



Worksheet 7

School: Ba Sangam College
Subject: Home Economics

Name: _____
Year:1202



Strand	2 HEC 12.2 Food and Nutrition
Sub strand	HEC 1 2. 2.1 Kitchen Safety Hygiene and Management
Content Learning Outcome	HEC 12.2. 1.1 Distinguish features of industrial kitchen and the use of advanced kitchen equipment.

INDUSTRIAL KITCHEN EQUIPMENT

There are three groups of industrial kitchen equipment:

1. FOOD PREPARATION

<p>Knives It is a cutting tool with a cutting edge or blade and is held by the hand.</p>		<p>Salad spinner Also known as a "salad tosser", is a kitchen tool used to wash and remove excess water from salad greens.</p>	
<p>Food mixers They are mainly used to mix different materials using different types of blades to make a good quality homogeneous mixture.</p>		<p>Digital scale A measurement device used to measure the weight or mass of an object or substances.</p>	
<p>Meat slicer A meat slicer/slicing machine/deli slicer/slicer, is a tool used in butcher shops to slice meats and cheeses</p>		<p>Digital cooking thermometer It displays food's temperatures and time elapsed while food is cooking. It has cooking Programmable control</p>	

<p>Stainless steel table tops It is favored by professional chefs due to its hygienic nature.</p>		<p>Kitchen knife sharpener Stone Sharpening is the process of actively removing material from the blade, creating a brand new razor-sharp beveled edge.</p>	
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Activity

(20 marks)

1. The salad spinner is also known as the salad _____ . (1 mk)
2. What is the purpose of the following kitchen equipment's? (9mks)
 - a. Knives _____
 - b. salad spinner _____
 - c. food mixer _____
 - d. digital scale _____
 - e. meat slicer _____
 - f. digital cooking thermometer _____
 - g. stainless steel table tops _____
 - h. kitchen knife sharpener _____
 - i. Cooking spoons _____
3. What are some of the things that can be weighed in the digital scale? Dry ingredient/solid or liquid? (2mks)

4. Give **two** reasons why chefs prefer to have stainless steel surfaces/table tops? (2mks)

5. What is the most common equipment's found in today's modern kitchen? (1mk)

6. When baking a cake, which **two** equipment are you going to use? (2mks)

7. Which knife is suitable for cutting vegetables and chopping meat? (2mks)

8. **Reasons** for using a digital cooking thermometer is _____ (1mk)