

# FCS Skill-a-thon Food and Cooking ID Definitions

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## Utensils

1. **Apple Corer** — This tool has a circular cutting edge that is forced down into the apple, allowing the apple to remain whole. This tool is used to extract the core from the apple without cutting the apple into sections and then having to individually cut out each part of the core.
2. **Apple Slicer** — This professional-quality tool is pressed down over the apple to make eight uniform slices and remove the core.
3. **BBQ Spatula** — A utensil with long handle and flat bottom used to turn food while cooking.
4. **BBQ Tongs** — A utensil with long handles used to grip and turn food while cooking.
5. **Butter Knife** - A blunt knife used for cutting or spreading butter or other spreads.
6. **Can Opener, Hand** - A hand held device used for cutting cans open.
7. **Chef's Knife** - A large knife with a wide blade, generally considered all-purpose knives that are used for cutting and dicing.
8. **Chopper** — A utensil used to cut food into smaller pieces.
9. **Chopsticks** — A pair of slender sticks made especially of wood or ivory, held between the thumb and fingers and used as an eating utensil in Asian countries and in restaurants serving Asian food.
10. **Decorative Slicer, Ripple** — A utensil used to cut food that leaves a rippled edge.
11. **Egg Separator** — A spoon shaped utensil, which has a hole in the bottom and is used to separate the white from the yolk of the egg.
12. **Egg Slicer** — A kitchen tool with a slatted, egg-shaped hollow on the bottom and a hinged top consisting of 10 fine steel wires. When the upper portion is brought down onto a hard-cooked egg sitting in the base, it cuts the egg into even slices.
13. **Egg Timer** — A small hourglass or clock timing device used to time the boiling of an egg, usually capable of timing intervals of three to five minutes.
14. **Flour Sifter** — A utensil used to incorporate air into flour and other dry ingredients.
15. **Garlic Press** — A press used for extracting juice from garlic.
16. **Grater** — A device with sharp edged holes against which reduces it to shreds. Used to grate such.
17. **Grill Brush** — A Brush with a long handle on the end that is used to clean a grill reduce it to shreds. Used to grate such things as cheese.
18. **Gripper** — Small rubbery circle or other shape used for opening jars.
19. **Ice Cream Scoop** — A utensil used to remove ice cream from a carton or other container while forming the ice cream into a ball or oval shape.
20. **Kitchen Fork** — A utensil used to lift or turn small food.
21. **Liquid Measuring Cups** — Cups that come in clear plastic or glass with a 1/4" headspace so liquid can be carried without spilling and a pouring spout.
22. **Mandolin slicer** - A hand-operated appliance used for cutting and slicing fruits and vegetables. This kitchen utensil has a variety of adjustable blades that enable the Mandolin to make precise cuts in firm fruits and vegetables, such as apples, melons, carrots, cucumbers, eggplants, onions, potatoes, sweet peppers, zucchini, and other foods.

23. **Measuring Cups** — Cups that are used to measure dry and solid ingredients. They usually come in a set of four nesting cups: 1/4 cup, 1/3 cup, 1/2 cup, and 1 cup. A 3/4 cup measure is sometimes included.
24. **Measuring Spoons** — Spoons that are used to measure small amounts of dry or liquid ingredients.
25. **Meat Tenderizer** — Hammer or paddle type utensil that comes in metal or wood and in a plethora of sizes and shapes. They can be large or small, have horizontal or vertical handles and be round-, square-, or mallet-shaped. Some have smooth surfaces while others are ridged.
26. **Melon Baller** — A small bowl-shaped tool used to cut round- or oval-shaped pieces of melon. The best melon ballers are rigidly constructed with wood or metal handles and sharp-edged, stainless steel bowls, which come in several sizes, from about 1/4" to 1".
27. **Mixing Bowl** — A large bowl made of pottery, glass, metal, or plastic and are used to mix ingredients and come in a variety of sizes.
28. **Nut Chopper** — A device with blades that chops nuts into small pieces which fall into the bottom portion of the chopper.
29. **Paring Knife** — A thin-bladed knife intended for coring and paring (peeling) fruit such as apples as well as slicing small ingredient it is majorly used for detailed & controlled cutting. The typical paring knife has a short, sturdy blade, from 2 to 4 inches in length, which a straight or curved cutting edge.
30. **Pasta Measurer** — A kitchen tool designed to accurately gauge the amount of uncooked pasta that will be needed for serving from 1 to 4 portions of pasta. The overall shape of the Measure varies slightly but typically it is flat with 4 round openings spaced evenly over the surface. Strand pastas such as spaghetti or vermicelli are inserted into one of the four openings so the amount of each portion in ounces to be served can be measured.
31. **Pasta Server** — A type of serving utensil, commonly made of wood or stainless steel, which is used to hold the long pasta noodles enabling them to be easily removed from a pot of boiling water. The spoon shaped tool has protruding wood or metal prongs that allow the noodles to be grasped, separated and placed on a platter after they are removed from water. Most metal forks have a hole in the center to drain the water as the noodles are lifted out.
32. **Pastry Blender** — A kitchen tool used to mix a hard (solid) fat into flour in order to make pastries.<sup>[1]</sup> The tool is usually made of narrow metal strips or wires attached to a handle, and is used by pressing down on the items to be mixed (known as "cutting in").
33. **Pastry Brush** — A small type brush used to spread butter or spices over pastry and other foods.
34. **Pie/Cake Server** — A utensil, which has a triangular, shaped bottom with handle and is used to serve cake or pie.
35. **Pizza Cutter** — A utensil consisting of a wheel with a sharpened blade used to cut pizza.
36. **Potato Masher** — A tool used to crush food, usually after cooking it, so that it forms a soft mass.
37. **Rolling Pin** — A cylinder that may or may not have small handles at either end used to roll dough for pie crusts, biscuits, or cookies.

38. **Rubber Spatula** — A flexible utensil used to remove food from spoons, side of bowls, and pans.
39. **Salad spinner** also known as a "salad tosser", 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. This is necessary in order to keep the greens from going limp and enable salad dressing and oil to stick to the leaves.
40. **Scraper** — A stiff plastic utensil used to scrape food from bowls, etc.
41. **Serving Fork** — A large type fork used to serve food.
42. **Serving Spoon** — A large type spoon used to serve food.
43. **Slicing Knife** — A knife with long narrow flexible blades that may or may not be serrated.
44. **Strainer** — A bowl type item with holes in it that is used to separate liquids from solid food.
45. **Tart Press** — Any type of press used to shape or mold pastry.
46. **Tea infuser** is a device in which loose, dried tea leaves are placed for steeping or brewing, in a mug or a teapot full of hot water; it is often called a **Tea ball** or tea maker, and sometimes a tea egg.
47. **Thermometer, Candy** - A candy thermometer, also known as a sugar thermometer, is a thermometer used to measure the temperature and therefore the stage of a cooking sugar solution.
48. **Meat Thermometer** - A thermometer used to measure the internal temperature of meat, especially roasts and steaks, and other cooked foods. The degree of "doneness" of meat correlates closely with the internal temperature, so that a thermometer reading indicates when it is cooked as desired.
49. **Tongs** - An instrument with two movable arms that are joined at one end, used for picking up and holding things.
50. **Turner** — is a kitchen utensil with a long handle and a broad flat edge, used for lifting and turning fried foods, biscuits or cookies.
51. **Utility Knife** - A small lightweight knife, which usually has a blade that is 4 to 7 inches long and is used for miscellaneous light cutting. Slightly larger than a paring knife, this utensil can cut food items that are too large for a paring knife but too small for a chef's knife, such as cucumbers, larger apples, smaller squash, and other mid-sized items.
52. **Vegetable Peeler** - A kitchen tool used to remove the layers of flesh from vegetables and firm fruits, such as apples, by peeling off thin narrow shavings.
53. **Watermelon Slicer** - A device for slicing and removing a fleshy part of a watermelon surrounded by a rind. This design allows sections to be cut and the wire slices the fleshy part of the watermelon from the rind.
54. **Whisk** — A utensil used to beat and blend ingredients or food, especially egg

## Herbs and Spices

1. **Allspice** -- A spice used especially in baking made from the dried, nearly ripe berries of this plant.
2. **Anise** – An annual, aromatic Mediterranean herb (*Pimpinella anisum*) in the parsley family, cultivated for its seed-like fruits and the oil obtained from them is used to flavor foods, liqueurs, and candies.
3. **Basil** – An Old World aromatic annual herb (*Ocimum basilicum*) in the mint family, cultivated for its leaves. Also called **sweet basil**. The leaves of this plant are used as a seasoning. Any of various plants in the genus *Ocimum*, native to warm regions, having aromatic foliage and terminal clusters of small, usually white flowers
4. **Bay Leaves**—The leaf of the bay laurel or “true laurel.” *Laurus nobilis* is a culinary herb often used to flavor soups, stews, and braises and pate’ in Mediterranean Cuisine.
5. **Celery Seed** – A seed of the celery plant used as seasoning.
6. **Chili Powder** - A seasoning consisting of ground chilies mixed with other spices such as cumin and oregano.
7. **Chives** – An Eurasian bulbous herb (*Allium schoenoprasum*) in the lily family, having clusters of usually pink to rose-violet flowers and cultivated for its long, slender, hollow leaves. Often used in the plural. The leaves of this plant are used as a season.
8. **Cilantro** - Parsley-like herb that is used as a seasoning or garnish, usually in Mexican dishes and salsas, sometimes referred to as Mexican parsley.
9. **Cinnamon** – The dried aromatic inner bark of certain tropical Asian trees in the genus *Cinnamomum*, especially *C. verum* and *C. loureirii*, often ground and used as a spice.
10. **Cloves** – The flower bud of this plant is used whole or ground as a spice. An evergreen tree (*Syzygium aromaticum*) native to the Moluccas and widely cultivated in warm regions for its aromatic dried flower buds.
11. **Cumin** – An annual Mediterranean herb (*Cuminum cyminum*) in the parsley family, having finely divided leaves and clusters of small white or pink flowers. The seed-like fruit of this plant is used for seasoning, as in curry and chili powders.
12. **Curry Powder** - a powdered preparation of pungent ground spices and other ingredients, usually including turmeric and coriander; often association with East Indian Cookery to flavor dishes of vegetables, onions, meat or fish and often eaten with rice.
13. **Dill** - An aromatic herb (*Anethum graveolens*) native to Eurasia, having finely dissected leaves and small yellow flowers clustered in umbels. The leaves or seeds of this plant are used as a seasoning.
14. **Garlic** - A strong-smelling pungent-tasting bulb, used as a flavoring in cooking and in herbal medicine.
15. **Ginger** – A plant (*Zingiber officinale*) of tropical Southeast Asia having yellowish-green flowers and a pungent aromatic rhizome. The rhizome of this plan is often dried and powdered and used as a spice. Also called **gingerroot**.

16. **Mace** - An aromatic spice made from the dried, waxy, scarlet or yellowish covering that partly encloses the kernel of the nutmeg
17. **Mustard** - Any of various Eurasian plants of the genus *Brassica*, especially *B. nigra* and *B. juncea*, which are cultivated for their pungent seeds and edible leaves. A condiment made from the powdered seeds of certain of these plants.
18. **Nutmeg** - An evergreen tree (*Myristica fragrans*) native to the East Indies and cultivated for its spicy seeds. The hard, aromatic seed of this tree is used as a spice when grated or ground. A grayish to moderate brown.
19. **Oregano** – A perennial Eurasian herb (*Origanum vulgare*) of the mint family, having aromatic leaves. The leaves of this plant are used as a seasoning. Pungent leaves used as seasoning with meats and fowl and in stews and soups and omelets
20. **Paprika** - A mild powdered seasoning made from sweet red peppers. A dark to deep or vivid reddish orange.
21. **Parsley** - A cultivated Eurasian herb (*Petroselinum crispum*) having flat or curled, alternately compound leaves. The leaves of this plant are used as a seasoning or garnish.
22. **Pepper, White** – Is used to a great extent in recipes for appearance only, usually in white sauces where you might not want the dark specks of black pepper. White pepper is milder in flavor than black pepper as well
23. **Poppy Seed** – Any plant or species of the genus *Papaver*, herbs with showy polypetalous flowers and a milky juice. From one species (*Papaver somniferum*) opium is obtained, though all the species contain it to some extent; also, a flower of the plant.
24. **Rosemary** – An aromatic evergreen Mediterranean shrub (*Rosmarinus officinalis*) having light blue or pink flowers and grayish-green leaves that are used in cooking and perfumery. The leaves of this plant are used as a seasoning.
25. **Sage** – Any of various plants of the genus *Salvia*, especially *S. officinalis*, having aromatic grayish-green, opposite leaves. Also called **ramona**. The leaves of this plant are used as a seasoning
26. **Sesame Seed** – Small oval seeds of the flowering plant in the genus *Sesamum*, also called *benne* It is widely naturalized in tropical regions around the world and is cultivated for its edible seeds, which grow in pods or "buns". They are the main ingredients in tahini (sesame seed paste).
27. **Tarragon** – An aromatic Eurasian herb (*Artemisia dracuncululus*) having linear to lance-shaped leaves and small, whitish-green flower heads arranged in loose, spreading panicles,. The leaves of this plant are used as a seasoning.
28. **Thyme** – Any of several aromatic Eurasian herbs or low shrubs of the genus *Thymus*, especially *T. bulgaris*, of southern Europe. Thyme has small, white to lilac flowers grouped in head-like clusters. The leaves of this plant are used as a seasoning.
29. **Tumeric** – A widely cultivated tropical plant (*Curcuma Domestica*) of India, having yellow flowers and an aromatic, somewhat fleshy rhizome. The powdered rhizome of this plant, used as a condiment and a yellow dye.
30. **Vanilla** - The fruit of the vanilla plant which is cured and then either used in bean form in cooking or processed to extract an essence which is used for flavor.

## Appliances

1. **Blender** – An electrical kitchen appliance used for mixing foods or batter.
2. **Can Opener, Electric** – An electrical device used for cutting cans open
3. **Food Processor** - An appliance consisting of a container in which food is cut, sliced, shredded, grated, blended, beaten or liquidized using a variety of blades.
4. **Ice Cream Maker** – An appliance used to make ice cream which may involve a paddle used to mix ingredients while melting ice provides low temperatures.
5. **Immersion blender** – A kitchen [blade grinder](#) used to blend ingredients or purée food in the container in which they are being prepared. Uses include puréeing soups and smoothies; and emulsifying sauces.
6. **Mixer, Countertop** - An electrical device that blends or mixes substances or ingredients by mechanical agitation of a variety of blades or beaters.
7. **Mixer, Hand** – A hand-held device that blends or mixes substance or ingredients by mechanical agitation using a variety of blades or beaters. Less powerful than countertop version.
8. **Rice Cooker** – An automated [kitchen appliance](#) designed to boil or steam [rice](#). It consists of a heat source, a cooking bowl, and a thermostat. The thermostat measures the temperature of the cooking bowl and controls the heat. Complex rice cookers may have many more sensors and other components, and may be multipurpose.
9. **Skillet, Electric** – A skillet or frying pan that instead of being placed on the stove is heated by plugging it into an outlet. The best skillets provide an even heating surface, not always case with stovetop cooking.
10. **Slow Cooker** - An electrical cooker that maintains a relatively low temperature, used to cook foods over a long period of time.
11. **Tea Kettle** – A metal or plastic vessel with a lid, spout, and handle, used for boiling water.
12. **Toaster** – A electric appliance designed to brown multiple types of sliced bread by exposing it to radiant heat , thus converting it into toast.
13. **Toaster Oven** – An electrical appliance with a hinged door in the front that opens to allow food items to be placed on a rack, which has heat elements above and below the grilling are. Toaster ovens function the same as a small-scale conventional oven.
14. **Turkey Fryer** – An appliance used to deep fry turkeys or other large birds. This appliance uses less oil than traditional fryers and can be used to steam other foods.
15. **Waffle Iron** – An appliance having hinged indented planes that impress a grid pattern into waffle batter as it bakes.

## Cookware

1. **Baking Pan** – A pan with sides that vary in deepness and are used to bake such things as cakes.
2. **Baking Sheet** – A flat, shiny metal tray used for cooking such things as biscuits and cookies.

3. **Broiler Pan** – A two-piece pan used to grill foods in the oven. The top part is a slatted grill that lets grease, fat and oils drip into the deeper base section. The bottom pan is often used on its own for baking or roasting.
4. **Colander** – A bowl-shaped kitchen utensil with perforations for draining off liquids and rinsing food.
5. **Double Boiler** – A pair of cooking pots, one fitting on top of and partly inside the other. Food cooks gently in the upper pot while water simmers in the lower pot.
6. **Dutch Oven** – A heavy cooking pot with a tightly fitting lid that is good for braising. Dutch ovens are also used for making soups and stews. Often made of cast iron that can be used in the oven as well as on the stovetop.
7. **Frying Pan** - A pan used for frying foods with a single long side handle, measured in inches and may have either straight or sloped sides.
8. **Mini Muffin Tin** – A miniature muffin pan designed to make 12 to 24 tiny muffins about 1 ½ inches in diameter. Also called a gem pan.
9. **Muffin Tin** – A special baking pan with 6 or 12 built-in cups that hold the muffin batter. The standard cup size is about 2 ½ inches in diameter.
10. **Pastry Press** - A kitchen tool that is used to hold specific amounts of pastry dough so that it can be manually or electrically extruded from this tool onto a baking sheet or pan to create a desired shape. The press typically has a variety of different tips that create many styles and shapes of cookies or other pastry.
11. **Pie Plate** – can be made of a variety of materials, this cooking utensil has a flat bottom and slanted sides with a fluted or flat flange. Usually 1 ½ - 2 inches deep and 8-11 inches in diameter.
12. **Roaster Pan** - A pan with deep sides used to cook large pieces of meat and poultry. May come with a rack to keep food out of juices.
13. **Sauce Pan** – A pan used to cook sauces on the stovetop. It has a long side handle and straight sides measured in quarts
14. **Splatter Screen** A kitchen tool, which helps to prevent hot grease and other hot materials from being splattered out of the pan as food is being cooked. The screen is a very fine-meshed wire utensil that is used as a cover over the open pan to keep particles of hot grease from escaping out of the pan.
15. **Springform pan** is a type of [bakeware](#) that features sides that can be removed from the base. Springform refers to the construction style of this pan. The base and the sides are separate pieces that are held together when the base is aligned with a groove that rings the bottom of the walls. The pan is then secured by a latch on the exterior of the wall. This tightens the 'belt' that becomes the walls of the pan and secures the base into the groove at the base of the walls.
16. **Steamer Basket** – Metal basket that inserts into a pan. Used for steaming vegetables.
17. **Stock Pot** – A tall, narrow pot with two handles and a lid designed to hold large quantity of soup or stock.
18. **Trivet** – An object placed between a serving dish, bowl or hot object and a dining table or other surface, usually to protect the surface from heat damage.

19. **Tube Pan** – A round pan with a hollow projection in the middle used for baking or molding foods in the shape of a ring.
20. **Wire cooling rack** - A rack used to hold hot foods such as cakes, breads and cookies for cooling.

### Dish and Tableware

1. **Bread Plate** – A small plate five to six inches in diameter for individual servings of bread and butter — called also *butter plate*
2. **Butter Dish** – A small dish with a cover used to store and serve butter.
3. **Cake Platter** – A cake platter is a large serving plate for desserts, primarily cakes. The shape is often round, but it is characterized by having a large flat surface. It may have a raised flange area or edge outside the flat space. It may be flat or raised on a pedestal.
4. **Carafe** - A glass or metal bottle, often with a flared lip, used for serving water or wine. A glass pot with a pouring spout used in making coffee.
5. **Creamer and Sugar Set** – A matching pair of dishes; one with a spout used to hold and serve liquid cream, and the second with a cover which is used to hold and serve granulated sugar.
6. **Gravy Boat** – Used for serving gravies and sauces. Gravy boats can have attached or detached underplates.
7. **Juice Glass** – A small glass used to juices. It can be flat-bottomed or footed.
8. **Meat Platter** – A large oval or oblong serving plate in a variety of sizes ranging from 12” – 20” long.
9. **Napkin Ring** – A circular band used to hold an individual’s napkin.
10. **Parfait Cup** - designed for serving layered desserts, including ice cream sundaes, parfait and mousse.
11. **Pepper Mill** – a utensil used for grinding whole peppercorns.
12. **Punch Bowl** – A large bowl for serving a beverage, such as punch
13. **Saucer** - A small shallow dish having a slight circular depression in the center for holding a cup.
14. **Tea Pot** – A container with a handle and spout for serving tea.