

HOME ECONOMICS

S1 - Practical Cookery

H/W 8

Match the following pieces of equipment with its correct use.

15ml spoon	Spatula	Vegetable peeler	Rolling Pin
Scales	Flour dredger	Table knife	Chopping board
Wooden spoon	Sieve	Cooling tray	Measuring Jug
Grater	Vegetable knife	Fork	Serrated knife

To roll pastry_____

To cream and stir inside a pan_____

To beat an egg_____

To sprinkle flour on your table_____

To measure_____

To peel vegetables_____

To scrape a bowl_____

To cool foods after being in the oven_____

To cut foods finely_____

To cut bread_____

To cut vegetables or meat on_____

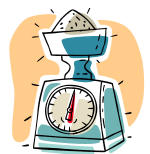
To remove lumps from ingredients or to drain_____

To chop or slice foods_____

To measure liquids_____

To measure large amounts of dry ingredients_____

To spread butter on bread_____



Match the WORD with the correct description.

Ingredients	Folding in	Rubbing in
Recipe	Stirring	Method

This action removes lumps from dry ingredients and adds air_____

Detailed steps of how to prepare a recipe_____

Mix ingredients with a circular motion_____

Food items for a recipe_____

Rub margarine into flour with tips of the fingers_____

Directions, including a list of food items required for preparing a dish