



TOOLS IN THE KITCHEN

Teacher's Guide

TOOLS IN THE KITCHEN

Support resources for Hospitality training.

As a precursor to undertaking Hospitality training, Fliplets eLearning resources introduce students to the operations and terminology used in kitchens in the hospitality industry. Fliplets were initially developed for Aboriginal and Torres Strait Islander students in remote locations but will also have value for students in other contexts. This resource will be valuable both for students undertaking specific vocational learning and those interested in the food preparation and hospitality aspects of Technologies and Work Studies subjects of the Australian Curriculum.

RECOMMENDATION

It is recommended that students examine the 'Fliplet' several times prior to commencement of training, this gives the student basic underpinning knowledge of the subject being taught by the teacher / trainer. Once this has been done it is time for you to begin facilitation of the students learning. It is suggested that you use the recommended activities, questions or group discussions outlined at the end of each topic to develop and test the students understanding of the information in the 'Fliplet'.



OVERVIEW

This resource is designed to introduce the different utensils and equipment found in commercial kitchens. It outlines the following topics:

1. Cook ware
2. Bake ware
3. Utensils
4. Hand Utensils
5. Small Powered Equipment
6. Large Equipment

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COOK WARE

Refer pages 3 – 4 of 'Fliplet'



Outline

- Outlines different types of cook ware and briefly discusses the importance of using them safely.
- Provides pictures of a wok, a stockpot and a fry pan.

Suggested Activities

QUESTION:

1. What do you need to do before putting a large pot into the dishwasher?

ANSWER:

1. Scrub the bottom to ensure all bits of food scraps have been removed.

2

BAKE WARE

Refer pages 5 – 6 of 'Fliplet'



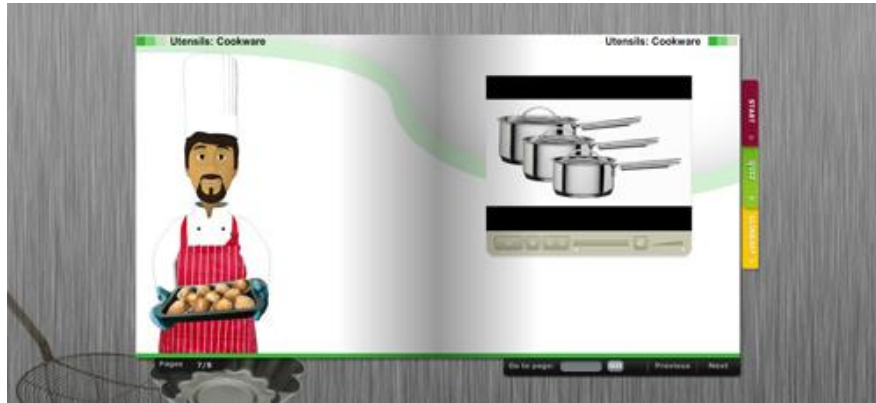
Outline

- Outlines different types of bake ware and briefly discusses the importance of using them safely.
- Provides pictures of various cake tins, roast dish and a muffin tin.

3

UTENSILS

Refer pages 7 - 8 of 'Fliplet'



Outline

- Reviews the main utensils found in the kitchen and what they are used for.
- SAFETY TIP – when using a fry pan on a stove top ensure the handle is not hanging over the edge so it can be easily knocked off and cause injury.
- SAFETY TIP – when baking ensure you use oven-mitt or a dry tea towel to remove trays from the oven as these will be hot. Also ensure you place them on a heat proof surface to avoid burning the bench top.
- CLEANING TIP – it may be necessary to scrub the surface of pots and pans prior to placing them in the dishwasher.

Suggested Activities

QUESTIONS:

1. What are pots used for?
2. What are pans used for?

ANSWERS:

1. Pots are used to boil liquids, makes sauces and soups.
2. Pans are used to fry food, with different amounts of oil.

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HAND UTENSILS

Refer pages 9 - 12 of 'Fliplet'



Outline

- Outlines different types of hand utensils found in the kitchen and what they are used for and how to use the utensils safely.
- VIDEO – p 12 – examines different hand utensils and gives examples of what they are used for.

Suggested Activities

ACTIVITY:

Walk around your training kitchen and name the utensils you can find. Beside the name also provide at least one example of what it can be used for.

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SMALL POWERED EQUIPMENT

Refer pages 13 - 16 of 'Fliplet'



Outline

- Shows the students what small powered equipment can be found in kitchens, what they are used for and any relevant safety and cleaning tips.
- VIDEO – p 16 – provides pictures of equipment and any specialised safety or cleaning requirements.

Suggested Activities

ACTIVITY:

In pairs, choose a piece of small powered equipment you can find in your kitchen, write down the name of the piece of equipment, discuss its use, what safety tips you need to be aware of and any specialised cleaning requirements.

For example, a toaster is used to toast bread, crumpets or English muffins. Safety tips – DO NOT place any metal item in it (even if your toast is stuck) while it is switched on or plugged into the wall. Cleaning tip – DO NOT submerge in water, remove tray on the bottom to remove crumbs, wipe the outside with a clean damp cloth.

6

LARGE EQUIPMENT

Refer pages 17 - 20 of 'Fliplet'



Outline

- Shows the students what large equipment can be found in kitchens, what it is used for and any relevant safety and cleaning tips.
- VIDEO – p 20 – provides pictures of large equipment and any specialised safety or cleaning requirements.

Suggested Activities

QUESTIONS:

1. What is a Bain Marie and what is it used for?
2. What is the most important job a dishwasher does in a commercial kitchen?
3. What large items of equipment do you have in your training kitchen?

ANSWERS:

1. A Bain Marie is a large piece of equipment used during service to keep food either hot or cold for short periods of time only.
2. The most important job of a commercial dishwasher is it sanitises the equipment, crockery and cutlery placed in it (all equipment including plates need to be scraped and rinsed prior to placing in the dishwasher).
3. Examples only, stove, oven, fridge.

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REVIEW

Refer pages 21 - 22 of 'Fliplet'



Outline

- Review all aspects that have been covered in the 'Fliplet'
 1. Cook ware
 2. Bake ware
 3. Utensils
 4. Hand Utensils
 5. Small Powered Equipment
 6. Large Equipment

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QUIZ

Refer pages 23 - 24 of 'Fliplet'



- Students will need to either, tick the correct box or drag and drop into correct place.

Questions / Answers

Activity 1:

Drag the utensils to match their names.

Start from left

Saucepan, Roasting tray, fry pan, muffin tray, stock pot, wok.

Activity 2:

Drag the utensils to match their names.

Start from left

Zester, Tongs, Spatula, Grater, Whisk, Sieve.

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GLOSSARY

Refer pages 25 - 26 of 'Fliplet'



- These have key words from this Fliplet in the written word, a picture format and audio format. This is so the students can practice identification and pronunciation of the key words.

10 RESOURCE SUGGESTIONS / WEBSITES

Resource

Make flash cards of the equipment found in the kitchen (from the glossary) and have the students either in groups or pairs, take turns in identifying what they are. You could divide the class into teams and make a game out of it with a reward at the end for the most correct answers.

Websites

(Online resources were current at time of writing; if web pages are no longer current search alternate web sites?)

Look at these Restaurant supply websites and look at the different pieces of equipment you can use in the kitchen.

Goldstein Eswood:

<http://www.goldsteineswood.com.au/>

Catering Equipment Warehouse:

<http://www.cateringequipment.com.au/product.asp?PID=988&cID=66>

NOTES

