

FSC Skill-a-thon Food and Cooking ID Definitions

Revised April 2010

Utensils

1. Apple Corer- This tool has a circular cutting edge that is forced down into the apple, allowing the apple to remain whole so it can then be easily sliced into sections for eating it out of hand or baking it whole with the outer skin. A tool used to extract the core from the apple without cutting the apple into sections and then individually cutting 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 a 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. Can Opener, Hand- A hand held device used for cutting cans open.
6. Chef's Knife- A large knife with a wide blade, generally considered all-purpose knives that are used for cutting and dicing.
7. Chopper- A utensil used to cut food into smaller pieces.
8. 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.
9. Cookie Cutter- A shaped template with a sharp edge used to cut cookies or biscuits from rolled dough.
10. Decorative Slicer, Ripple- A utensil used to cut food that leaves a rippled edge.
11. Decorative Slicer, Vee- A utensil used to cut food that leaves a vee shape.
12. Egg Separator- A spoon shaped utensil, which has a hole in the bottom and is used to separate white eggs from the yolk.
13. 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.
14. Egg Timer- A small hourglass or clockwork timing device used to time the boiling of an egg, usually capable of timing intervals of three to five minutes.
15. Flour Shifter- A utensil used to incorporate air into flour and other dry ingredients.
16. Garlic Press- A press used for extracting juice from garlic.
17. Grater- A device with sharp edged holes against which something is rubbed to reduce it to shreds. Used to grate such things as cheese.
18. Grill Brush- A brush with a long handle on the end that is used to clean a grill.
19. Gripper- Small rubbery circle used for opening jars.
20. 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. Ice-cream scoops come in several styles and sizes. Scoops come in many sizes, from tiny to large (about 1 to almost 3 inches in diameter).
21. Kitchen fork- A utensil used to lift or turn small food.

22. Liquid measuring cups- Cups that come in clear plastic or glass with a ¼ inch headspace so liquid can be carried without spilling and a pouring spout.
23. Measuring Cups- Cups that are used to measure dry and solid ingredients. They usually come in a set of four nesting cups: ¼ cup, 1/3 cup, ½ cup, and 1 cup.
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 inch to 1 inch.
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.
29. Paring Knife- A knife that is smaller and shorter with fairly narrow blades, generally used for delicate jobs.
30. Pasta Measurer- A utensil used to measure pasta
31. Pasta Server- A utensil used to serve pasta
32. Pastry Blender- A mixing utensil used to cut flour and shortening when making pastry and biscuits.
33. Pastry Brush- A small type brush used to spread butter or spices over food.
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 piecrusts, biscuits, or cookies.
38. Rubber Spatula- A flexible utensil used to remove food from spoons, side of bowls and pans.
39. Scraper- A plastic utensil used to scrap food from bowls etc.
40. Serving Fork- A large type fork used to serve food.
41. Serving Spoon- A large type spoon used to serve food.
42. Slicing Knife- A knife with long narrow flexible blades that may or may not be serrated.
43. Soup Spoon- A spoon with a rounded bowl for eating soup.
44. Strainers- 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. Turner- A utensil used to lift foods such as biscuits and cookies from baking sheet.
47. Utility Knife- A knife that has a long and narrow blade that is generally used for cutting.
48. Vegetable Peeler- A utensil used to peel the skin from vegetables.

49. Wire Whisk- A utensil used to beat and blend ingredients or food-, especially egg white mixtures.

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 and 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 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 pates 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- A 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 used as a seasoning.
8. Cilantro- A Parsley-like herb used as seasoning or garnish.
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. 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.
13. Ginger- A plant (*Zingiber officinale*) of tropical Southeast Asia having yellowish-green flowers and a pungent aromatic rhizome. The rhizome of this plant often dried and powdered and used as a spice. Also called **gingerroot**.
14. Mace- An aromatic spice made from the dried, waxy, scarlet or yellowish covering that partly encloses the kernel of the nutmeg.
15. Mint Leaves- Any plant with the aromatic family 'mentha'. The leaves are used to make essential oil or for seasoning and flavoring.

16. 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
17. 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.
18. Oregano- A perennial Eurasian herb (*Origanum vulgare*) of the mint family, having aromatic leaves. The leaves of this plant used as a seasoning. Pungent leaves used as seasoning with meats and fowl and in stews and soups and omelets
19. Paprika- A mild powdered seasoning made from sweet red peppers. A dark to deep or vivid reddish orange.
20. Parsley- A cultivated Eurasian herb (*Petroselinum crispum*) having flat or curled, ternately compound leaves. The leaves of this plant are used as a seasoning or garnish.
21. Pepper, Black- The small, dark, unripe fruit of the pepper plant (*Piper nigrum*), is used whole or ground as a pungent spice.
22. 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.
23. 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
24. 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.
25. Sesame Seed- Small oval seeds of the sesame plant.
26. Tarragon- An aromatic Eurasian herb (*Artemisia dracunculus*) 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.
27. Thyme- Any of several aromatic Eurasian herbs or low shrubs of the genus *Thymus*, especially *T. vulgaris*, of southern Europe, having small, white to lilac flowers grouped in head like clusters. The leaves of this plant are used as a seasoning.
28. Turmeric- 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.

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. Crock-pot- An electric cooker that maintains a relatively low temperature, used to cook foods over a long period of time.
4. Food Processor- Appliance consisting of a container, in which food is cut, sliced, shredded, grated, blended, beaten or liquidized. Used to prepare foods.

5. 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.
6. Mixer, Countertop-An electrical device that blends or mixes substances or ingredients, especially by mechanical agitation.
7. Mixer, Hand-A hand held device that blends or mixes substances or ingredients, especially by mechanical agitation.
8. Rice Cooker- A self-contained electrical appliance used primarily for cooking rice.
9. Toaster- A mechanical device used to toast bread, especially by exposure to electrically heated wire coils.
10. Toaster Oven-An electrical appliance that can be used as either a toaster or an oven.
11. Turkey Fryer- An appliance used to deep fry turkeys or large birds.
12. Waffle Iron- An appliance having hinged indented plates 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 metal tray used to hold food while broiling under a grill.
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 lower pot.
6. Dutch Oven- An iron container with lid used for cooking stews or casseroles.
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 muffin tin with smaller holes used to make mini muffins
9. Muffin Tin- A tin consisting of holes in which batter is placed to make muffins
10. Pastry Press- Any type of press used to shape or mold cookies.
11. Pie Plate- A plate used to serve pie.
12. Pot Holder- A pad used to protect hands when working with hot pans.
13. Roaster Pan- A pan with deep sides used to cook roast.
14. Sauce Pan- A pan used to cook sauces on the stovetop, with a long side handle and straight sides measured in quarts.
15. Sauce Pot- A short and wide pot with two handles and close fitting lid.
16. Steamer Basket- Metal basket that inserts into a pan. Used for steaming vegetables.
17. Stockpot- A pot with two handles and are tall and narrow.
18. Trivet- An object placed between a serving dish or bowl and a dining table, usually to protect the table from heat damage. A metal stand with short feet, used under a hot dish on a table.
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 used to hold bread while eating.
2. Butter Dish- A small dish with cover used to store and serve butter.
3. Cake Plate- A small plate that is used to serve or eat.
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 set used to hold and serve creamer and sugar at the table.
6. Gravy Boat- An elongated dish or pitcher for serving gravy.
7. Juice Glass- A small glass used for juices.
8. Meat Platter- A large serving plate.
9. Napkin Ring- A circular band used to hold a particular person's napkin.
10. Parfait Cup – Fluted cup designed to serve sundaes and parfaits.
11. Pepper Mill- A utensil for grinding 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 pot used for tea.



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