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## **Executive Summary**

In this assignment, we will learn about the purpose of unit that is to be able to learn understanding of Culinary Fundamental and obtain important knowledge's for improving personality and managing.

For this assignment, we will need to list the kitchen ingredient, equipment's and utensils used for food preparation using pictures, name the items and it's usage for cooking.

Kitchen utensils are small hand tools for food preparation. Common kitchen tasks include cutting food into size, heating food, baking, grinding, mixing, mixing and measuring on open flames or stoves; making different utensils for each task. General appliances such as cooks can be used for a variety of foods; other kitchen utensils are highly specialized and can be used only for the preparation of certain types of food such as egg separators or apple cores. When the operation is repeated many times, or when the chef has limited dexterity or mobility, use some special equipment. The number of utensils in the family kitchen varies with time and cooking style.

### **The Kitchen Utensil Materials can be as below:**

- Copper
- Iron
- Stainless steel
- Earthenware and enamelware
- Aluminium
- Clay
- Plastics
- Glass

## **Introduction**

Cooking basic is a tool that students can use in cooking education and certification as well as throughout their careers. This book provides a foundation - from the goals and key terms, to introduce the activities and recipes of each chapter, the successful completion of the cooking foundation is organized to highlight and explain the basic ability of a professional chef or cook.

Below are the cooking basic that we need to know:

### 2.0.1.1 Receive, store & check goods

Receive and check goods delivered

Store food by arrival order, at the right place and temperature.

- **The reason we need to receive and check goods delivered is to avoid company loss by receiving spoil goods or uneven delivery request send by supplied. As for storing, this is to prevent goods to get spoil before use.**

### 2.0.1.2 Organize yourself for better time management & multi-tasking performance

Learn how to approach a recipe

Determine ingredients and material requirements

Organize your work station

Identify proper food-handling procedures and mise-en-place techniques

- **The reason we need to learn how to organize yourself for better time management & multi-tasking performance is avoid things not being prepared on time for service. So we can learn how to approach a recipe by experience. So we can learn to organized our work station and make things easier when cooking with proper food-handling procedures and mise-en-place techniques.**

### 2.0.1.3 Acquire preliminary food preparation techniques & cutting methods

Vegetables, fruits and cereals

Herbs, spices and condiments

Fish, shellfish & crustaceans

Poultry and meat

- **The reason we need to learn how to acquire preliminary food preparation techniques & cutting methods is to handle food properly.**

### 2.0.1.4 Learn classic bases & sauces

Prepare Ducasse's style stock, fumet, broth and jus

Acquire culinary bases: vegetable purees, soups, marinades, condiments

Prepare classic French sauces

Learn traditional Mediterranean and contemporary recipes

- **The reason we need to learn this is so that we know the classic bases & sauces.**

### 2.0.1.5 Learn fundamental cooking methods

Sautéing & roasting

Poaching & steaming

Braising & confit

Grilling & frying

- **The reason we need to learn this is so that we know the fundamental cooking methods**

#### 2.0.1.6 Learn French pastry arts fundamental techniques

Use professional equipment and tools

Prepare essential dough and creams

Bake, decorate and plate desserts

Make classic French pastries

- **The reason we need to learn this is so that we know the French pastry arts fundamental techniques**

#### 2.0.1.7 Plate and serve final food preparations

Taste, analyze and adjust culinary production

Select proper serving equipment

Plate dishes according to chef instructions

Apply modern presentation techniques

- **The reason we need to learn this is so that we know the Plate and serve final food preparations**

## Assignment Question

### Assignment 2

You should list about 20-30 types of Culinary items in kitchen.

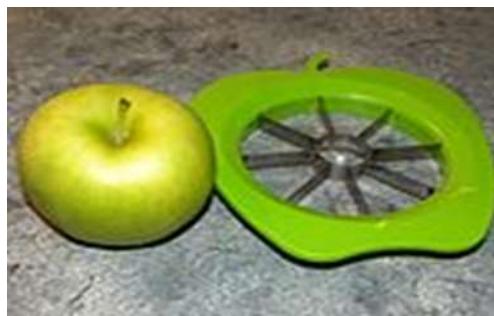
Required:

List the kitchen ingredient, equipment's and utensils used for food preparation. ( You should use pictures, name the items and it's usage for cooking).



**Name:** Apple corer

**Usage:** is a device for removing the core and pips from an apple. It may also be used for a pear, quince, or similar fruits. Some apple corers consist of a handle with a circular cutting device at the end. When pushed through the apple, it removes the core, to the diameter of the circular cutting device. The core can then be removed from the apple corer.



**Name:** Apple cutter

**Usage:** Cut apples and similar fruits while removing cores and points.



**Name:** Baster

**Usage:** sometimes called a turkey baster, is a tube attached to a rubber bulb used to suck up and squirt cooking liquid from a pan onto roasting meat or poultry, thus moistening it.



**Name:** Beanpot

**Usage:** a deep, wide-bellied, short-necked vessel used to cook bean-based dishes. Beanpots are typically made of ceramic, though pots made of other materials, like cast iron, can also be found. The relatively narrow mouth of the beanpot minimizes evaporation and heat loss, while the deep, wide, thick-walled body of the pot facilitates long, slow cooking times.





**Name:** Biscuit cutter

**Usage:** Shaping the biscuit



**Name:** Biscuit press

**Usage:** Equipment for making crushed biscuits



**Name:** Blow torch

**Usage:** Commonly used to create a hard layer of caramelized sugar in a crème brûlée.



**Name:** Boil over preventer

**Usage:** Preventing liquids from boiling over outside of the pot



**Name:** Bottle opener

**Usage:** Twists the metal cap off of a bottle like beer



**Name:** Cake shovel, pie cutter

**Usage:** To cut slices in pies or cakes, and then transfer to a plate or container



**Name:** Cheese cutter

**Usage:** Designed to cut soft like sticky cheeses



**Name:** Cheese knife

**Usage:** Used to cut cheese.



**Name:** Cheesecloth

**Usage:** To assist in the formation of cheese



**Name:** Chinois

**Usage:** Straining substances such as custards or to dust food with powder



**Name:** Spider

**Usage:** For removing hot food from a liquid or skimming foam off when making broths



**Name:** Oven glove

**Usage:** To protect hands from burning when handling hot pots or trays.



**Name:** Meat tenderizer

**Usage:** To tenderize the meat



**Name:** cutting board

**Usage:** A portable board on which food can be cut.



**Name:** Cleave

**Usage:** cut the hard bone like pork leg



**Name:** Fish slice

**Usage:** Used for lifting or turning food during cooking



**Name:** Funnel

**Usage:** Used to channel liquid or fine-grained substances into containers with a small opening.



**Name:** measuring cups

**Usage:** to measuring the waters



**Name:** Scales

**Usage:** measuring the mass



**Name:** ice cream scoop

**Usage:** to take the ice-cream and it becomes a circle shape



**Name:** spatula

**Usage:** to stir the liquid easily



## **Conclusion**

For my conclusion, learning about culinary fundamental makes me know the kitchen utensil is very important for kitchen item because if u want to cook well, you need three things: fresh ingredients, simple techniques, and a few, high quality tools. Like anything, having the right equipment makes doing the job that much better. Whether it's a well-seasoned pan or a casserole dish that's been passed down through the great, great kitchenware makes cooking a joy.

For such an important piece of equipment, it's worth doing a little digging to find a knife you love to use this is because There are a lot of great knives out there with lots of different features.

**Steel:** In general, harder steels are better because they can hold a razor sharp edge longer. It used to be that you had to choose between hard, carbon steels that rusted with any moisture, and softer stainless steels, but modern technology has allowed for high carbon stainless steels to be produced that are very hard and still resistant to corrosion. The steel we use is a Japanese high carbon steel called AUS-8.

**Feel:** You can have the best steel in the world, but if the knife isn't comfortable to hold, you won't use it. A good knife will feel balanced in your hand. Bolsters are optional, but we opted to include one in the Misen knife because it added so much comfort and support while cooking. Find a blade length you're comfortable with (between 8" and 10" are the most common but some people prefer slightly less), and be sure to hold it with a proper "pinch" grip. Knife is the single most important tool in any kitchen, and is used in the creation of virtually every dish. A sharp knife means more control and less slippage when you cut, leading to safer, more consistent slices and help you get the job done.

For how to Caring for your knife:

**Cleaning:** Always wash by hand with soap and water, and dry thoroughly. The high heat, harsh detergents, and general banging around that happen in a dishwasher are all bad things for your knife.

**Sharpening:** All knives, no matter how good, go dull eventually. In our experience, using a whetstone is the best way to get your edge back in top form, but if you're not into the whole 'sharpen by hand' thing, you can always send it out to the pros.

**Storage:** Our suggestion would be to cover the edge using a blade guard, but whatever you do just don't throw your knife in a drawer unprotected!

Cutting Board: Using a quality cutting board will keep your knife sharper longer. End-grain wood boards are best, followed by rubber. Marble and glass cutting boards are too hard for knives and can seriously damage the blade's edge.

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