

## Further Reading

### Kitchen Tools and Equipment

#### Categorisation of kitchen tools and equipment used at home

Kitchen equipment can be classified into small, large and labour saving.

Small – measuring and weighing, cutting, shaping and molding, separating tools, scooping and mixing oven baking utensils, pans and pots.

Large Equipment – Cookers, ovens, refrigerators and deep fryers.

Labour saving equipment – mixers, blenders, food processors.

Small kitchen equipment can be classified according to the functions they perform for example

#### Shaping and moulding tools

- chopping and pastry board
- rolling pin
- jelly moulds
- meat tenderiser
- potato masher

#### Care

When using hammer to tenderise meat, avoid hitting the board as this will damage it

#### Separating tools

- tea strainer,
- colander
- draining spoon
- flour sieve

#### Care

use for the correct purpose

do not strain hot liquids using plastic strainer

use wooden spoon when straining as it does not cut the wire mesh

#### Lifting, turning, scooping, and mixing tools

- spoons
- forks
- fish slicer
- scoops
- balloon
- whisks
- rotary whisks

## Care

Plastic handles should not be left leaning against hot containers as they melt

Forks, scoops, and fish slices should not be used for lifting heavy chunks of food stuff

## Materials used in making various kitchen tools and equipment

Kitchen equipment are made of different materials. The materials commonly used include; plastics, metals, wood, glass and earthenware

### Aluminium

it is mixed with small amounts of other metals such as copper, zinc and manganese to make it stronger. It is a good conductor of heat, light weight and does not rust

### Stainless steel

It is stain resistant and is not easily dented. It is durable and does not rust. Used to make knives, forks, saucepans, cutlery blades and counter tops among others

### Enamel

It is used to coat metals that tend to rust. Porcelain Enamel is used to make saucepans, bowls, mugs, teapots and plates

### Plastic

Plastics are used to make cups, spoons, plates and knobs for plastic appliances

### Iron

There are two types of iron commonly used; cast iron and wrought iron. Cast iron is heavy and brittle and heats slowly but retains heat well. Wrought iron is heavier but less brittle. They are used to make heavy cooking pans, laundry irons and charcoal jikos

### Wood

It is durable and easy to clean and maintain. Wood is used for making kitchen equipment such as rolling pins, chopping boards, sugar dishes and handles for knives

### Glass

It can be put into different uses because it is a versatile material. It is used to make water tumblers, plates, bottles, jugs, mixing bowls and pudding bowls among others

### Earthen wear

They are used for making cooking pots and water containers