

CHAPTER 12

KNIVES AND SMALLWARES



HAND TOOLS AND SMALL EQUIPMENT

Bench scraper



- Rigid, small sheet of stainless steel
- Metal blade
- Scrape material off of work surface
- Cut or portion soft items

Bowl scraper



- Flexible piece of rubber or plastic
- Combine ingredients in bowl
- Scrape out ingredients
- Cut and separate dough
- Scrape dough and flour from wooden worktables

HAND TOOLS AND SMALL EQUIPMENT

Grater



- Shredder
- Grates food into fine pieces

Zester



- Shreds small pieces of outer peel
- Citrus fruits

HAND TOOLS AND SMALL EQUIPMENT

Corer



- Remove core of apples or pears

Parisienne scoop



- Melon baller
- Cuts round shapes
- Soft fruits and vegetables

HAND TOOLS AND SMALL EQUIPMENT

Can opener



- Mounted onto utility table
- Opens large cans

Kitchen shears



- Cut string and butcher's twine
- Cut grapes into small clusters

HAND TOOLS AND SMALL EQUIPMENT

Pastry bag



- Canvas, plastic, or nylon
- Pipe out frosting, creams, and puréed foods

Pastry brush



- Brush egg wash, melted butter, glazes, other liquids onto baked goods, raw pasta, or meat

Piping tools



- Decorative tips
- Presses
- Piping bags

HAND TOOLS AND SMALL EQUIPMENT

China cap



- Pierced, metal, cone-shaped strainer
- Strains soups, stocks, other liquids

Colander



- Allows liquid to drain while retaining solids
- Stands on metal feet

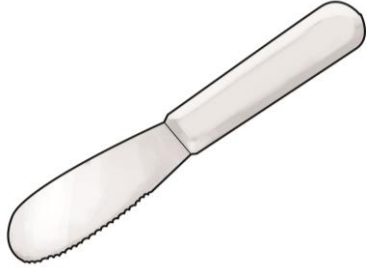
Strainer



- Mesh-like material or metal with holes
- Hand-held
- Shaped like a bowl
- Strains pasta, vegetables, other large food items

HAND TOOLS AND SMALL EQUIPMENT

Sandwich spreader



- Short, stubby spatula
- Used to spread sandwich filling and condiments

Offset spatula



- Long, narrow tool
- Flat metal blade
- Frost cakes
- Even out layer of batter

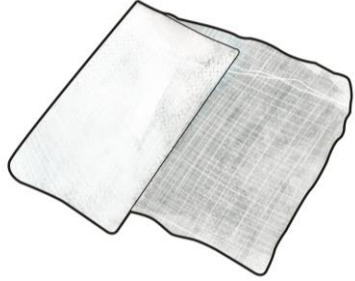
Straight spatula



- Flexible, round-tipped tool
- Ice cakes
- Spread fillings and glazes
- Level dry ingredients
- Turn small pancakes

HAND TOOLS AND SMALL EQUIPMENT

Cheesecloth



- Light, fine-mesh gauze
- Straining liquids
- Bundling herbs
- Thickening yogurt

Funnel



- Pour liquids from larger containers to a smaller one

Sieve



- Sifter
- Mesh screen to sift flour or other dry ingredients
- Remove large impurities
- Combine and aerate food product

HAND TOOLS AND SMALL EQUIPMENT

Wire whip



- Whisk
- Mix, beat, and stir food

Rubber spatula



- Scraper
- Fold ingredients together
- Scrape sides of bowls

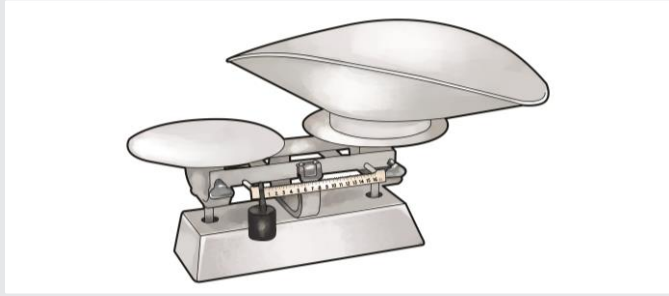
Skimmer



- Flat head with holes
- Remove foam from stock or soup
- Remove solid ingredients from liquids

MEASURING UTENSILS

Balance scale/baker's scale



- Weigh dry ingredients

Digital (electric) scale



- Precise scale
- Measure weight
- U.S. and metric systems

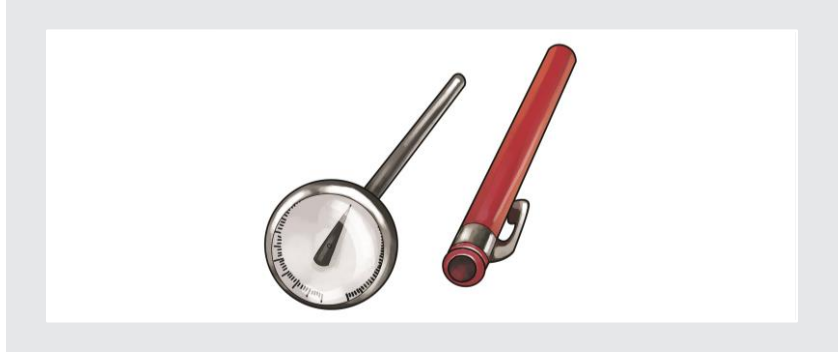
Portion scale



- Measure recipe ingredients
- ¼ ounce to 1 pound to 2 pounds

HAND TOOLS AND SMALL EQUIPMENT

Bimetallic stemmed thermometer



- Check temperature of large or thick food
- Insert up to dimple
- Hold for at least 15 seconds

Thermocouple



- Check temperature of thick or thin food
- Instant read

HAND TOOLS AND SMALL EQUIPMENT

Ladle



- Measure fluid ounces and milliliters
- Portion out liquids

Portion scoop



- Short-handled measuring utensil
- Scoop out soft foods

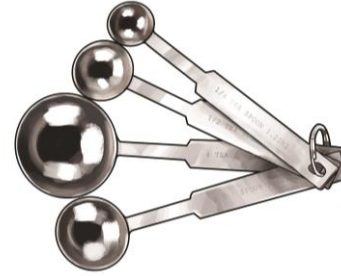
MEASURING UTENSILS

Measuring cup



- Measures dry goods and liquids
- Spouts used for measuring and pouring liquids
- $\frac{1}{4}$ -cup, $\frac{1}{3}$ -cup, $\frac{1}{2}$ -cup, and 1-cup sizes

Measuring spoon



- Measure small quantities of spices or liquids
- $\frac{1}{4}$ teaspoon, $\frac{1}{2}$ teaspoon, 1 teaspoon, and 1 tablespoon

Volume measures



- Similar to liquid measuring cups—bigger
- 1 pint, 1 quart, $\frac{1}{2}$ gallon, and 1 gallon

POTS AND PANS

- Cookware
- Copper, cast iron, chrome, stainless steel, aluminum
- Pots
 - Larger vessels
 - Straight sides
 - Two loop handles
- Pans
 - Shallower
 - One long handle
 - Straight or sloped sides

POTS

Double boiler:

- Lower pot
 - Holds boiling or simmering water
- Upper pot
 - Food gently cooked
- Melt chocolate
- Heat milk, cream, or butter



POTS

Saucepot:

- Prepare sauces, soups, and other liquids
- More shallow than stockpots
- Straight sides
- Two loop handles for lifting



POTS

Stockpot:

- Large pot for preparing stock
- Some have spigots—pour liquids out easily



PANS

Cake pan



- Straight sides
- Variety of sizes and shapes

Springform pan



- Two-part, spring-loaded baking pan
- Easy to remove cake from pan

Muffin tin



- Metal tray
- Small, round cups or molds
- Muffins, cupcakes, or other small baked goods

PANS

Hotel pan



- Holds prepared food
- Steam table, hot-holding cabinet, or refrigerator
- Baking, roasting, or poaching
- Various sizes, lengths, and depths

Roasting pan



- Shallow, rectangular pan
- Medium-high sides
- Two handles
- Roast and bake food

Sheet pan



- Very shallow pan
- One inch deep
- Various lengths

PANS

Cast-iron skillet



- Heavy, thick pan
- Pan grill or pan-fry
- Meat or vegetables

Sauté pan

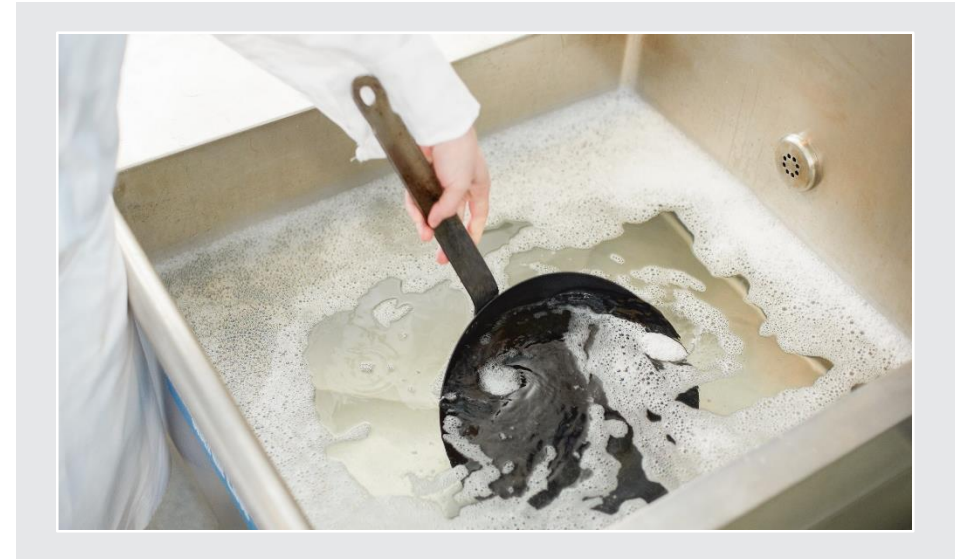


- Slope-sided
- Thin metal for quick heating
- Strictly used to sauté

CARE OF POTS AND PANS

Cast iron:

- Wash in warm, sudsy water
- Mild detergent
- Reapply thin layer of fat or oil
- Air-dry



CARE OF POTS AND PANS

Stainless steel:

- Wash in hot, soapy water
- Rinse thoroughly
- Air-dry

Nonstick coating:

- Use plastic mesh scrubber—avoid scratches
- Remove all residue from bottom of pan—food may burn



TYPES OF KNIVES

Chef's (French) knife



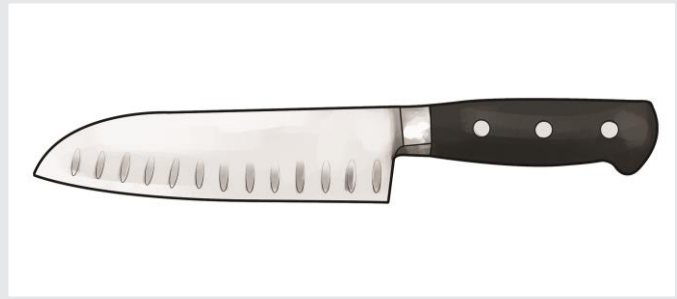
- All-purpose knife
- Chopping, slicing, mincing
- 8 to 14 inches long
- Blade tapers at tip

Cleaver



- Heavy, rectangular knife
- Chop all kinds of food
- Cut through bone

Santoku



- General-purpose knife
- *Granton*—indented notches
- Release food easily
- Comfortable, well-balanced grip

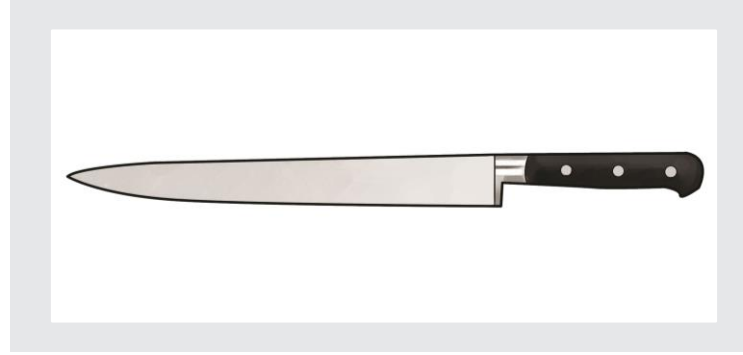
TYPES OF KNIVES

Boning knife



- Separate raw meat from bone
- Thin, flexible blade
- Thick, less flexible blade

Slicer



- Slice cooked meat
- Blade could be 14 inches

Serrated knife



- Long, thin, serrated blade
- Slice breads and cakes

TYPES OF KNIVES

Paring knife



- Trim and pare fruits and vegetables
- Small knife
- Sharp blade

Tourné



- Curved blade
- Cut curved surfaces of vegetables
- Bird's beak

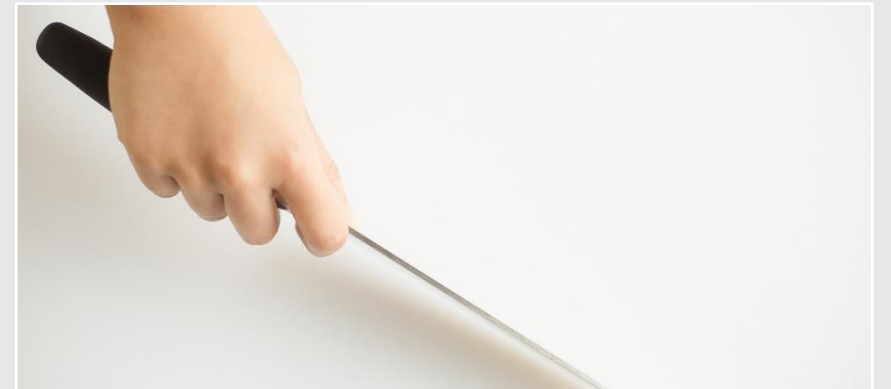
Steak knife



- Curved knife
- Cut beef steaks from loins

KNIFE BASICS

- Use one hand to hold food
- Other hand holds knife handle
- Two basic knife grips
 - Handle grip
 - Blade grip



KNIFE BASICS

Guiding hand:

- Hand not holding knife
- Prevents slippage
- Control the size of the cut

Claw grip:

- Most acceptable
- Bend fingers inward toward palm
- Hold thumb well back



DEMONSTRATING CLASSICAL KNIFE CUTS

- 11 classical knife cuts
- Take time
- Use proper knife-skill techniques
- Cutting board—flat and secure
- Knife blade perpendicular to cutting board

CLASSICAL KNIFE CUTS

Large dice



- $\frac{3}{4}$ inch x $\frac{3}{4}$ inch x $\frac{3}{4}$ inch

Medium dice



- $\frac{1}{2}$ inch x $\frac{1}{2}$ inch x $\frac{1}{2}$ inch

CLASSICAL KNIFE CUTS

Small dice



- $\frac{1}{4}$ inch x $\frac{1}{4}$ inch x $\frac{1}{4}$ inch

Brunoise



- $\frac{1}{8}$ inch x $\frac{1}{8}$ inch x $\frac{1}{8}$ inch

CLASSICAL KNIFE CUTS

Batonnet



- $\frac{1}{4}$ inch x $\frac{1}{4}$ inch x 2 inches

Julienne



- $\frac{1}{8}$ inch x $\frac{1}{8}$ inch x 2 inches

CLASSICAL KNIFE CUTS

Rondelle



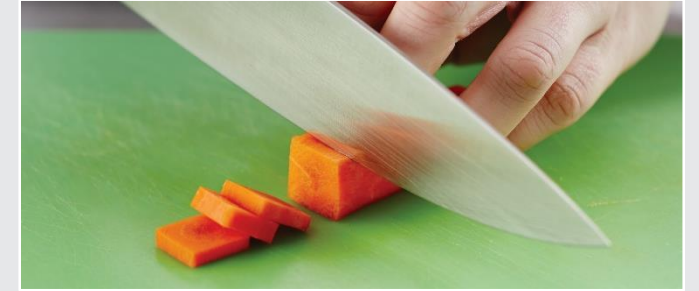
- ¼-inch-thick slices

Diagonal



- ¼-inch-thick oval slices

Paysanne



- ½ inch x ½ inch x ⅛ inch

CLASSICAL KNIFE CUTS

Chiffonade



- Leafy vegetables stacked
- Rolled tight
- Cut into long strips
- Approximately 1/8-inch wide

Tourné



- Football shaped
- 3/4-inch diameter, 2 inches long, 7 equal sides, flat ended