



# **The Foodies Handbook**

Equipment & Utensils  
By  
D J Allerton

## -A-

**Angled Spatula** A long flexible bladed kitchen utensil with blunt edges and a rounded tip, angled and used to lift food from edged pans and dishes

**Apple Corer** A utensil used for removing the core from an apple or similar fruits. Consisting of a cylindrical blade at the end of a hollow shaft, just long enough to go through the fruit and remove the core in one section.

**Applicator** A utensil used to apply a liquid, paste or spread. Another name for a skewer.

**Ashet** A large shallow oval dish used for serving food. Derived from the French word *assiette* meaning to 'place at table'.

**Attereaux** Any type of food that is cooked on spits of silver or wooden skewers, usually six inches in length. Also known as brochettes.

## -B-

**Bain Marie** A utensil which is partly filled with hot water and used to keep foods hot during service. A shallow pan of water for cooking foods in an oven. A deep narrow container for storing hot soup, sauces and gravies. Translates from the French as 'furnace of Mary', more frequently referred to as 'Mary's bath'.

**Bakersheet** A shallow pan used in an oven to collect the juices from roasting meat.

**Baking Beans** These are ceramic or metal beans used to weight down pastry when blind baking.

**Baking Sheet** A flat metal rectangular tray, usually with a lipped edge, used for cooking food in an oven.

**Baking Tray** A flat metal rectangular tray, usually with a lipped edge, used for cooking food in an oven.

**Balloon Whisk** Hand-held kitchen utensil, a whisk made from stiff metal wires that form a balloon shaped loop at one end, and are gathered into a covered handle at the other.

**Bamboo Mat** A flexible mat made from bamboo and used in Oriental cooking. Placed inside cooking pots or woks in order to prevent meat from sticking during slow cooking; also used to prepare sushi and sashimi.

**Bamboo Steamer** An Oriental kitchen utensil consisting of three 5cm deep wicker baskets each with a perforated lattice base, and a single fitted lid. Ideal for steaming when used together with a wok or saucepan; different foods may be cooked at the same time, one in each of the baskets.

**Barbecue** Apparatus usually consisting of a solid fuel or gas powered grill, used for cooking food outside. An outdoor party where people eat food cooked on a barbecue. Derived from the Spanish word *barbacoa* meaning 'frame of sticks'.

**Barbeque** Another word for barbecue. Derived from the Spanish word *barbacoa* meaning 'frame of sticks'.

**Base Burner** An American free standing stove that use's a hopper to feed fuel into the burner.

**Basin** A deep round bowl used for cooking, mixing, or storing food.

**Baster** A cooking utensil resembling a syringe used to aid the basting of foods, consisting of a long plastic tube with a rubber bulb at one end and a small narrow opening at the other. The juices are drawn into the baster from the pot and then released over the food being cooked.

**Batterie De Cuisine** A set of cooking utensils, pots, pans, etc. A French phrase translating as 'set of implements for cooking'.

**Billycan** A light metal cooking pot with a lid and semicircular wire handle, used for cooking foods over a campfire.

**Biscuit Cutter** A kitchen utensil consisting of a thin metal or plastic ring, either fluted or straight edged and used for cutting dough or pastry. Also available in assorted geometric shapes.

**Blender** An electric kitchen appliance used to blend and liquidize foods.

**Blivet** A collapsible rubber bladder used to store and transport water or other liquids.

**Blue Plaster** A blue coloured latex plaster used throughout the food industry, waterproof and coloured blue in order to aid visual identification if it goes missing in within food. Sometimes containing small metal strips to aid detection.

**Boning Knife** A long rigid narrow bladed knife with a curved edge leading to a sharp point; usually 9-15cm in length. Ideal for boning and preparing meat and poultry. Also known as a boner.

**Bonbonniere** An ornamental container for sweets.

**Boner** A long rigid narrow bladed knife with a curved edge leading to a sharp point; usually 9-15cm in length. Ideal for boning and preparing meat and poultry. Also known as a boning knife.

**Bottle Opener** A metal utensil available in various shapes and sizes, and used to remove the metal tops from bottles.

**Bowl** An open container made of ceramic, metal or plastic and available in various sizes; usually round in shape and wider than it is deep. Used for the preparation and storage of foods.

**Bracteate** An ornamental dish or plate usually made from gold or silver. From the Latin word *bracteatus* meaning 'thin metal plate'.

**Bread Bin** A container for storing bread.

**Bread Knife** A long bladed short handled knife with a sharp serrated cutting edge, used for slicing bread.

**Breadbasket** Term used to describe a region that is an important producer of cereal crops.

**Breadboard** A cutting board used preparing or cutting bread. Marble boards are frequently used for bread production, while wood is used for a finished product.

**Breadbox** An American word for a bread bin.

**Breaker** A small cask used for transporting water. Derived from the Spanish word *barrica* meaning 'cask'.

**Broach** A spit used for roasting meat over an open fire. Also a tool used for making holes in casks. Derived from the old French word *broche* meaning 'long needle'.

**Brochettes** A kebab skewer, taken from the French word *broche* meaning ‘long needle’. Any food, especially fish or meat that is cooked on a brochette. Also known as an atteraux.

**Broiler Pan** An American term for a grill pan.

**Brown Paper** Thick strong brown-coloured wrapping paper; used in cooking as a liner for cake tins, especially when producing rich fruit cakes.

**Brush** A small kitchen utensil with bristles of hair or wire set into a handle, used to brush oil, melted butter, glazes, etc onto food. Derived from the old French word *broisse* meaning ‘broken branches’.

**Bulb Baster** A cooking utensil resembling a syringe used to aid the basting of foods, consisting of a long plastic tube with a rubber bulb at one end and a small narrow opening at the other. The juices are drawn into the baster from the pot and then released over the food being cooked.

**Burner** Any one of the circular rings or plates on a gas or electric stove, that produces heat or flame and is used for cooking foods.

**Butcher’s Block** A large solid piece of hard wood set into a metal stand, and used as a surface for the preparation of raw meat. Usually cleaned by sanding after use.

**Butcher’s Knife** A large heavy duty kitchen knife with a thick handle and rounded tip, used for cutting and preparing raw meat.

**Butter Knife** A small knife with a broad flat blade and a blunt rounded tip, used for spreading butter.

**Butter Muslin** A thin loosely woven cotton fabric originally used to wrap butter.

## -C-

**Cafetiere** A coffee pot fitted with a plunger, which is then used to push the floating ground beans to the bottom of the pot when the coffee is ready to drink. Also known as a French press.

**Cake Rack** A rigid rectangular shaped wire kitchen utensil with fitted feet, the open metal grids allowing air to circulate and aid cooling. Used to allow biscuits, cakes, pastries, etc, to cool.

**Cake Slice** A utensil consisting of a metal triangular blade, with blunt edges and a rounded tip. Used to serve wedges of cakes or pies.

**Cake Tin** A metal, square, round or rectangular tin used for producing single and multi-layered cakes. Also available in various decorative shapes, they can be deep or shallow and often with a loose removable base.

**Cannelle Knife** A small kitchen utensil, similar to a zester, with a single “v” shaped blade running horizontally across it. Used to remove fine strips of zest from citrus fruits, or to create decorative effects on vegetables. Derived from the French word *canneler* meaning ‘to groove’ or ‘flute’.

**Cannikin** A small tin, especially used for drinks. Derived from the Dutch word *kanneken* meaning ‘little can’.

**Canteen** A cafeteria. A mobile or temporary food stand. A small drinking flask. A box or chest with compartments for storing cutlery. A shop on a military base selling food and other items.

**Carafe** A thick glass container with a wide flat bottom, narrow neck and a flared open top. Used to serve wine or iced water at the table.

**Cartouche** A circle of greaseproof paper cut to size and placed on top of a sauce to prevent a skin forming as the liquid cools. Also used during cooking to keep solid ingredients submerged in a liquid, for example a casserole. A small hole is placed in the centre to allow steam to escape. From the French word *carta* meaning 'paper'.

**Carver** A large long bladed knife, either serrated or straight, and used for slicing cooked meats. Usually used together with a heavy two pronged, thick handled carving fork.

**Carving Fork** A heavy handled two pronged fork utilized together with a carving knife, used to hold a joint of cooked meat steady while being sliced.

**Carving Knife** Another term for a carver.

**Casserole Dish** A heavy cooking pot made of iron, earthenware or china and available in several different shapes and sizes, usually double handled and with a fitted lid. Many are decorated to allow service direct to the table from the oven. *Casserole* is a French word meaning 'small pan'.

**Cassolette** A small china container or pot, usually heatproof, used for serving one portion of fine ragouts, eggs etc.

**Cast-Iron Pot** An extremely strong and heat resistant dish, pan or pot used for cooking and made from iron.

**Cauldron** A large cooking pot. Derived from the Latin word *caldaria* meaning 'cooking pot'.

**Ceramic Hob** A flat heat conducting ceramic plate covering electric heating elements.

**Chargrill** The cooking of foods on a metal grid set over hot coals, or by the use of a grill pan.

**Cheese Cutter** A wooden board with a thin metal wire attached and fitted with a handle, used to slice cheese.

**Cheese Cutter** A wooden board with a thin metal wire attached and fitted with a handle, used to slice cheese.

**Chefs Knife** Another name for a cooks knife.

**Cheminea** A large round pot fitted with a chimney and with an opening in its side, used as a charcoal burning stove for barbecues. A Spanish word meaning 'fireplace'.

**Chinese Cleaver** A kitchen knife with a large flat rectangular blade and a short, often wooden, handle. An excellent all-in-one knife suitable for chopping, crushing, slicing and scooping. Traditionally a small round hole is located towards the front and top of the blade; this aids the removal of the knife from large cuts of meat, as well as hanging from a hook.

**Chinois** A fine-meshed conical sieve that requires the food to be pushed through with a ladle or spoon. Most often used to strain sauces.

**Chip Basket** A rigid wire basket used to hold foods when frying in deep fat or oil.

**Chip Pan** A large capacity heavy metal pan used for deep frying foods, usually fitted with a detachable wire basket.

**Chopping Block** A large solid piece of hard wood set into a metal stand, and used as a surface for the preparation of raw meat by a butcher. Usually cleaned by sanding after use.

**Chopping Board** A piece of wood, plastic, melamine or marble used for the preparation of food.

**Chopstick** A Chinese eating implement. Either of a pair of narrow sticks which are held together in one hand, and used when eating or preparing oriental food.

**Cleaver** A kitchen knife with a large flat rectangular blade and a short handle. An excellent all-in-one knife suitable for chopping, crushing, slicing and scooping. The heavy weighted blade is ideal for cutting through bone and joints of meat. Traditionally a small round hole is located towards the front and top of the blade; this aids the removal of the knife from large cuts of meat, as well as hanging from a hook.

**Cloche** A round silver, metal or glass cover designed to keep food hot. Glass is often used to cover cakes and cheeses, helping to keep them fresh and aid display. A very strong, saltless, chicken stock produced by sweating chicken trimmings in butter with mushrooms, covered with white stock, and reduced by boiled slowly for an hour. A French word meaning 'bell'.

**Cocotte** A small dish used for the cooking and service of a single portion. Derived from the Latin word *cucuma* meaning 'cooking pot'.

**Colander** A kitchen utensil consisting of a metal or plastic perforated basin, available in several sizes with a single or double handle. Used for draining liquid from cooked food, or for washing ingredients prior to use.

**Cookie Spatula** A long flexible bladed kitchen utensil with blunt edges and a rounded tip. Angled and used to lift biscuits, cakes, etc from baking trays.

**Cooks Knife** A general purpose knife with a long triangular blade and a slightly curved cutting edge; available in lengths between 15-30cm. Also known as a chefs knife.

**Cooling Rack** A rigid rectangular shaped wire kitchen utensil with fitted feet, the open metal grids allowing air to circulate and aid cooling. Used to allow biscuits, cakes, pastries, etc, to cool.

**Coupe** A silver cup or goblet. A combination ice cream with fruit and liqueur.

**Crepe Pan** A cast iron shallow sided frying pan used for producing crepes. Traditionally a crepe pan is never washed, just wiped clean with a cloth after use.

**Crescent Cutter** A two handled single bladed knife with a curved edge, used in a rocking motion for chopping herbs, leaf vegetables and salads. Also known as a mezzaluna, the Italian word for half moon.

**Cutting Board** A piece of wood, plastic, melamine or marble used for the preparation of food.

## -D-

**Dariole** A small flower pot shaped mould. A French word translating as 'custard tart'.

**Day Dots** A system of coding food stuffs in order to assist monitoring, and maintain freshness and safety. Any item produced is marked with a self adhesive label indicating the day of its production. Obviously there are seven dots in the system, one for each day of the week, and each day is also given a colour code to facilitate monitoring. These

colours are: black for Sunday, blue Monday, yellow Tuesday, red Wednesday, brown Thursday, green Friday and orange Saturday. The bottom section of the label is kept clear and white to allow individual written notes to be made.

**Deep Fryer** Traditionally a large heavy set pan containing a removable wire basket, filled with fat or oil and used for the deep fat frying of foods. Now more commonly an electrical or gas appliance used for deep frying.

**Double Boiler** A two saucepan set consisting of a large bottom pan, and a smaller thinner pan that fits inside or on top. Used as a bain marie, or for cooking delicate foods over indirect heat.

**Dredger** A kitchen utensil consisting of a small metal cup, fitted with a lid and incorporating a fine mesh. Used for sprinkling coco, flour or icing sugar.

### -E-

**Egg Separator** A kitchen utensil consisting of a round spoon containing small holes or slots, allowing the egg white to drain through while trapping the yolk.

**Espresso Machine** A machine designed to produce espresso coffee.

**Etamine** A muslin cloth used for straining sauces, soups and other liquids.

### -F-

**Fillet Knife** A long flexible bladed knife, usually around 20cm in length, ideal for preparing raw fish, fruit and vegetables.

**Fish Kettle** A long narrow oblong pan containing a perforated removable rack, used for poaching a whole fish.

**Fish Slice** A large square or rectangular bladed kitchen utensil used for lifting delicate foods, usually with holes added to allow liquid to drain through.

**Flan Ring** A flat edged metal hoop used together with a baking tray for producing flans, quiches and tarts.

**Flan Tin** A round shallow fluted tin with a removable base, usually made of metal or ceramic. Used to produce flans, quiches and tarts.

**Food Processor** A machine for chopping, mixing or liquidising food.

**French Press** A cafetiere.

**Frying Pan** A long-handled, wide, shallow, flat-bottomed pan used for frying. Available in a variety of sizes and generally used for cooking thin, flat pieces of food quickly in fat or oil. Generally made of heavy gauge, conducting metals and with long straight handles for easy manoeuvring on the stove.

### -G-

**Garlic Press** A small metal kitchen tool used for mincing a clove of garlic by pressing it through small holes.

**Glacier** An ice cream maker. A chef that specializes in pastry work and ice cream. Derived from the French word *glace* meaning 'ice'.

**Graters** A hollow metal box with various cutting perforations on each side; used to grate cheese, vegetables, etc. Rotary graters with interchangeable blades are also available, as are single sided specialist graters for Parmesan cheese, nutmeg and zesting.

**Gratin Dish** A wide shallow flameproof dish with straight or slopping sides and two handles. Used under the grill or in the oven to produce foods with crusty tops.

**Griddle** A thick round iron plate placed on top of a cooker and used to fry food. Flat plated varieties are used for drop scones and pancakes; while ridged types are used to cook fish, meat and vegetables to give a chargrilled effect. Derived from the old French word *gredil* meaning 'gridiron'.

**Grill** A piece of equipment that radiates heat downwards for cooking or browning food. To cook by direct heat under a grill or over an open fire.

**Grill Pan** A metal tray used to hold food for cooking under a grill.

**Grind** To reduce an ingredient to a coarse or fine powder, by use of a pestle and mortar or food processor. Specialist grinders are used for spices or coffee beans.

## -H-

**Hachoir** A two handled single bladed kitchen knife, crescent shaped and used in a rocking motion for chopping. Used especially for preparing herbs and salad vegetables.

## -I-

**Ice-Bath** A bowl containing water and ice cubes; used to cool mixtures and stop the cooking process.

**Ice Cream Scoop** A metal kitchen utensil consisting of a hollow heat conducting handle, fitted with a large bowl-shaped scoop at one end. Often heated in warm water before use, and used to produce balls or curls of ice cream or sorbet. Sometimes also used for serving pate and pureed vegetables.

## -J-

**Japanese Omelette Pan** A square shaped shallow pan made from iron and with a wooden handle. Use for making extremely thin symmetrical omelettes.

## -K-

**Karahi** A round bowl shaped two handled frying pan, originating from Pakistan and used to cook balti dishes.

**Knife** An essential kitchen tool used for chopping, cutting, slicing and spreading food or ingredients. Usually with a sharp metal blade and fitted handle, available in assorted shapes and sizes depending upon the task for which they are required. Examples of knives include; boning, canelle, carving, cleaver, cooks, filleting, palette, paring, and serrated.

## -L-

**Ladle** A kitchen utensil used for serving and transferring liquids, usually having a long handle with a bowl attached at one end. Available in various capacities, some having a lip on one side to aid accurate pouring.

**Larding Needle** A long thick metal needle used to thread strips of fat through lean cuts of meat.

**Lazy Susan** A revolving serving tray containing several small dishes placed at the centre of a table. Each dish is filled with a different sauce, dip or other food item such as cheese, crackers or crudités.

**Lemon Squeezer** A glass or plastic kitchen utensil consisting of a ridged, pointed cone fitted at the centre of a small lipped dish. Used for extracting the juice from halved citrus fruits.

**Loaf Tin** A rectangular metal tin with deep sides and lipped edges, used for producing breads and pates. Available in several sizes from a small loaf to a French stick.

## -M-

**Marmite** A large deep earthenware cooking pot with a close fitting lid, used to produce soups, stews and stocks. Derived from the French word *marmouiser* meaning 'to murmur', because of the sound of the rattling lid during cooking.

**Melon Baller** A kitchen utensil consisting of two bowl-shaped blades, one slightly larger than the other, fitted to either end of a central handle. The balls are produced by rotating one of the blades into the melon. Also used with carrots, potatoes, etc to provide garnishes or shaped vegetables.

**Mezzaluna** A two handled single bladed knife with a curved edge, used in a rocking motion for chopping herbs, leaf vegetables and salads. The Italian word for half moon.

**Microwaves** Microwaves are electromagnetic, short length, high frequency, radio waves which vibrate at a frequency of 2450 cycles per second. These waves are generated in a magnetron, then directed via a wave guide into the oven where they are reflected and generate an alternating electromagnetic field. It is the interaction between this field and the food contained within the oven that generates heat, and so cooks the food. The microwaves will penetrate the food to a depth of around 25mm, heat is produced and transferred to the remaining food by conduction and convection. Microwaves do not cook or reheat food in the same way as conventional ovens.

**Mixing Bowl** A glass, metal or porcelain kitchen utensil available in a large number of sizes and used for a number of different purposes; including blending, mixing and storage.

**Mortar** A hard heavy bowl used for holding a variety of substances that are to be crushed or pounded with a pestle. Often small enough to be held with one hand, and made from iron, marble or stone.

**Mouli** A traditional kitchen utensil consisting of a metal bowl with very small serrated holes at its base, and a rotating angular disc fitted just above. Used by hand to mince ingredients, or in the production of dips, pates and pastes. Often with interchangeable blades.

**Muslin** A thin loosely woven cotton fabric, originally used to wrap butter, and traditionally used to strain soups, sauces, etc.

**-N-**

**Nutcracker** A tool for opening hard shelled nuts, consisting of two hinged metal arms between which the nut is placed and then cracked open. Also a type of cheese from the Long Clawson Dairy, it is a strong Cheddar blended with walnuts.

**-O-**

**Omelette Pan** A thick heavy set frying pan with curved sloping sides and an angled handle, used to produce omelettes. Traditionally an omelette pan is never washed, just wiped clean with a cloth after use.

**Oriental Cleaver** Another name for a Chinese cleaver.

**Oriental Strainer** A large straining spoon consisting of a flat rounded wire head fitted to a long bamboo handle. Used for straining or lifting foods from hot oil or liquid.

**-P-**

**Palette Knife** A thin flexible bladed knife with blunt edges and a rounded end. Available in various sizes and used for turning and transferring foods, or for spreading decorative icings, sauces, etc.

**Pan** A cooking pot with a handle and used for cooking on a hob. Either of the two dishes on a set of scales.

**Paring Knife** Similar to a cooks knife but with a shorter blade between 6-9cm in length. A universal knife offering excellent control; ideal for cutting cheeses, fruit, meat and vegetables.

**Pasta Pot** A large stainless steel pan fitted with a removable interior wire basket, used for the cooking and drainage of pasta.

**Pasta Spoon** A kitchen utensil consisting of a long handled spoon fitted with thick prongs along the rim of a slotted bowl. Used for removing and collecting cooked pasta.

**Pastry Brush** A small kitchen utensil consisting of a plastic or wooden handle, fitted with hog's head or plastic bristles. Used to apply glazes and to oil tins and trays.

**Pastry Cutter** A kitchen utensil consisting of a thin metal or plastic ring, either fluted or straight edged and used for cutting dough or pastry. Also available in assorted geometric shapes.

**Pastry Wheel** A kitchen utensil consisting of a small fluted wheel attached to a handle, usually made of wood. Used to trim the edges of pies and pastries so creating a decorative border.

**Pese-Sirop** A saccharometer.

**Pestle** A rod shaped object with a hard bulbous end and used for crushing or grinding. Made from marble, metal or wood and used together with a mortar.

**Pie Tin** A shallow round tin with sloped edges and made of glass, metal or porcelain. Used for the cooking of fruit and savoury pies, and often decorated to allow service from oven to table.

**Pitter** A metal kitchen utensil used to remove the stone from cherries and olives. Consisting of two arms hinged in the centre, one arm has a holder for the fruit while the other has a prong to push out the stone. Also known as a stoner.

**Pizza Stone** A large round ceramic or marble disc upon which a pizza is placed for cooking. It provides uniform heat distribution and moisture absorption.

**Pizza Wheel** A kitchen utensil used for cutting pizza dough, it has a short handle and a sharp rotating wheel.

**Plat Russe** An oval shaped dish with very low sides and used for serving hot or cold food. Russian in origin, it may be made from silver, metal or china.

**Potato Masher** A kitchen utensil consisting of a perforated metal, sometimes plastic, plate attached to a handle via two prongs. Used to reduce cooked root vegetables, especially potatoes, to pulp.

**Potato Ricer** A metal kitchen utensil consisting of two hinged arms; one fitted with a bowl containing a fine mesh, the other with a flat plate in order to push food through the holes. Used to produce pureed vegetables.

**Poultry Shears** A kitchen utensil used to cut the breast and backbone of poultry; consisting of two strong upward curving blades, one with a straight the other with a serrated edge, and with a notch in the lower blade to aid grip of the bones. The handles are strongly sprung and closed with a loop when not in use.

**Preserving Pan** A large heavy set pan with steep sides, and wider at the top than at the bottom. Used in the production of jam, marmalade and preserves.

**Pressure Cooker** A deep, heavy, airtight, lidded saucepan incorporating a pressure gauge and safety valve, used to cook food with high pressure internal steam.

## -R-

**Rack** A rigid rectangular shaped wire kitchen utensil with fitted feet; used to allow fat and juices to run free from roasting meat and poultry. A wire perforated cooling tray, used to allow biscuits, cakes, pastries, etc, to cool.

**Ramekins** Small round moulds, made of porcelain, glass or earthenware. Used for cold desserts and hot puddings, or for the presentation of sauces and dips. Derived from the Dutch word *rameken* meaning 'little cream'.

**Reamer** A kitchen utensil traditionally made of wood, and consisting of a ridged pointed cone attached to a short handle. Used for extracting juice from halved citrus fruits.

**Ricer** A kitchen utensil consisting of a perforated metal plate at one end of an open cylinder, through which foods are pressed to produce long thin strings.

**Ring Mould** A doughnut shaped metal cake tin, a mould also used for producing decorative jellies and terrines.

**Roasting Tin** A rectangular or oval metal tin with either straight or slopping sides, used for roasting meat, vegetables, etc. Often with a removable wire or metal rack.

**Rolling Pin** A plastic, melamine or wooden kitchen utensil used to roll pastry or dough, and to pound or bash some foods. Generally a plain smooth heavy roller, some being fitted with handles.

**Rubber Spatula** A kitchen utensil consisting of a flat, flexible, rubber scraper attached to a long handle. Used for lifting, removing, spreading or mixing cake batters, icings, etc.

## -S-

**Saccharometer** A hydrometer used for measuring the strength of a sugar solution. See also Brix scale.

**Salad Shaker** A kitchen utensil consisting of a simple wire basket; used to remove excess water from washed salad without bruising.

**Salamander** A cooking utensil consisting of a metal plate fitted with a handle, designed to be heated and used for browning food. When hot it is held over the food to produce a brown or caramelized surface. A term often applied to mean a grill.

**Saucepan** The workhorse of the kitchen, an all purpose cooking pot available in many different shapes and sizes. Either short and squat, or tall and deep, and made of a good quality conducting metal with fitted lid. The smaller pans tend to have a long straight insulated handle, while the larger varieties have two small fitted handles to aid lifting.

**Scallop** A dish shaped like a scallop shell and used for cooking an serving food.

**Serrated Knife** A strong straight bladed knife with a serrated cutting edge slices easily through foods. Available in various lengths from 13-30cm; with shorter versions being used for fruits and vegetables, while the longer knives are used for bread and cakes.

**Sieve** A kitchen utensil consisting of a metal, plastic or wooden frame with a fine bowl shaped mesh fitted. Available in assorted sizes and used for straining liquids and sifting flour, sugar, spices, etc. Derived from the old English word *sife*.

**Skillet** Another term for a frying pan, now more often referring to a small shallow metal dish used for the table service of sizzling stir fries. Derived from the old French word *escuelete* meaning 'small platter'.

**Skimming Spoon** A large flat round headed spoon with a mesh centre; used for removing fat and scum from the surface of liquids.

**Slotted Spoon** This kitchen utensil is a wide flat spoon that has been pierced with small holes, and with a slightly pointed tip. Used for the lifting and draining foods, and for skimming.

**Soufflé Dish** A straight sided small round dish made from glass, porcelain or stoneware and traditionally fluted. Used for the cooking and service of soufflés.

**Springform Tin** A cake tin with a removable base and a rim held together with a spring catch.

**Steak Knife** A sharp table knife with a serrated edge, provided at the table with steak dishes to aid cutting.

**Steamer** A covered saucepan with a perforated base that fits over a second pan of boiling water, so that the food inside is cooked by steam. Special stacking steamer pans are also available, as are commercial electric steamers.

**Steel** A long solid rod of coarse-textured steel, with a handle at one end and a blunt pointed tip at the other. Used to sharpen kitchen knives by running the blade along the steel at a 45 degree angle.

**Stockpot** A large heavy set saucepan used for preparing stocks. This high capacity pot is also useful for cooking pasta and soups.

**Stoner** A metal kitchen utensil used to remove the stone from cherries and olives. Consisting of two arms hinged in the centre, one arm has a holder for the fruit while the other has a prong to push out the stone. Also known as a pitter.

**Swiss Roll Tin** A shallow rectangular baking tray with straight edges, specifically designed for cooking whisked sponge.

## -T-

**Tamis** An extremely fine sieve for straining food.

**Tammy** An extremely fine woollen strainer.

**Tartlet Tin** These are small decoratively shaped metal tins often with fluted edges, used to produce small buns, cakes, muffins, tarts, etc.

**Terrine** A small round or oval earthenware mould, or the food contained within it; usually straight sided and with a fitted lid. A term often used to describe a coarse pate or similar cold food served in a small dish. Derived from the old French word *terrin* meaning 'earthen'.

**The Pass** The hot plate where food is plated and garnished ready for service in a restaurant. An interface between the kitchen and eatery where orders are placed and collected.

**Tina** A French term describing a square or rectangular earthenware casserole dish, originally used to cook foods au gratin. Any food cooked in such a dish.

**Timbale** A half conical shaped mould of various sizes. Also, a flat bottomed conical shaped silver serving dish. A type of hot meat loaf. Derived from the French word *tamballe* meaning 'a drum'.

**Tongs** A "v" shaped kitchen utensil the ends of which come together when squeezed. Used for picking up and transferring foods.

**Trigger Scoop** Similar to an ice cream scoop, but with a trigger activated arm fitted within the bowl; when activated the arm pushes out the ice cream. Sometimes also used for serving pate and pureed vegetables.

**Tweezers** Small metal pincers used for removing fish bones, or for garnishing and decorating dishes.

**-U-**

**Utensil** A container, device or tool used in the kitchen to aid the preparation, production or service of food. Examples include; canelle knife, chopping board, frying pan, grater, ice cream scoop, melon baller, reamer, spatula, tweezers and zester.

**-W-**

**Water Bath** This is a pan containing boiling water, over which a bowl is held and used for cooking or melting foods without the use of direct heat. Used when making hollandaise sauce, or for melting chocolate.

**Western Cleaver** See under cleaver.

**Whisk** A kitchen utensil used for whipping liquids, formed from coiled wires attached to a handle. To whip a soft ingredient or liquid with a fork or whisk in order to blend or incorporate air.

**Whites** The name given to the protective clothing worn by a chef. Traditionally consisting of a white cotton tunic or jacket, blue checked cotton trousers, white apron and hat. It is now common for almost any colour or pattern to be used as part of the kitchen uniform.

**Wok** A Chinese cooking pan used especially for braising, stir-frying and steaming. A large thin metal pot, usually made of iron, with a curved base, a wooden handle and a domed lid; traditionally with a diameter of 35cm, larger types have two handles and are also used for deep frying.

**Wok Shovel** An Oriental cooking utensil consisting of a flat metal spatula with a curved edge and a long wooden handle. The shaped rim fits neatly into the wok, while raised lips fitted to the back of the spatula allow for easy control of food. Also known as a wok spatula.

**Wooden Spoon** Wood is a poor conductor of heat and makes an excellent and durable kitchen utensil. Wooden spoons are ideal for beating, creaming, mixing and stirring.

**-Z-**

**Zester** A kitchen utensil used for scraping the zest off fruit. Small and hand held, with a row of tiny sharpened holes or ridges at its tip for cutting the zest from oranges, limes, etc.

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[david\\_allerton@thefoodieshandbook.co.uk](mailto:david_allerton@thefoodieshandbook.co.uk)

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