













Matching. Match the correct smallware or tool picture with its name. (5pnts each)

1. _F_ ladle	A. 
2. _B_ zester	B. 
3. _H_ spider	C. 
4. _D_ whisk	D. 
5. _L_ silicone baking mat	E. 
6. _A_ china cap	F. 
7. _J_ dough cutter	G. 
8. _I_ sauté pan	H. 
9. _E_ stock pot	I. 
10. _K_ sauce pan	J. 
11. _G_ colander	K. 
12. _C_ tongs	L. 

Short Answer. Answer the following questions in complete sentences. (5pts each)

13. Choose 5 smallwares to list and describe uses.

14. List 3 materials used to make commercial cookware.

Copper, Aluminum, stainless steel, cast iron, glass, ceramic, plastic, enamelware

15. What is the difference between a regular oven and convection oven?

A convection oven has a fan that circulates the hot air. It causes food to cook more quickly

16. What can you not use when cooking in a non-stick pan?

metal

Identification. Label each piece of equipment with the appropriate name. (5pts each)

17.



flat top grill

18.



fryer

19.



stand mixer

20.



food processor