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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 protect from dust and unwanted products.
2. Bread Basket: A bread basket is a basket for carrying or holding bread or bread rolls. In most restaurants where it is commonly used, the breadbasket can be a symbol of hospitality, a way of keeping guests busy as they wait for their food, scientifically to make the guests hungrier, the gesture affects psychologically thereby influencing the spending ability of the customer, including tip to the waiter.
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. 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.
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, especially for volumes from about 50 mL (2 fl oz) upwards. 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. They can either 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.
5. Baking Tray: A sheet pan, baking tray or baking sheet 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, Swiss rolls and pizzas. These pans, like all bakeware, can be made of a variety of materials, but are primarily aluminum or stainless steel. They could accompany some features like 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: it is a device that can be set for a number of minutes (usually up to one hour) that sounds an alarm such as a bell or buzzer when the specified amount of time has elapsed; commonly used when cooking or baking. It can be found either attached to a kitchen equipment such as an oven, a microwave or can be acquired separately

7. Spice containers: they are used to preserve spices of various types, they are normally arranged on a spice rack and can be made of various materials such as plastic, metal (aluminium) and glass.
8. Chopping board: A cutting board (or chopping 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 or corian, but tend to damage knives due to their hardness.
9. Frying Pan: a frying pan, frypan, 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.
10. Pie plate: A round baking dish with shallow slanted sides that are 1 to 1 1/2 inches deep. The pie plate is available in several sizes. The most common sizes being 8, 9 and 10 inch diameters. They can be found made from many different materials, such as aluminum, glass, stoneware, ceramic, and tinned steel. Pie plates are used to bake single crust and double crust pies. They are also available in a deep-dish variety that has slanted sides that are 2 to 2 1/2 inches deep and range from 9 to 11 inches in diameter. The deep-dish pie plate is most often used to bake a savory dish. A pie plate is also referred to as a pie tin.
11. Grater: a grater, also known as a shredder, is a kitchen utensil used to grate foods into fine pieces. 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.
12. Salad spinner: 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.
13. 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 pasta strainer or kitchen sieve. 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.
14. Butter dish: A butter dish is a small dish, sometimes covered, used on the dining table to hold a pat or individual scrolls of butter. The butter dish comes in different forms, some

keeping the butter suspended over ice chips, others have a metal slot or rack to hold a butter spreader horizontal to the table- ready for use, some have a simple cover, and there are those that are just simple dishes. Butter dishes have also been made in varying materials through the years, such as, crystal, china, silver and ceramic.

15. Napkin: A napkin, serviette or face towelette 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.
16. 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. 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.
17. Plate: A plate is a broad, concave, but mainly flat vessel on which food can be served. Most plates are circular, but they may be any shape, or made of any water-resistant material and they are also dishware, and tableware.
18. Casserole dish: is a large, deep pan used both in the oven and as a serving vessel for the dish known as Casserole which is any food that is cooked and served in the same dish.
19. Chopsticks: Chopsticks are sticks used in pairs as cutlery. Chopsticks are the traditional eating utensils of some countries including China, Japan, Korea, Taiwan, and Vietnam. They can be made of wood, gold, silver, ivory, bamboo, or plastic. Chopsticks are often used in restaurants serving oriental cuisines.
20. 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.
21. 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.
22. Wooden spoon: A wooden spoon is a utensil commonly used in food preparation.
23. Strainer: typically known as a mesh strainer also known as sift, commonly known as sieve, is a device for separating wanted elements from unwanted material or for characterizing the particle size distribution of a sample, typically using a woven screen such as a mesh or net or metal.
24. Spoon spatula: Spoon Spatula is perfect for a range of kitchen tasks, including scooping portions, scraping baked on food and breaking up dense ingredients, such as minced meat. It can be made of different materials such as Plastic, silicone, wood or even metal.
25. Mesh Skimmer: is commonly used for its strong versatility in kitchens. When you are cooking soups or frying foods, sometimes you need to remove the froth and grease on top of the soup, or you need to filter out some small debris in the frying oil, wire mesh

skimmer is a great choice for you. It is an important cooking utensil for skimming, whisking or mashing.

26. **Ladle:** A ladle is a type of spoon used for soup, stew, or other foods. Although designs vary, a typical ladle has a long handle terminating in a deep bowl, frequently with the bowl oriented at an angle to the handle to facilitate lifting liquid out of a pot or other vessel and conveying it to a bowl. Some ladles involve a point on the side of the basin to allow for finer stream when pouring the liquid; however, this can create difficulty for left handed users, as it is easier to pour towards one's self. Thus, many of these ladles feature pinches on both sides.
27. **Saucepan or Pot:** A saucepan is a deep stovetop pan with a long handle and usually a lid. Saucepans are made out of various materials, from stainless steel and aluminum to copper and enamel-coated metal.
28. **Cooker:** may refer to several types of cooking appliances and devices used for cooking foods. The Electric cooker for instance, is an electric powered cooking device for heating and cooking of food. An Induction cooker heats a cooking vessel with induction heating, instead of infrared radiation from electrical wires or a gas flame as with a traditional cooking stove.
29. **Pressure cooker:** is a vessel used in cooking food at high pressure, employing water or a water-based cooking liquid and sealing off. Almost any food that can be cooked in steam or water-based liquids can be cooked in a pressure cooker.
30. **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. It comes in various forms for various purposes examples are the Dessert fork, salad fork, serving fork, relish fork, relish fork and so on.
31. **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.
32. **Cutlery:** Cutlery includes any hand implement used in preparing, serving, and especially eating food. Cutlery is more usually known as silverware or flatware usually meaning knives and related cutting instruments. Although the term silverware is used irrespective of the material composition of the utensils, the term tableware has come into use to avoid the implication that they are made of silver. The major items of cutlery are the knife, fork and spoon. In recent times, hybrid versions of cutlery have been made combining the functionality of different eating implements, including the spork (spoon / fork), spife (spoon / knife), and knork (knife / fork) or the sporf which combines all three.
33. **Corkscrew:** A corkscrew is a tool for drawing corks from wine bottles and other household bottles that may be sealed with corks. In its traditional form, a corkscrew

simply consists of a pointed metallic helix (often called the "worm") attached to a handle, which the user screws into the cork and pulls to extract it.

34. Cake slicer: A cake and pie server, also called a cake shovel, pie knife, crêpe spade, pie-getter, pie lifter, pie spatula, or cake slice, is a serving utensil used in the cutting and serving of pies and cakes. Some cake and pie servers have serrated edges. Another use can be to serve pizza. Depending on the type acquired it is adapted to cut a cake with a knife comprising a control platform, and a main housing unit formed with a wall extending perpendicular from the centering platform, defining a pair of cutting slots adapted to receive the knife. A centering platform is adapted to receive the cake.
35. Knife: is a tool with a cutting edge or blade often attached to a handle or hilt. there are kitchen knives for preparing foods (the chef's knife, the paring knife, bread knife, cleaver), table knives (butter knives and steak knives).
36. 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 broadside can also be used for crushing in food preparation (such as garlic).
37. Stake hammer: also known as a meat tenderizer, meat mallet, or meat pounder 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. 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.
38. Rolling Pin: A rolling pin is a cylindrical food preparation utensil used to shape and flatten dough. Two styles of rolling pin are found: rollers and rods. Roller types consist of a thick cylinder with small handles at each end; rod type rolling pins are usually thin tapered battens. Rolling pins of different styles and materials offer varying advantages, as they are used for different tasks in cooking and baking.
39. 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 make meringue, or to whip cream into whipped cream. Whisks have differently-shaped loops depending on their intended functions.