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DEPARTMENT: TOURISM AND EVENTS MANAGEMENT.

MATRIC NUMBER: 18/SMS06/008.

COURSE CODE: TEM 226.

COURSE TITTLE: KITCHEN UTELCILS. (EVENTS PRACTICAL IV)

LEVEL: 200 LEVEL.

ASSIGNMENT:

<https://youtu.be/FccOg9rVrU>

1 describe all the kitchen utencils you can see in the video.

ANSWER:

1 APRON: An apron is a garment that is worn over other clothing and covers mainly the front of the body. It may have several different purposes and is today perhaps most known as a functional accessory that protects one's clothes and skin from stains and marks. However, various types of aprons may also be worn as a decoration, for hygienic reasons, as part of a uniform, or as protection from certain dangers such as acid, allergens or excessive heat. It can also be used in work stations to hold extra tools and pieces or protecting from dust and unwanted products. As a top layer that covers the front body, the apron is also worn as a uniform, adornment, ceremonial garb (most notably the Masonic apron) or fashion statement. Apron styles can be practical, fashionable, and sentimental. There are many different apron forms depending on the purpose of the apron. A basic distinction is between waist aprons, which cover the body from the waist down, and bib aprons, which also cover the upper part of the body.

2 BREAD BASKET: A bread basket is a basket for carrying or holding bread or bread rolls. The basket is usually is made from nice slim wood some are from knitting wools. When bread is being kept there fresh it mostly likely to get cold

3 TEAPOT: A teapot is a vessel used for steeping tea leaves or a herbal mix in boiling or near-boiling water, and for serving the resulting infusion which is called tea. Dry tea is available either in tea bags or as loose tea, in which case a tea infuser or tea strainer may be of some assistance, either to hold the leaves as they steep or to catch the leaves inside the teapot when the tea is poured. Teapots usually have an opening with a lid at their top, where the dry tea and hot water are added, a handle for holding by hand and a spout through which the tea is served. Some teapots have a strainer built-in on the inner edge of the spout. A small air hole in the lid is often created to stop the spout from dripping and splashing when tea is poured. In modern times, a thermally insulating cover called a tea may be used to enhance the steeping process or to prevent the contents of the teapot from cooling too rapidly. The teapot was invented in China during the Yuan Dynasty It was probably derived from ceramic kettles and wine pots, which were made of bronze and other metals and were a feature of Chinese life for thousands of years. Tea preparation during previous dynasties did not use a teapot. A chocolate teapot is a teapot that would be made from chocolate. It is commonly supposed that such a teapot would melt, and be impossible to use, therefore the term is often used as an analogy for any useless item.

4 MEASURING CUP: A measuring cup or measuring jug is a kitchen utensil used primarily to measure the volume of liquid or bulk solid cooking ingredients such as flour and sugar, Measuring cups are also used to measure washing powder, liquid detergents and bleach for clothes washing. The cup will usually have a scale marked in cups and fractions of a cup, and often with fluid measure and weight of a selection of dry foodstuffs.

Measuring cups may be made of plastic, glass, or metal. Transparent (or translucent) cups can be read from an external scale; metal ones only from a dipstick or scale marked on the inside. They usually have scale markings at different heights: the substance being measured is added to the cup until it reaches the wanted level. Dry measure cups without a scale are sometimes used, in sets typically of 1/4, 1/3, 1/2, and 1 cup. The units may be milliliters or fractions of a liter, or the cup (unit, with varying definitions) with its fractions (typically 1/4, 1/3, 1/2, 2/3, and 3/4), pints, and often fluid ounces. Dry measure cups are distinguished from liquid measure cups in that they are meant to be filled to the top so that excess may be scraped off and shallow for easy cleaning. Liquid measure cups tend to be microwave safe for heating and clear to more easily judge the meniscus.

5 BAKING TRAY: A sheet pan, baking tray is a flat, rectangular metal pan used in an oven. It is often used for baking bread rolls, pastries and flat products such as cookies, sheet cakes, and pizzas.

These pans, like all bake-ware, can be made of a variety of materials, but are primarily aluminum or stainless steel. The most basic sheet pan is literally a sheet of metal. Commercial pans are sometimes made from aluminized steel which combines the conductive, reflective, and food adherence properties of aluminum, with the rigidity, mass, and strength of the inner steel core (in this process, the aluminum surface is typically 90% aluminum and 10% silicon, which is not quite the same as pure aluminum).

Common features that may be found in sheet pans include: one or more flat edges to assist food removal, one or more raised edges (lips) to retain food, a contiguous rim to retain either food or shallow liquid, handles to assist in moving the pan into and out of the oven, a layer of insulation (typically air) designed to protect delicate food from burning (air bake pan), or perforations to aid in speeding cooking (pizza tray).

6 TIMER: A timer is a specialized type of clock used for measuring specific time intervals. Timers can be categorized into two main types. A timer which counts upwards from zero for measuring elapsed time is often called a *stopwatch,* while a device which counts down from a specified time interval is more usually called a timer. A simple example of this type is an hourglass. Working method timers have two main groups: Hardware and Software timers.

7 SPICE CONTAINERS: Spice Jars clear plastic spice containers with Red Dual Flapper Pour / Shake Lid two sided flip tops lids shaking sifter spoon caps 6 sets plus 2 mini spoons and 6 White indicating labels

Crystal Clear PET The bottle is made out of crystal clear PET plastic so you can rely on this container to keep your spices dry, fresh, and ready to use at a moment's notice. Its clear construction also makes for fast product identification and easily shows when your inventory is running low. The lid includes an induction-ready liner that can be used to seal the container. A message is printed on the seal to indicate that it is sealed for your protection.

8 CHOPPING BOARD: A cutting board is a durable board on which to place material for cutting. The kitchen cutting board is commonly used in preparing food; other types exist for cutting raw materials such as leather or plastic. Kitchen cutting boards are often made of wood or plastic and come in various widths and sizes. There are also cutting boards made of glass, steel, or marble, which are easier to clean than wooden or plastic ones such as nylon, but tend to damage knives due to their hardness. Rough cutting edges such as serrated knives abrade and damage a cutting surface more rapidly than do smooth cutting implements. Bacteria or allergens can easily be transmitted from one part of the kitchen to another or from one food to another via knives, hands, or surfaces such as chopping boards. To reduce the chance of this it is advised to use separate boards for different types of food such as raw meat, cooked meat, dairy and vegetables. Many professional kitchens follow this standard colour-coding system

* Blue cutting boards: raw seafood.
* Red cutting boards: raw red meat.
* Green cutting boards: vegetables and fruits.
* Yellow cutting boards: poultry
* Brown cutting boards: cooked meat
* White cutting boards: dairy and breads (also for universal if no other board is available

9 FRYING PAN: A frying pan, or skillet is a flat-bottomed pan used for frying, searing, and browning foods. It is typically 20 to 30 cm (8 to 12 in) in diameter with relatively low sides that flare outwards, a long handle, and no lid. Larger pans may have a small grab handle opposite the main handle. A pan of similar dimensions, but with less flared, more vertical sides and often with a lid, is called a sauté pan. While a sauté pan can be used like a frying pan, it is designed for lower-heat cooking methods, namely sautéing.

Electric frying pan

An electric frying pan or electric skillet incorporates an electric heating element into the frying pan itself and so can function independently off of a cooking stove. Accordingly, it has heat-insulated legs for standing on a countertop. (The legs usually attach to handles.) Electric frying pans are common in shapes that are unusual for 'unpowered' frying pans, notably square and rectangular. Most are designed with straighter sides than their stovetop cousins and include a lid. In this way they are a cross between a frying pan and a sauté pan.

10 GRATER: A grater, also known as a shredder, is a kitchen utensil used to grate foods into fine pieces. It was invented by François Boullier in the 1540s, originally to grate cheese. In Slavic cuisine, graters are commonly used to grate potatoes for preparation of dishes. In tropical countries graters are also used to grate coconut meat. In the Indian subcontinent, the grater is used for preparation of a popular dessert, Gajar Ka Halwa.

Graters produce shreds that are thinner at the ends than the middle. This allows the grated material to melt or cook in a different manner than the shreds of mostly uniform thickness produced by the grating blade of a food processor. Hand-grated potatoes, for example, melt together more easily in a potato pancake than food-processed potato shreds.

11 SALAD SPINNER: A salad spinner, is a kitchen tool used to wash and remove excess water from salad greens. It uses centrifugal force to separate the water from the leaves, enabling salad dressing to stick to the leaves without dilution.

Salad spinners are usually made from plastic and include an outer bowl with an inner removable colander or strainer basket. A cover, which fits around the outside bowl, contains a spinning mechanism that when initiated causes the inside strainer to rotate rapidly. The water is driven through the slits in the basket into the outer bowl. There are a number of different mechanisms used to operate the device, including crank handles, push buttons and pull-cords. The salad spinner is generally easy to use, though its large and rigid shape has been criticized by food editor Leanne Kitchen and *Herald-Journal* reporter Mary Hunt. A salad spinner is often considered bulky and difficult to store.

Although devices used to wash, dry and spin salad have long been in existence, one from the 19th century, the modern mechanism-operated spinner originated in the early 1970s. other companies were not far behind with their own patented variations. The product sold favorably and demand was high, with stores struggling to keep it in stock. Despite the product's popularity, however, it was not entirely without criticism; some were skeptical about the necessity of "another gourmet gadget".

12 COLANDER: A colander is a kitchen utensil used to strain foods such as pasta or rice or to rinse vegetables. The perforated nature of the colander allows liquid to drain through while retaining the solids inside. It is sometimes also called a pastastrainer or kitchen sieve.

Conventionally, colanders are made of a light metal, such as aluminium or thinly rolled stainless steel. Colanders are also made of plastic, silicone, ceramic, and enamelware.

13 BUTTER-DISH: A butter dish is defined as "a usually round or rectangular dish often with a drainer and a cover for holding butter at table".Before refrigerators existed, a covered dish made of crystal, silver, or china housed the butter. The first butter dish was made by Simpson, Hall, Miller, and Co. around 1880 in Connecticut, out of silver. These butter dishes were made to hold the traditional round shape of butter at the time and came with an "ice chamber" to keep the butter cold. Another type of butter dish, a French butter dish, keeps butter fresh by using water to keep the butter away from the air, thereby keeping it fresh.The water is placed into the base of the dish and the butter is put into a bell-shaped lid, creating an air seal.

14 OVEN-GLOVE: An oven glove, or oven mitt, is an insulated glove or mitten usually worn in the kitchen to easily protect the wearer's hand from hot objects such as ovens, stoves, cookware, etc.They are similar to pot-holders.

Fabric gloves consist of heat insulation surrounded by cotton fabric, usually consisting of decorative patterns. Newer oven gloves are often treated with silicone, which makes them resistant to water and stains, or made of stronger synthetic materials such as Kevlar or Nomex.

Oven mitts are often sold singly rather than in a pair, designed to be worn on either hand.

15 NAPKIN: A napkin, serviette is a rectangle of cloth used at the table for wiping the mouth and fingers while eating. It is usually small and folded, sometimes in intricate designs and shapes. Conventionally, the napkin is often folded and placed to the left of the place setting, outside the outermost fork. In a restaurant setting or a caterer's hall, it may be folded into more elaborate shapes and displayed on the empty plate. Origami techniques can be used to create a three-dimensional design. A napkin may also be held together in a bundle with cutlery by a napkin ring. Alternatively, paper napkins may be contained with a napkin holder.

Napkins were used in ancient Roman times. One of the earliest references to table napkins in English dates to 1384–85.

Summaries of napkin history often say that the ancient Greeks used bread to wipe their hands. The bread in both texts is referred to as *apomagdalia*, which simply means bread from inside the crust known as *the crumb*, and not special "napkin bread". The use of paper napkins is documented in ancient China, where paper was invented in the 2nd century BC. Paper napkins were known as *chih pha*, folded in squares, and used for the serving of tea. Textual evidence of paper napkins appears in a description of the possessions of the Yu family, from the city of Hangzhou. Paper napkins were first imported in the US in the late 1800's but didn't gain widespread acceptance until 1948 when Emily Post asserted, "It’s far better form to use paper napkins than linen napkins that were used at breakfast."

16 PLATE: A plate is a broad, concave, but mainly flat vessel on which food can be served.A plate can also be used for ceremonial or decorative purposes. Most plates are circular, but they may be any shape, or made of any water-resistant material. Generally plates are raised round the edges, either by a curving up, or a wider lip or raised portion. Vessels with no lip, especially if they have a more rounded profile, are likely to be considered as bowls or dishes, as are very large vessels with a plate shape. Plates are dishware, and tableware. Plates in wood, pottery and metal go back into antiquity in many cultures.

In Western culture and many other cultures, the plate is the typical form of vessel off which food is eaten, and on which it is served if not too liquid. The main rival is the bowl, which predominates for both purposes in South Asian cultures

17 CASSEROLE DISH: is a large, deep pan used both in the oven and as a serving vessel. The word is also used for the food cooked and served in such a vessel, and, if so, the cookware itself is called a "casserole dish" or "casserole pan". "Casserole" should not be confused with the word *cacerola*, which is Spanish for "cooking pot". Baked dishes have existed for thousands of years. Early casserole recipes consisted of rice that was pounded, pressed, and filled with a savoury mixture of meats such as chicken or sweetmeats. Some-time around the 1870s this sense of casserole seems to have taken its current sense.Cooking in earthenware containers has always been common in most cultures, but the idea of casserole cooking as a one-dish meal became popular in the United States in the twentieth century, especially in the 1950s when new forms of lightweight metal and glass cookware appeared on the market. By the 1970s casseroles took on a less-than sophisticated image.

18 CHPOSTICKS: Chopsticks are shaped pairs of equal-length sticks that have been used as kitchen and eating utensils in virtually all of East Asia for over three millennia. First used by the Chinese, chopsticks later spread to other East Asian cultural sphere countries including Japan, Korea, Vietnam as well as South and Southeast Asia such as Malaysia, Singapore, and Thailand.

Chopsticks are an eating utensil consisting of two sticks, made of wood, metal, ceramics or some other material, most commonly used by and associated with East Asian cultures (China, Korea, Japan, Vietnam etc.) and more recently Hawaii, and the West Coast of North America, and cities with Overseas Chinese communities all around the globe.

Chopsticks are smoothed and frequently tapered and are commonly made of bamboo, plastic, wood, or stainless steel. They are less commonly made from titanium, gold, silver, or ivory. Chopsticks are held in the dominant hand, between the thumb and fingers, and used to pick up pieces of food. They are used in the preparation of Japanese food, and are not designed for eating. These chopsticks allow handling of hot food with one hand, and are used like regular chopsticks, chopsticks have a length of 30 cm (12 in) or more, and may be looped together with a string at the top. They are made from bamboo, but for deep frying, metal chopsticks with bamboo handles are preferred, as the tips of regular bamboo chopsticks discolor and get greasy after repeated use in hot oil. The bamboo handles protect against heat.

19 BOWL: A bowl is a round dish or container typically used to prepare and serve food. The interior of a bowl is characteristically shaped like a spherical cap, with the edges and the bottom forming a seamless curve. This makes bowls especially suited for holding liquids and loose food, as the contents of the bowl are naturally concentrated in its center by the force of gravity. The exterior of a bowl is most often round but can be of any shape, including rectangular.

The size of bowls varies from small bowls used to hold a single serving of food to large bowls, such as punch bowls or salad bowls that are often used to hold or store more than one portion of food. There is some overlap between bowls, cups, and plates. Very small bowls, such as the tea bowl, are often called cups, while plates with especially deep wells are often called bowls.

In many cultures bowls are the most common kind of vessel used for serving and eating food. Historically small bowls were also used for serving both tea and alcoholic drinks. In Western culture plates and cups are more commonly used. In China, it is considered rude and unhygienic for a diner to use his or her own chopsticks to pick up food from communal bowls and plates when such utensils are present. Other potentially rude behaviors with chopsticks include playing with them, separating them in any way (such as holding one in each hand), piercing food with them, or standing them vertically in a plate of food. (The latter is especially rude, evoking images of incense or 'joss' sticks used ceremoniously at funerals).

20 MEASURING SPOONS: A measuring spoon is a spoon used to measure an amount of an ingredient, either liquid or dry, when cooking. Measuring spoons may be made of plastic, metal, and other materials. They are available in many sizes, including the teaspoon and tablespoon. In the U.S., measuring spoons often come in sets, usually between four and six. This usually includes ¼, ½, and 1 teaspoon and 1 tablespoon. The volume of a traditional US teaspoon is 4.9 ml and that of a tablespoon is 14.8 ml, meanwhile standardized size nowadays are 5 and 15 ml, that is almost 1.5% difference.

21 WOODEN SPOON: A wooden spoon is a utensil commonly used in food preparation. wooden spoons in western cultures are generally medium to large spoons used for mixing ingredients for cooking or baking. They may be flat or have a small dip in the middle.

Before electric mixers became common, wooden spoons were often used to cream together butter and sugar in recipes such as shortbread or Victoria sponge cake.

They are still used for stirring many different kinds of food and beverages, especially soups and casseroles during preparation, although they tend to absorb strong smells such as onion and garlic. Wooden spoons are generally preferred for cooking because of their versatility. Some cooks prefer to use wooden spoons when preparing risotto because they do not transfer heat as much as metal spoons. Unlike metal spoons, they can also be safely used without scratching non-stick pans. This is useful when making dishes such as scrambled eggs.

Wooden spoons can be treated to protect from cold liquid absorption with coconut or mineral oil. Edible drying oils such as hempseed oil, walnut oil, and flax oil are used to create a more durable finish. For best results, drying oils should be given adequate time to polymerize after application before the spoon is used. Other vegetable oils should be avoided because they will undergo rancidification and leech into food during use. If the wood grain rises up after boiling or washing, a light sanding and application of coconut oil will prevent the spoon from becoming fuzzy and harboring bacteria.

22 SPATULA: A spatula is a broad, flat, flexible blade used to mix, spread and lift materialincluding foods, drugs, plaster and paints.

In medical applications, spatula may be also used synonymously with tongue depressor.

It derives from the Latin word for a flat piece of wood or splint and hence can also refer to a tongue depressor. The word spatula is known to have been used in English since 1525. In British English a spatula is similar in shape to a palette knife, without holes, in a flexible or detachable blade. It is used in medical examinations, for holding down the tongue or taking cell samples.

23 FORK: In cutlery or kitchenware, a fork is a utensil, now usually made of metal, whose long handle terminates in a head that branches into several narrow and often slightly curved tines with which one can spear foods either to hold them to cut with a knife or to lift them to the mouth.

24 KITCHEN SHEARS: Kitchen Shears are specially-designed scissors for the kitchen.

They are not shaped like regular scissors; they are shaped like shears.

Some are specially made for poultry and fish, with one of their blades being a serrated one to help cut through flesh such as chicken joints or fish fillets.

Some will have handles covered in rubber. Some have a bottle opener in the handle. Some models screw apart at the hinge for easier cleaning.

Some are designed for use by both left and right-handed people; some are specially designed just for left-handed people.

Kitchen Shears can be used for many jobs which would otherwise require hauling out both a knife and a cutting board.

* + snipping herbs in place of mincing them;
  + trimming fins off fish;
  + cutting strips of lettuce (roll up then snip);
  + cutting up bacon;
  + trimming excess fat off meats;
  + trimming fresh artichokes;
  + cutting holes in the tops of pies

25 CHEFS KNIFE: In cooking, a chef's knife, also known as a cook's knife, is a cutting tool used in food preparation. The chef's knife was originally designed primarily to slice and disjoint large cuts of beef. Today it is the primary general-utility knife for most western cooks. There are two common types of blade shape in western chef's knives, French and German. German-style knives are more deeply and continuously curved along the whole cutting edge; the French style has an edge that is straighter until the end and then curves up to the tip.

26 CLEAVER: A cleaver is a large knife that varies in its shape but usually resembles a rectangular-bladed hatchet. It is largely used as a kitchen or butcher knife intended for hacking through bone. The knife's broad side can also be used for crushing in food preparation. cleaver has an especially tough edge meant to withstand repeated blows directly into thick meat, dense cartilage, bone - and the cutting board below. This resilience is accomplished by using a softer, tougher steel and a thicker blade, because a harder steel or thinner blade might fracture or buckle under hard use. Cleavers are primarily used for cutting through thin or soft bones and sinew. With a chicken, Cleavers can also be used in preparation of hard vegetables and other foods, such as squash, where a thin slicing blade runs the risk of shattering.

27 STEAK HAMMER: an implement for pounding meat to make it more tender by breaking down the tissue fibers, A meat tenderizer, meat mallet, or meatpounder is a hand-powered tool used to tenderize slabs of meat in preparation for cooking. Although a meat tenderizer can be made out of virtually any object, there are three types manufactured specifically for tenderizing meat. The first, most common, is a tool that resembles a hammer or mallet made of metal or wood with a short handle and dual heads. One face of the tool is usually flat while the other has rows of pyramid-shaped tenderizers. Tenderizing meat with the mallet softens the fibers, making the meat easier to chew and to digest. It is useful when preparing particularly tough cuts of steak, and works well when broiling or frying the meat.

28 ROLLING PIN: A rolling pin is a cylindrical food preparation utensil used to shape and flatten dough.

* Rod: Thin rods typically made of wood. They are used by rolling the rod across the dough using one's palm. The pins may be tapered at one or both ends for more pivot control in certain tasks such as making small pie shells. Most East Asian or French style rolling pins.
* Roller: Consists of a thick heavy roller made of a variety of materials around 7–10 cm in diameter with thinner handles which extend through the roller. They are used by grasping the handles and pushing the pin across the dough. Many Western rolling pins are roller types.
* Textured: Some specialized rolling pins have textured surfaces that mark and indents the dough surfaces for special breads and pancakes. They may even be embossed with writing.

29 WHISK: A whisk is a cooking utensil which can be used to blend ingredients smooth or to incorporate air into a mixture, in a process known as whisking or whipping Most whisks consist of a long, narrow handle with a series of wire loops joined at the end. The wires are usually metal, but some are plastic for use with nonstick cookware. Whisks are also made from bamboo.

Whisks are commonly used to whip egg whites into a firm foam to whip cream into whipped cream.

TYPES OF WHISK:

A flat whisk, sometimes referred to as a roux whisk has the loops arranged in a flat successive pattern. It is useful for working in shallow vessels like skillets.

A gravy whisk sometimes referred to as a spiral whisk commonly has one main loop with another wire coiled around it. The angle of the whisk head is ideal for mixing gravy, batters and sauces

30 PRESSURE COOKER: The pressure cooker, invented by the physicist Denis Papin, works by expelling air from the vessel, and trapping the steam produced from the boiling liquid inside.Pressure cooking is the process of cooking food at high pressure, employing water or a water-based cooking liquid, in a sealed vessel known as a *pressure cooker*.

31 CAKE SICER: this is mainly used as it name implies to cut or slice cakes, it is usually used by a baker after he is finished with the cake he baked. The cake slicer is usually used in the U.S.