

Kitchen Tools	
1 Can Opener, Hand	A hand held device used for cutting cans open.
2 Decorative Slicer	A utensil used to cut food that leaves a decorative edge.
3 Mixing Spoon	A larger spoon designed for easier mixing during food preparation.
4 Flour Sifter	A utensil used to incorporate air into flour and other dry ingredients.
5 Garlic Press	A press used for extracting juice from garlic.
6 Grater	A device with sharp edged holes against which something is rubbed to reduce it to shreds. Used to grate such things as cheese.
7 BBQ Spatula	A utensil with long handle and flat bottom used to turn food while cooking.
8 Cookie Cutter	A shaped template with a sharp edge used to cut cookies or biscuits from rolled dough.
9 Slotted Spoon	a large spoon with openings such as slots or holes typically used to retrieve food from the cooking liquid.
10 Cutting Board	Typically made of wood or plastic, this board is used to cut, dice and chop food while protecting the counter surface.
11 Liquid Measuring Cups	Cups that come in clear plastic or glass with a 1/4" headspace so liquid can be carried without spilling and a pouring spout.
12 Measuring Cups	Cups that are used to measure dry and solid ingredients. They usually come in a set of four nesting cups: 1/4 cup, 1/3 cup, 1/2 cup, and 1 cup.
13 Measuring Spoons	Spoons that are used to measure small amounts of dry or liquid ingredients.
14 Meat Tenderizer	Hammer or paddle type utensil that comes in metal or wood and in a plethora of sizes and shapes.
15 Melon Baller	A small bowl-shaped tool used to cut round- or oval-shaped pieces of melon.
16 Cookie Scoop	A handheld, spring-loaded tool that scoops uniform sizes of dough and batter.
17 Ice Cream Scoop	A utensil used to remove ice cream from a carton or other container while forming the ice cream into a ball or oval shape. Ice-cream scoops come in several styles and sizes.
18 Mixing Bowl	A large bowl made of pottery, glass, metal, or plastic used to mix ingredients; come in a variety of sizes.
19 Nut Chopper	A device with blades that chops nuts into small pieces.
20 Pastry Blender	A mixing utensil used to cut flour and shortening when making pastry.
21 Pizza Cutter	A utensil consisting of a wheel with a sharpened blade used to cut pizza.
22 Strainer	A bowl type item with holes in it that is used to separate liquids from solid food.
23 Scraper	A plastic utensil used to scrape food from bowls, etc.
24 Meat Thermometer	A thermometer used to measure the internal temperature of meat. The degree of "doneness" of meat correlates closely with the internal temperature, so that a thermometer reading indicates when it is cooked as desired.
25 Turner	Kitchen utensil with a long handle and a broad flat edge, used for lifting and turning fried foods, biscuits or cookies.
26 Wire Whisk	A utensil used to beat and blend ingredients or food, especially egg.
27 Apple Corer	A tool used to extract the core from the apple.
28 Apple Slicer	This tool is pressed down over the apple to make eight uniform slices and remove the core.
29 Barbecue Tongs	Long handled tongs generally with wood handles used for handling foods on the barbecue.
30 Butter Knife	A blunt knife used for cutting or spreading butter or other similar spreads.
31 Chef's Knife	A large knife with a wide blade used for cutting and dicing.
32 Egg Slicer	A kitchen tool with a slot- ted , egg-shaped hollow on the bottom and a hinged top consisting of 10 fine steel wires. When the upper portion is brought down onto a hard-cooked egg sitting in the base, it cuts the egg into even slices.
33 Skewers	A long, thin, straight shaft typically made of metal, wood, or natural materials used to support and hold small chunks of meat and vegetables as they are grilled or roasted. Commonly known as shish kabobs or kebabs, the food items are pierced by the skewer so they can be held firmly and rotate over the cooking heat.
34 Kitchen Fork/Meat serving Fork	A utensil used to lift or turn small food.
35 Paring Knife	A knife that is smaller and shorter with fairly narrow blades, generally used for delicate jobs.
36 Pasta Measurer	A utensil used to measure pasta.
37 Gripper	Small rubbery circle used for opening jars.
38 Pasta Server	A utensil used to serve pasta.
39 Pastry Brush	A small type brush used to spread butter or spices over food.
40 Pie/Cake Server	A utensil, which has a triangular, shaped bottom with handle and is used to serve cake or pie.
41 Potato Masher	A tool used to crush food, usually after cooking it, so that it forms a soft mass.
42 Rolling Pin	A cylinder that may or may not have small handles at either end used to roll dough for pie crusts, biscuits, or cookies.
43 Rubber Spatula	A flexible utensil used to remove food from spoons, side of bowls, and pans.
44 Serving Fork	A large type fork used to serve food.
45 Serving Spoon	A large type spoon used to serve food.
46 Soup Spoon	A spoon with a rounded bowl for eating soup.
47 Utility Knife	A knife that has a long and narrow blade. It is generally between a chef's knife and paring knife in size.
48 Tart Press	Any type of press used to shape or mold pastry.
49 Candy Thermometer	A candy thermometer, is measure the temperature and therefore the stage of a cooking sugar solution.
50 Tongs	An instrument with two movable arms that are joined at one end, used for picking up and holding.
51 Bread Knife	Used for cutting bread; serrated blade allows for slicing of bread without crushing.
52 Vegetable Peeler	A utensil used to peel the skin from vegetables.
53 Baking Sheet	A flat, shiny metal tray used for cooking such things as biscuits and cookies.
54 Baking Pan	A pan with sides that vary in deepness and are used to bake such things as cakes.
55 Broiler Pan	A metal tray used to hold food while broiling under a grill.
56 Colander	A bowl-shaped kitchen utensil with perforations for draining off liquids and rinsing food.
57 Double Boiler	A pair of cooking pots, one fitting on top of and partly inside the other. Food cooks gently in the upper pot while water simmers in lower pot.
58 Dutch Oven	An iron container with lid used for cooking stews or casseroles. Generally are made of cast iron.
59 Stockpot	A pot with two handles and is tall and narrow.
60 Frying Pan	A pan used for frying foods with a single long side handle, measured in inches and may have either straight or sloped sides.
61 Mini Muffin Tin	A muffin tin with smaller holes used to make mini muffins.
62 Muffin Tin	A tin consisting of holes in which batter is placed to make muffins.
63 Pastry Press	Any type of press used to shape or mold cookies.
64 Pie Plate	A plate used to serve pie.
65 Sauce Pan	A pan used to cook sauces on the stovetop with a long.
66 Roaster Pan	A pan with deep sides used to cook roast.
67 Pot Holder/Oven mitt	A pad used to protect hands when working with hot pans.
68 Sauce Pot	A short and wide pot with two handles and close fitting lid.
69 Steamer Basket	Metal basket that inserts into a pan. Used for steaming.
70 Trivet	An object placed between a serving dish or bowl and a dining table, usually to protect the table from heat damage.
71 Tube Pan	A round pan with a hollow projection in the middle, used for baking or molding foods in the shape of a ring.
72 Springform pan	Bakeware that features sides which can be removed from the base. The base and the sides are separate pieces that are held together when the base is aligned with a groove that rings the bottom of the walls. The pan is then secured by a latch on the exterior wall which tightens the 'belt' that becomes the walls of the pan and secures the base into the
73 Herb Scissors	Scissors designed with five blades and used to cut herbs. Stainless steel blades cut cleanly without tearing or bruising.
74 Splatter Screen	Helps to prevent hot grease and other hot materials from being splattered out of the pan as food is being cooked.
75 Egg Separator	Spoon shaped utensil which has a hole in the bottom, used to separate the white from the yolk of the egg.
76 Wire Cooling Rack	A rack used to hold hot foods such as cakes, breads, and cookies for cooling.
77 Spiralizer	Device used to cut vegetables into long ribbons or strips resembling noodles or spaghetti.
78 Salad Spinner	Tool used to wash and remove excess water from salad greens. It uses centrifugal force to separate the water from the leaves.
79 Mandolin Slicer	A hand-operated tool used for cutting and slicing fruits and vegetables.
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Egg Timer	A small hourglass device used to time the boiling of an egg.
Grill Brush	Brush with a long handle on the end that is used to clean a grill.

Small appliances

1 Bread Machine	Home appliance used for baking bread
2 Microwave	Heats and cooks food by exposing it to microwave radiation; popular for reheating and cooking a variety of foods.
3 Blender	An electrical kitchen appliance used for mixing foods or batter
4 Can Opener, Electrical	An electrical device used for cutting cans open
5 Crock Pot/Slow Cooker	An electrical cooker that maintains a relatively low temperature, used to cook foods over a long period of time.
6 Food Processor	An appliance consisting of a container in which food is cut, sliced, shredded, grated, blended, beaten or liquidized.
7 Ice Cream Maker	An appliance used to make ice cream which may involve a paddle used to mix ingredients while melting ice provides low temperatures.
8 Mixer, Countertop	An electrical device that blends or mixes ingredients, especially by mechanical agitation.
9 Mixer, Hand	A hand held device that blends or mixes substances or ingredients, especially by mechanical agitation.
10 Rice Cooker	A self contained electrical appliance used primarily for cooking rice.
11 Skillet, Electric	A skillet or frying pan that instead of being placed on the stove is heated by plugging it into an outlet.
12 Toaster	A mechanical device used to toast bread, especially by exposure to electrically heated wire coils.
13 Toaster Oven	An electrical appliance that can be used as either a toaster or an oven
14 Waffle Iron	An appliance having hinged indented plates that impress a grid pattern into waffle batter as it bakes.
15 Immersion Blender	A kitchen blade grinder used to blend ingredients or puree food in the container in which they are being prepared.
16 Electric Pressure Cooker	Consists of a pressure cooking container (inner pot or cooking pot), the electric heating element, and temperature/pressure sensors.
17 Air Fryer	A kitchen appliance that uses superheated air to cook foods.

Herbs and Spices	
1 Allspice	Used especially in baking, made from the dried, nearly ripe berries of this plant
2 Anise	An annual, aromatic Mediterra- nean herb in the parsley family, cultivated for its seed like fruits and the candies oil obtained from them and used to flavor foods and
3 Bay Leaves	Culinary herb often used to flavor soups, stews, and braises and pates in Mediterranean Cuisine.
4 Basil	Old World aromatic annual herb in the mint family, cultivated for its leaves.
5 Celery Seed	A seed of the celery plant used as seasoning
6 Chili Powder	A seasoning consist- ing of ground chilies mixed with other spices, such as cumin and oregano.
7 Chives	A Eurasian bulbous herb in the lily family, having clusters of usually pink to rose-violet flowers and cultivated for its long, slender, hollow leaves. Often used in the plural. The leaves of this plant are used as a seasoning
8 Cilantro	Parsley-like herb that is used as a seasoning or garnish, usually in Mexican dishes and salsas.
9 Cinnamon	The dried aromatic inner bark of certain tropical Asian trees often ground and used as a spice.
10 Cloves	The flower bud of this plant is used whole or ground as a spice. An evergreen tree native to the Moluccas and widely cultivated in warm regions for its aromatic dried flower buds.
11 Cumin	An annual Mediterranean herb in the parsley family, having finely divided leaves and clusters of small white or pink flowers. The seed like fruit of this plant is used for seasoning, as in curry and chili powders.
12 Dill	Aromatic herb native to Eurasia, having finely dissected leaves and small yellow flowers clustered in umbels. The leaves or seeds of this plant are used as a seasoning.
13 Garlic	A strong smelling pungent tasting bulb, used as a flavoring in cook- ing and in herbal medicine.
14 Ginger	A plant of tropical Southeast Asia having yellowish-green flowers and a pungent aromatic rhizome. The rhizome of this plant is often dried and powdered and used as a spice
15 Mustard	Any of various Eurasian plants of the genus <i>Brassica</i> , especially <i>B. nigra</i> and <i>B. juncea</i> , which are cultivated for their pungent seeds and edible leaves. A condiment made from the powdered seeds of certain of these plants.
16 Mace	An aromatic spice made from the dried, waxy, scarlet or yellowish covering that partly encloses the kernel of the nutmeg.
17 Mint Leaves	Any plant with the aromatic family 'menthe'. The leaves are used to make essential oil or for seasoning and flavoring.
18 Oregano	A perennial Eurasian herb of the mint family, having aromatic leaves. The leaves of this plant are used as a sea- soning. Pungent leaves used as seasoning with meats and fowl and in stews and soups and omelets.
19 Nutmeg	An evergreen tree native to the East Indies and cultivated for its spicy seeds. The hard, aromatic seed of this tree is used as a spice when grated or ground.
20 Parsley	A cultivated Eurasian herb having flat or curled, alternately com- pound leaves. The leaves of this plant are used as a seasoning or garnish.
21 Pepper, Black	The small, dark, unripe fruit of the pepper plant is used whole or ground as a pungent spice.
22 Pepper, White	White pepper is used to a great extent in recipes for appearance only, usually in white sauces where you might not want dark specks if black pep- per was used.
23 Poppy Seed	Any plant or species of the genus <i>Papaver</i> , herbs with showy poly- petalous flowers and a milky juice.
24 Paprika	A mild powdered seasoning made from sweet red peppers. A dark to deep or vivid reddish orange.
25 Rosemary	An aromatic evergreen Medi- terranean shrub (<i>Rosmarinus officinalis</i>) having light blue or pink flowers and grayish-green leaves that are used in cooking and perfumery. The leaves of this plant are used as a seasoning.
26 Sage	Any of various plants of the genus <i>Salvia</i> , especially <i>S. officinalis</i> , having aromatic grayish green, leaves. Also called ramona. The leaves of this plant are used as a seasoning. opposite
27 Sesame Seed	Small oval seeds of the sesame plant.
28 Tarragon	An aromatic Eurasian herb having linear to lance-shaped leaves and small, whitish-green flower heads ar- ranged in loose, spreading panicles. The leaves of this plant are used as a season- ing.
29 Thyme	Any of sever al aromatic Eura- sian herbs or low shrubs of the genus Thy- mus, especially <i>T. vulgaris</i> , of southern Eu- rope, having small, white to lilac flowers grouped in head like clusters. The leaves of this plant are used as a seasoning.
30 Turmeric	A widely cultivated tropical plant of India, having yellow flowers and an aromatic, somewhat fleshy zome. The powdered rhizome of this plant, used as a condiment and a yellow dye. rhi-
31 Vanilla	The fruit of the vanilla plant which is cured and then either used in bean form in cooking or processed to extract an essence
32 Curry Powder	Powdered preparation of pungent ground spices and other ingredients, usually including turmeric and coriander; often association with East Indian Cookery to flavor dishes of vegetables, onions, meat or fish and often eaten with rice.