

# Cookware Guide

A simple guide to help young cooks learn about common kitchen tools with identifying photos.

## Baking Pan

**What it is:** A deep rectangular pan used for baking cakes, brownies, and casseroles.

**What it looks like:** A metal or glass rectangle with tall sides.



## Baking Sheet

**What it is:** A flat tray used for baking cookies and roasting vegetables.

**What it looks like:** A large, flat metal rectangle with short edges.



## Broiler Pan

**What it is:** A two-part pan used for cooking food under high heat in the oven.

**What it looks like:** A slotted top pan that sits over a deeper bottom pan to catch drips.



## Colander

**What it is:** A bowl with holes used to drain water from pasta or washed produce.

**What it looks like:** A round bowl with many holes and handles on the sides.



## Double Boiler

**What it is:** A set of two stacked pots used to gently heat or melt foods like chocolate.

**What it looks like:** A small pot that fits inside a larger pot filled with simmering water.



## Dutch Oven

**What it is:** A heavy pot with a lid used for soups, stews, and slow cooking.

**What it looks like:** A thick, round pot often made of cast iron, usually colorful.



## French Press

**What it is:** A tool used to brew coffee by steeping and pressing.

**What it looks like:** A tall glass or metal cylinder with a plunger and mesh filter.



## Frying Pan

**What it is:** A pan used for frying, sautéing, and browning foods.

**What it looks like:** A shallow, round pan with sloped sides and a long handle.



## Pie Plate

**What it is:** A dish used for baking pies.

**What it looks like:** A shallow, round dish with slanted sides, often glass or metal.



## Pressure Cooker

**What it is:** A pot that cooks food quickly using steam pressure.

**What it looks like:** A deep pot with a locking lid and a pressure valve on top.



## Roaster Pan

**What it is:** A large pan used for roasting meats and vegetables.

**What it looks like:** A deep rectangular or oval pan, sometimes with a metal rack inside.



## Round Cake Pan

**What it is:** A round pan used for baking cakes.

**What it looks like:** A circular pan with tall, straight sides.



## Saucepan

**What it is:** A pot used for boiling, simmering, and heating liquids.

**What it looks like:** A round pot with tall sides and a long handle.



## Splatter Screen

**What it is:** A mesh cover used to keep oil from splashing while cooking.

**What it looks like:** A flat, round screen with a handle, shaped like a giant fly swatter.



## Springform Pan

**What it is:** A pan with removable sides used for cheesecakes and delicate desserts.

**What it looks like:** A round pan with a latch that opens the sides away from the base.



## Steamer Basket

**What it is:** A basket used to steam vegetables and other foods.

**What it looks like:** A metal or bamboo basket with holes that sits above boiling water.



## Tube Pan

**What it is:** A round pan with a hollow center used for angel food cakes.

**What it looks like:** A circular pan with a tall tube rising from the middle.



## Wok

**What it is:** A deep, round-bottomed pan used for stir-frying.

**What it looks like:** A wide, bowl-shaped pan with sloped sides and one or two handles.



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