

Utensils Guide

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

Liquid Measuring Cup

Used for measuring liquids like water, milk, oil, or broth. It usually has a spout and measurement lines you read at eye level.



Dry Measuring Cups

Used to measure dry ingredients such as flour, sugar, oats, or rice. They come in a set of sizes like 1 cup, 1/2 cup, 1/3 cup, and 1/4 cup.



Measuring Spoons

Used to measure small amounts of ingredients like spices, baking powder, vanilla, or salt. They come in sizes like 1 tablespoon, 1 teaspoon, 1/2 teaspoon, and 1/4 teaspoon.



Chef's Knife

A large, all-purpose knife used for chopping, slicing, and dicing many kinds of foods.



Paring Knife

A small knife used for peeling and cutting small fruits and vegetables.



Chopper

A tool that chops vegetables, nuts, or herbs quickly by pressing or rotating the top.



Kitchen Shears

Strong scissors used for cutting herbs, trimming meat, or opening packages.



Herb Scissors

Scissors with several blades that cut herbs into tiny pieces quickly.



Apple Corer

Removes the core and seeds from an apple by pushing the tool through the center.



Apple Slicer

Cuts an apple into even slices while removing the core at the same time.



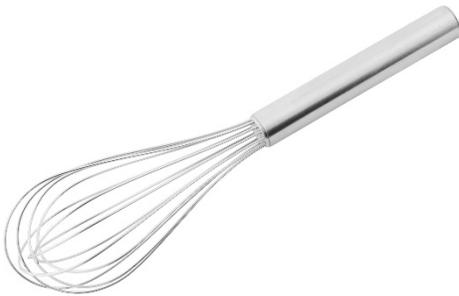
Cherry Pitter

Removes the pit (seed) from cherries without squishing the fruit.



Whisk

Used to mix ingredients together and add air to things like eggs, batter, or whipped cream.



Rubber Spatula

A flexible tool used to scrape bowls clean or gently fold ingredients together.



Turner

A flat tool used to flip foods like pancakes or eggs while cooking.



Cake Icing Knife

A long, smooth tool used to spread frosting evenly on cakes.



Pastry Blender

Used to mix cold butter into flour when making dough for things like biscuits or pie crust.



Flour Sifter

Used to break up clumps in flour and add air, making baked goods lighter and fluffier.



Pie/Cake Server

A flat tool used to lift and serve slices of pie or cake without breaking them.



Citrus Reamer

Used to squeeze juice from lemons, limes, and other citrus fruits by twisting it inside the fruit.



Egg Separator

Separates the egg yolk from the egg white so they can be used separately in recipes.



Egg Slicer

Cuts a peeled, hard-boiled egg into even slices using thin wires.



Fat Separator

Separates fat from liquids like broth or gravy so the liquid can be poured out without the fat.



Garlic Press

Crushes garlic cloves into tiny pieces by squeezing them through small holes.



Grater

Shreds foods like cheese, carrots, or potatoes into small pieces.



Strainer

Used to drain liquids from foods like pasta or to rinse fruits and vegetables.



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