

SMALL KITCHEN EQUIPMENT (HOME SCIENCE NOTES)

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EXAMPLES OF SMALL KITCHEN EQUIPMENT

1. knives,
2. potatoes peelers,
3. whisks and potatoe mashers,
4. surface cooking utensils e.g saucepans, sufuria, oven cooking dishes like casseroles and baking pans,
5. small electrical appliances e.g sandwich makers, coffee makers, toasters, food mixers, and blenders

Types of small kitchen equipment

cutlery e.g knives, forks and spoons

Choice of small kitchen equipment

should be suitable size and shape

Care of small kitchen equipment

1. washing in warm soapy water,
2. rinsing well,
3. drying with non fluffy cloth,

NB:- Avoid living water on cutlery to keep off silver water marks

Knives

1. choose according to function.
2. Should be ones with high carbon stainless steel material for blades,
3. firmly fixed handle,
4. handle made of wood, plastic, hard rubber or metal,
5. should be ones that don't rust,
6. should be desirable.

Uses of knives:

for general cutting, chopping, and peeling.

Care of knives:-

1. should be cleared separately in warm soapy water,
2. rinsing well,

3. drying well,
4. storing properly,
5. avoid exposing blades to too much heat, why: they loose shape
6. cutting affected areas.
7. sharpening if necessary.

Choice of Glass

1. should be attractive,
2. well moulded and smooth,
3. should stand some degree of temperature,
4. durable.

Uses of Glass

for kitchen items, e.g drinking glasses, water jugs, measuring jugs, plates and bowls, cups and saucers, casserole, mixing casserole, mixing bowls, ornamental, e.g flower vessel.

Care of Glass

1. avoid dropping/banging/subjecting to any pressure,
2. not exposing to too much heat,
3. not sticking them together,
4. washing them separately in warm water,
5. rinsing well,
6. drying on a racks that's cleared,
7. don't use abrasive to avoid scratching glass.



Earthenware (China)

- should have a smooth and attractive finish,
- should be appropriate in weight and size,
- to be plain and simple in design
- easy to clean.

Enamel earthenware

avoid already scratched equipment and one with attractive colours and designs.

Uses of enamel

- spraying on metals and baking them at high temperature,
- used for interior and exterior finishes of plates, serving bowls, freezers etc

Care of enamel

- avoid banging and knocking because they chip and rust,
- wash in warm soapy water,
- rinse and dry well,
- mild abrasives to remove stains.

Plastics

Choosing plastics

- durable,
- should be ones that can withstand heat e.g sunlight.
- should be smooth, firm and able to retain shape,
- odourless,
- should be ones that peel and become discoloured with use.

uses of plastics

for basins, buckets, plates, cups, jugs, mixing bowls, cutlery etc.

Care of plastics

- use warm soapy water to wash,
- should be rinsed and dried well under a shade,
- avoid abrasives to be avoided when cleaning,
- avoid exposing to dry heat, they will be spoilt,
- discolorations should be removed by a good bleach.

Cooking pots and pans:-

- are from metals e.g aluminum, stainless steel with copper alloys and iron coated with enamel,
- pots made of clay/cast iron,
- are in a variety of sizes and shapes,

choice of pots and pans

- should be ones that can balance well on the cooker,
- a thick base and walls for even distribution of heat,
- should have a well fitting lid,
- should have a smooth finish,
- to be well moulded and no cracks.

Use of pans and pots,

surface cooking,

care of pots and pans

- to be washed according to type e.g aluminum ones in hot camp,
- a mild abrasive to be used,
- use steelwool for stubborn stains,
- sieve improvised cleaning materials in order to prevent surface scratchings.
- rinsing should be done well,
- drying and storing appropriately.

Enamel pot or pan

- clean in warm soapy water,
- avoid harsh abrasives,
- drying to be done well and same to storms.

Clay pot

- plain hot water to be used not soapy because it leaves an unpleasant smell as a result of the porosity of the material.
- to be rinsed properly and dried before storage.

Baking tins and trays

Choice of tins and trays

- aluminium most preferred why? They don't rust.
- Choose on different sizes and shape,
- Durable,
- should have dark finishes and strong because they absorb heat,

use of tins and trays

for baking

care of tins and trays

- Scrap off foods while hot,

- Soaking in hot soapy water,
- Rinsing well, drying well and storing,
- Rub with oil to prevent rusting.

Wooden utensils

- Choice of Wooden utensils
- to suit intended use,
- those from plain wood are the best,
- shouldn't have any unpleasant smell

Use of Wooden utensils

- chopping board,
- spoons,
- rolling pans.

Care of Wooden utensils

- food to be scrapped off with a knife back,
- scrabble along the grain,
- use warm soapy water,
- rinsing and drying with a cloth wrung from cold water,
- drying in an airy place,
- don't soak because it can crack,
- avoid burning or charring kitchen equipment.
- avoid tenting,
- avoid soaking and store in dry place.

Safety precautions when handling kitchen equipment

1. avoid buying faulty equipment because can cause accidents e.g shock,
2. the dealer should demonstrate on the use of buying appliance if possible,
3. equipment to be used for the right purpose and manufacturers instructions to be followed,
4. servicing of the equipment especially electrical ones,
5. clean, dry and store them depending on type, use and material,
6. check on leaking gas because it can cause poisoning and fires,
7. avoid handling them with wet hands,
8. all equipments that aren't in use to be stored away in order to avoid overcrowding the kitchen,
9. gas taps to be switched off when not in use,
10. children not to be left in the kitchen alone,
11. clean and sharp knives to be used because dirty and blunt they can cause cuts,
12. pressure cookers to be handled with great care, they can cause scalding.

IMPROVISED KITCHEN EQUIPMENT

1. perforated tins as graters but avoid ones which had contained poisons,
2. Plates/grease proof paper – use banana leaves that can be planted stitched/tied together,
3. Charcoal cookers used if there is not fridge,
4. Sufuria with tight fitting lid where there are no steamers,
5. kitchen floor mops/dusters from old sheets blankets/khanga pieces,
6. wires for fork/skewers,
7. plastic containers for mugs salt/pepper shakers/floor dredgers,
8. a stand constructed for draining utensils,
9. large sufuria with sand inside and as with charcoal fire,
10. a debe for an oven that uses firewood/charcoal.
11. smooth glass bottle for a rolling pin,
12. hard stone for a knife sharpener.