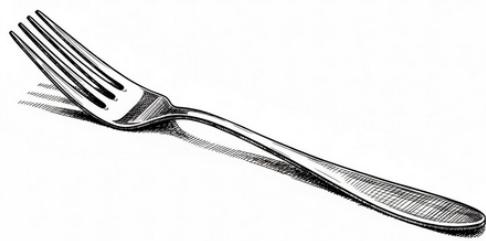


EQ - Utensils Eating - Fork

Fork



- Name: Fork, Table Fork
- Description: A fork is a handheld utensil with a handle and several pointed, parallel tines used for spearing, lifting, and cutting solid food.

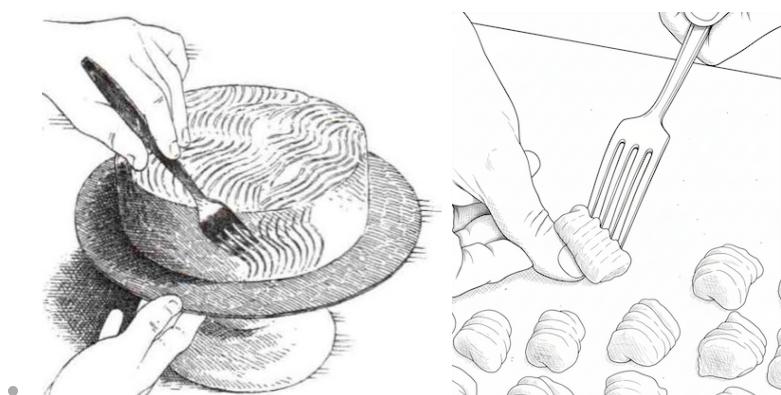
Uses

Dispensing Thick Liquid



- A fork's ridged tines act like a built-in honey dripper, letting you drizzle thick syrup cleanly and with far less mess than a spoon.
- [Link for more detail](#)

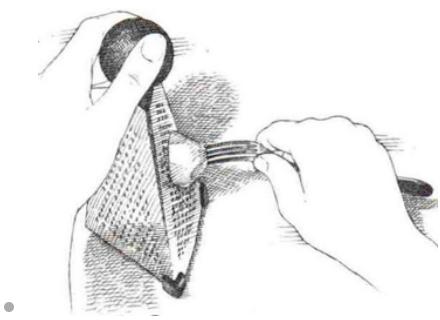
Drawing Pattern on Soft Ingredients



- Effortlessly create textured, decorative patterns on food—whether swirls, criss-crosses, ridges, or any custom design—by simply pressing, dragging, or twisting its tines.

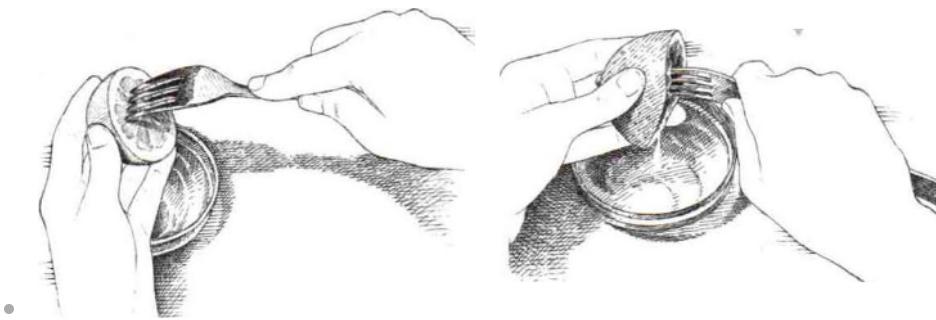
→ [Link for more detail](#)

Holding Ingredient Safely



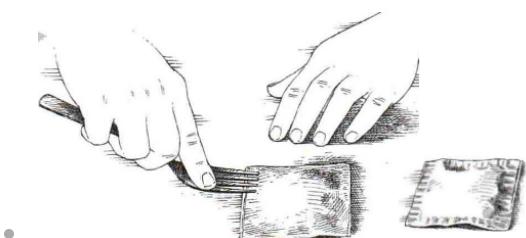
- A fork is a versatile kitchen aid that securely holds ingredients—whether hot, slippery, or delicate—for tasks like grating ginger, peeling potatoes, spearing citrus, or stabilizing food while cutting.
→ [Link for more details](#)

Juice Citrus



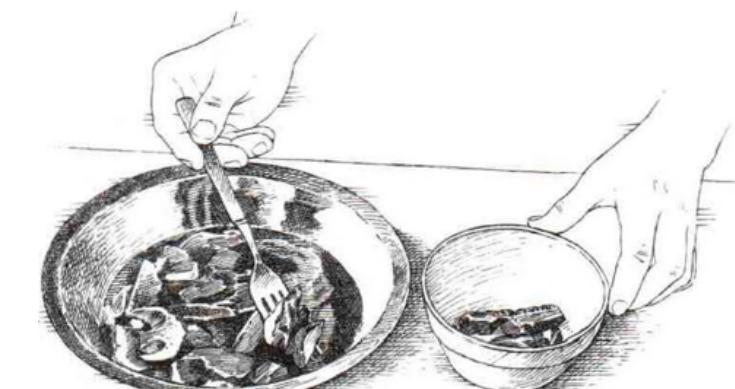
- Sometimes you need just a little lemon or lime juice, but not enough to justify dragging out the juicer.
→ [Link for more detail](#)

Sealing Wrappers



- A fork's tines work like a mini crimping tool, letting you press and seal pastry edges—quickly and neatly without any special equipment.
→ [Link for more detail](#)

Strain solid from liquid



- A fork's spaced tines quickly separate solids from liquid, making it an ideal, low-effort strainer for small-batch recipes where a full sieve would be overkill.
→ [Link for more detail](#)

Awareness

- N/A

Supports