

Kitchen utensils/equipment

Blender

A blender is a machine that mixes things together. It sometimes also contains blades that cut up or liquidise food.

Bread knife

A bread knife is a knife with a serrated or jagged edge. This makes it easier to cut through bread than it would be with a chopping knife.

Chopping board

A chopping board is a wooden or plastic board where vegetables, meats and bread can be chopped. There are different colours of chopping board for different types of food, to prevent cross-contamination.

Chopping knife

A chopping knife is a knife with a smooth blade for chopping meat or vegetables. Remember, if a knife has been used to chop meat, make sure it is washed thoroughly before you use it again!

Colander

A colander is a large bowl with lots of holes in it that can be used to drain off liquid from food after it has been washed or cooked.

Cooker

A cooker is a kitchen appliance used to cook food! They are powered by gas or electricity, and are usually made up of an oven, a hob and grill.

Digital scales

Digital scales are used to weigh out ingredients. They are a type of electronic weighing machines, just like the scales you might find in your bathroom.

Electric whisk

An electric whisk is just like a hand whisk, except that it is attached to a motor so you don't have to mix by hand.

Fish slice

A fish slice is a sometimes also called a spatula. It has a long handle at one end, and a flat blade with long holes in it at the other. It is used for lots of different things while cooking, including lifting, turning and flipping food!

Food processor

A food processor is an electric appliance that can chop, mix and puree foods, so that you don't have to do it yourself!

Frying pan

A frying pan is similar to a saucepan, except that it is very shallow. Frying pans are used to cook food in hot fat or oil – when it says 'fry' in your recipes!

Hand whisk

A whisk has a long, narrow handle at one end, and a series of joined metal loops at the other. It is used to blend ingredients until they are smooth, or to get air into a mixture.

Hob

A hob is that flat part at the top of the cooker, where the hotplates or gas rings are located.

Ladle

A ladle has a long handle at one end, and a bowl shaped spoon at the other. It can be used for serving soup, curries and sauces.

Microwave

A microwave is an oven that uses microwave radiation to cook or heat food. The microwaves cause the water molecules in the food to vibrate, releasing thermal energy to make the food hot.

Rolling pin

A rolling pin is a long cylinder that can be rolled over dough or pastry to help flatten it. A rolling pin is very useful when you need to achieve a specific thickness or dough or pastry, and to help get them into the correct shape!

Rubber spatula

A rubber spatula is a kitchen tool with a long handle, and a broad, flat, flexible blade at one end. The blades are usually rectangular and made of rubber, so are very useful for scraping sauces, dough and cake or brownie mixture out of the bowl!

Saucepan

A saucepan is a cooking pan with a lid that is quite deep. They are usually round and made of metal, with a long wooden handle. Saucepans can be used when you need to boil, stew or simmer! They come in lots of different sizes, and are also known as skillets in some cook books.

Slotted spoon

A slotted spoon is sometimes known as a skimmer. It is a large round spoon with holes in it, and can be used to remove food from the liquid that it has been cooked in.

Temperature probe

A temperature probe is a thermometer for food! It has a long, thin metal point that can be inserted into food, and a digital reader from which to check the temperature.

Tongs

Tongs look a bit like pinchers! They have two long arms that are joined at one end, and can be used to pick up, flip and hold different kinds of food.

Wok

A wok is a pan that is shaped like a large bowl, with very high sides and a narrow rounded bottom. They are often used in Asian cooking, especially when making stir-fry or curry!

Wooden spoon

A wooden spoon is a large spoon made of wood! They come in lots of different sizes and can be used to stir food while cooking. They are much safer to use than metal spoons, as they do not get hot when they come into contact with hot food.