

Kitchen Tools-- Mini-Lesson for Advanced Culinary

Using the kitchen tool you've been assigned, create a slide of information, within the class template, to present to the class to help everyone learn the tools and their function(s). Incorporate the following into your presentation:

- Title the slide with your assigned kitchen tool and your name
- Describe the function of the kitchen tool (cite source)
- Include a picture that illustrates the kitchen tool (may be several versions)
- Find a recipe that uses the kitchen tool properly and hyperlink the website to the name of the recipe; include a picture
- Include a YouTube clip of the kitchen tool in action (does not have to be the recipe you hyperlinked, although it could be); picture optional
- Share/Present your information with the class

Paring Knife--Sample

Small knife with a 3-5" sharp blade; used for coring, peeling, mincing or cutting small fruits and vegetables (recipezips.com)



Recipe: [Easy Apple Crisp](#)



[How to Peel & Core an Apple with a Paring Knife](#)



Criteria	Present	Not Present
Kitchen Tool & Your Name Included in Title (2)		
Function(s)/Citation of Source & Recipe & Clip with working links (12)		
Appropriate Images (2)		
Layout & Use of Space (avoid blank areas) (3)		
Free from Spelling Errors (3)		
Oral Presentation (loud & clear & familiar with materials (don't read verbatim) (8)		



List of Kitchen Tools—Cut Apart for Random Selection

Peeler	Cutting Board	Rubber Scraper
Whisk	Spatula	Chef's Knife
Pastry Brush	Colander	Strainer
Pastry Blender	Baster	Baking Sheets
Baking Pans	Liquid Measuring Cup	Dry Measuring Cups
Measuring Spoons	Wonder Cup	Egg Separator
Grater	Cooling Rack	Dutch Oven
Rolling Pin	Slotted Spoon	Wooden Spoon
Pizza Cutter	Can Opener	Cookie Scoop
Kitchen Shears	Sifter	Tongs
Muffin Tin	Wok	Electric Skillet
Panini Press	Blender	Food Processor
Ladle	Pasta Spoon	Garlic Press

