan |  | lemon squeezer |
| sieve |  |  |  |  |

1. Learn the difference between the following words.

**utensil** | a tool with a particular use, especially in a kitchen or house *In the drawer was a selection of kitchen utensils | spoons, spatulas,*

*knives and whisks.*

**appliance** | a device, machine or piece of equipment, especially an electrical one that is used in the house, such as a cooker or washing machine *electric = domestic = household appliances*

**gadget** | a small device or machine with a particular purpose *kitchen gadgets*

*Have you seen this handy little gadget | it’s for separating egg yolks from whites.*

**KITCHEN UTENSILS AND THEIR USE**

Verbs associated with various pieces of equipment. Complete the following table.

|  |  |
| --- | --- |
| EQUIPMENT | VERBS |
|  |  |
| kitchen scales |  |
|  |  |
|  | to sharpen (a knife) |
|  |  |
| pepper mill |  |
|  |  |
| cooking pot |  |
|  |  |
|  | to crush |
|  |  |
|  | to strain, to drain (spaghetti, rice, etc) |
|  |  |
| kettle |  |
|  |  |
|  | to grate |
|  |  |
| cake tins and moulds |  |
|  |  |
| casserole |  |
|  |  |
|  | to whisk, to whip |
|  |  |
|  | to steam |
|  |  |
| frying pan |  |
|  |  |
| skewers |  |
|  |  |



mortar and pestle



whisk

bain marie pot

(double boiler)

**Practice**

1. Make a list of kitchen utensils according to their function and use.
	1. Boiling and frying food:
	2. Baking food:
	3. Cutting food:
	4. Grinding and crushing food:
	5. Measuring food:
	6. Preparing vegetables, pasta, rice:
2. Match

serrated

whetstone

skillet (AE)

casserole

pestle

mortar

gadget

mesh

| holes of a certain size in a network

* an instrument with a heavy rounded end for crushing substances in a special bowl

| a flat pan with a long handle used for frying food, especially in the home

| a small machine or useful apparatus

| bowl made from a hard material in which substances are crushed

| a deep usually covered dish in which food, esp. meat, may be cooked and served

* having a row of connected V-shapes lake teeth on the edge

| a stone used for sharpening knives

1. Read chef’s directions. Say what kitchen utensils you would use in order to carry out the directions:
2. I want some grated cheese for the salad.
3. Cut these pieces of veal and fry them.
4. Boil up these chicken bones for stock.
5. Keep stirring that sauce.
6. Sift the flour carefully.
7. That cabbage is ready now. You can strain it.
8. Roll out the pastry.
9. Squeeze a lemon and sprinkle the flsh with lemon juice.
10. Carve the lamb into slices and arrange them on a hot serving dish.
11. Prepare half a kilo of minced meat.
12. Add egg yolks and whisk it all well.
13. Melt the chocolate.
14. Sharpen the knife before you slice the cucumbers.
15. Sprinkle the dish with freshly-ground pepper.
16. Steam the vegetables for 10 minutes.



