



# Prayer





# Classroom Rules:

1. Respect everyone
2. Be prepared and participate
3. Keep the classroom safe and clean



# Recall





# Motivational Activity

“Let’s play a quick game called **Tool Talk!** I’ll describe a kitchen tool, and you guess what it is.





“I’m used to stir soup and scoop  
rice. I have a long handle. What  
am I?”





“I’m used to stir soup and scoop  
rice. I have a long handle. What  
am I?”

**Spoon**







"I help you cut vegetables and meat. Be careful, I'm sharp! What am I?"





"I help you cut vegetables and meat. Be careful, I'm sharp! What am I?"

**Knife**







“You use me for frying eggs and  
cooking hotdogs. I’m flat and  
round. What am I?”





“You use me for frying eggs and  
cooking hotdogs. I’m flat and  
round. What am I?”

**Frying Pan**





"I make sure your food doesn't  
burn. I can boil and simmer. What  
am I?"





"I make sure your food doesn't  
burn. I can boil and simmer. What  
am I?"

**Pot or Saucepan**







# Appropriate Kitchen Tool, Equipment and Paraphernalia







Stainless steel



Aluminum



Ceramic/Heat Proof  
Glass



Cast Iron







# Cooking Utensils

Cooking utensils are tools used to prepare, cook, and serve food at home.





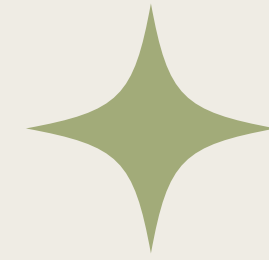
# Measuring Cups and Spoon



Measuring tools are essential cooking utensils used to ensure accurate measurements for consistent cooking results.







# Kitchen Sheers

They are practical for opening food packages, cutting tape or string to package foods or simply to remove labels or tags from items.







# Kitchen Knives

Often referred to as cook's or chef's tools, knives are a must for all types of kitchen tasks, from peeling an onion and slicing carrots, to carving a roast or turkey







# Equipment



They may refer to a small electrical appliance, such as a mixer, or a large, expensive, power operated appliance such a range or a refrigerator.





# Example Of Equipments



Refrigerators  
or Freezers

Auxiliary

Blenders







# Refrigerators And Freezers



Refrigerators and freezers help  
prevent bacterial infections by  
keeping food at safe  
temperatures







# Auxiliary Equipment



Auxiliary equipment such as griddles, fryers, steamers, and cutting tools are commonly used in large food establishments.







# Blenders



Blenders are used to chop, blend, mix, whip, puree, grate, and liquefy all kinds of food.







# Appropriate Cleaning Tools and Equipment Based on their Uses

To prevent bacteria and foodborne illnesses, kitchen equipment and surfaces must be properly cleaned and sanitized, especially in commercial kitchens.








# Dishwasher

is a machine for cleaning  
dishware and cutlery  
automatically







# Vacuum Cleaner

It is used to eliminate loose soil and dust from the carpet surfaces and even hard surfaces





# Soft broom

This is. needed to remove excessive water from the surface and corners. It also speeds up the drying process.



# Group Activity

## Instructions:

1. Form small groups with 3–5 members each.
2. Each group will receive a list of kitchen tools and equipment.
3. Your task is to focus on one specific category based on your group number:
  - Group 1: Preparation Tools
  - Group 2: Cooking Tools/Equipment
  - Group 3: Cleaning Tools/Equipment
  - Group 4: Storage Equipment







# Group Activity



## Instructions



4. As a group, quickly sort and identify which tools from the list belong to your assigned category.

5. Choose one tool from your category and prepare to briefly explain its use to the class—what it is, what it's used for, and why it's important.

You have 3 minutes to discuss in your group. After that, each group will be present for 2 minutes





# Tools and Equipment

- 
1. Measuring Cups
  2. Chef's Knife
  3. Cutting Board
  4. Mixing Bowl
  5. Spatula (Flipper)
  6. Can Opener
  7. Peeler
  8. Colander
  9. Saucepan
  10. Frying Pan




- 
11. Oven Mitts
  12. Dishwasher
  13. Floor Squeegee
  14. Hand Towel
  15. Refrigerator
  16. Food Containers
  17. Vacuum Cleaner
  18. Rice Cooker
  19. Tongs
  20. Zester





# Quiz

INSTRUCTIONS: Read each question carefully and choose the correct answer. Write the letter of your choice on the blank before each number.



1. Which of the following is a preparation tool used for measuring ingredients accurately?

- A. Frying Pan
  - B. Mixing Bowl
  - C. Measuring Cup
  - D. Can Opener
- 
- 







# Quiz



2. What kitchen equipment is used to keep food cold and fresh?

- 
- A. Oven
  - B. Refrigerator
  - C. Food Processor
  - D. Steamer
- 

3. Which tool is best used to flip or turn food like burgers and pancakes?

- 
- A. Peeler
  - B. Knife
  - C. Spatula
  - D. Tongs
- 








# Quiz



4. What is the purpose of cleaning tools in the kitchen?

- A. To decorate the kitchen
  - B. To cook food faster
  - C. To prevent bacteria and maintain hygiene
  - D. To store leftovers
- 

5. Which of the following is used for cleaning floors and removing excess water?

- A. Squeegee
  - B. Ladle
  - C. Whisk
  - D. Grater
- 
- 



# ASSIGNMENT

 Instructions:

Recall a time when you helped prepare food at home (e.g., cooking rice, slicing vegetables, frying eggs).



✦ 1. Write a short paragraph (5–7 sentences) describing:

- What did you cook or prepare?
- What kitchen tools or equipment did you use?
- Why were those tools appropriate for the task

2. What did you learned from the experience?

End your paragraph by answering:

"Why is it important to use the correct kitchen tool or equipment?"







# Thank You

*For Attention*

