






What is it?

	Can opener	For opening cans of ingredients.
	Rolling pin	For flattening foods.
	Chopping board	For resting ingredients on while they are being cut.
	Sauce pan	For cooking food on a hob.
	Cutters	For cutting ingredients into circles.

	Fork	For eating with.
	Garlic press	For crushing garlic.
	Grater	For grating ingredients like cheese and carrots.
	Can opener	For opening cans.
	Table knife	For cutting ingredients and spreading butter or margarine.



Kitchen scissors

For snipping ingredients like herbs and spring onions.



Measuring spoons

For measuring small amounts of ingredients.



Mixing bowl

For holding ingredients while they are being mixed together.



Measuring jug

For measuring ingredients like water and milk.



Peeler

For taking the skin off foods like carrots and potatoes.



Sieve

For getting the lumps out of foods like flour.



Spoon

For eating desserts and also for mixing foods.



Vegetable knife

For cutting vegetables.



Weighing scales

For weighing foods.



Wooden spoon

For stirring ingredients.



Whisk

For beating ingredients to get lots of air into them.



Toaster

For toasting food.



Spatula

For scraping mixture out of a bowl.



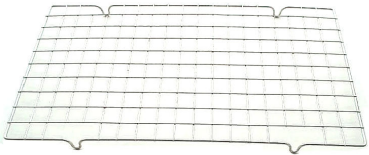

Cake tin

For holding mixture while it is baked in the oven.



Baking tray

For placing food on while it is cooked in the oven.

	<p>Cooling rack</p>	<p>For resting hot food on until it cools down.</p>
	<p>Fish slice</p>	<p>For moving and lifting hot food.</p>