# Research Essential Baking Equipment

**Description**

In this activity, students will learn to identify essential baking equipment and understand the purpose of each tool. To do so, they will review an infographic and list of baking terminology explaining the purpose of essential baking tools and equipment. After the review, students will practise equipment identification through two games. Students will complete a matching and categorizing quiz at the end of the Activity Plan.

**Lesson Objectives**

Students will be able to identify and determine the purpose of essential baking equipment.

**Safety Considerations**

Basic food and kitchen safety

**Terminology**

See student worksheet with photos, names, and use of equipment at the end of the Activity Plan.

**Estimated Time**

60–120 minutes

**Recommended Number of Students**

This activity may be done alone, in pairs, in small groups, or as a class.

**Facilities**

* Home Economics lab or cafeteria kitchen
* Access to equipment (preferable) or photographs of equipment

**Resources**

* Baking Equipment and Tools poster
* Personal Hygiene poster



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**Equipment**

The following is a list of equipment included on the student worksheet at the end of the activity plan:

* + rectangular pan
  + circular pan
  + sheet pan
  + pie pan
  + muffin tin
  + springform pan
  + cooling rack
  + non-stick silicone baking mat
  + proofer
  + gas stove
  + electric convection oven
  + volume measuring cups
  + measuring cups
  + measuring spoons
  + candy thermometers
  + digital thermometers
  + balance scale
  + kitchen scale
  + whisk
  + electric mixer
  + wooden spoon
  + silicone spatula
  + upright mixer
  + sieve/sifter
  + zester
  + peeler
  + offset spatulas
  + pastry cutter
  + scoops
  + shaker
  + rolling pin
  + bench/dough scraper
  + multiwheel adjustable pastry divider
  + piping bag
  + piping tips
  + blow torch
  + grater
  + tongs
  + ladle
  + metal mixing bowls
  + revolving cake stand

# Demonstrating Skills And Knowledge

**Procedure**

1. Brainstorm a list of essential baking equipment.
2. Review infographic and essential baking equipment photos, names, and terminology. Add anything missing to original list.
3. Ask students to categorize tools into categories of measuring, mixing, forming and proportioning, baking, and finishing and cooling.
4. Play memory game: put an assortment of tools on a table; invite students to study and memorize the names of the equipment; cover the equipment with a tablecloth; students try to write as many as possible within a certain time. Check to see how many were remembered.
5. Play matching game (match picture with name of equipment and use). This can be created by printing, cutting, and rearranging photos and names of baking equipment. (Students can help with this.)
6. Complete the quiz.
7. Students add reflection post to blog/portfolio which highlights three–five essential pieces of baking equipment.

Suggested reflection questions:

* + What surprised you?
  + What did you enjoy about this activity?
  + What is something new you learned?
  + What was challenging about this activity?

**Evaluation Guidelines**

Consider co-creating the assessment criteria with your students at the beginning of the activity/ project. You may want to include the following:

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|  | **Emerging** | **Developing** | **Proficient** | **Extending** |
| Identifies basic baking equipment. |  |  |  |  |
| Explains the use of basic baking equipment. |  |  |  |  |
| Writes a reflective blog post that highlights three–five pieces of essential baking equipment. |  |  |  |  |

# Baking Equipment Quiz

1. List three items used to measure while baking.
2. List five items used to mix while baking.
3. List five items used to bake, finish, or cool baked products.
4. What are these items used for when baking?



1. What are these items used for when baking?



1. What is this item used for when baking?



# Essential Baking Equipment



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| **Photo of Equipment** | **Name and Use of Equipment** |
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# Baking Equipment Quiz Answer Key

1. Measuring cups, measuring spoons, scales, liquid measuring cups.
2. Sifter, strainer, spatula, whisk, pastry blender, electric or stand mixer, mixing bowls, wooden spoons.
3. Baking mats, sheets, pans, muffin tins; timers; baking/cooling racks; offset spatulas; piping bags and tips.
4. Offset spatula for spreading icing or batter uniformly and lifting baked goods from pans/ trays.
5. Measuring cups for measuring wet or dry ingredients.
6. A proofer provides a warm and controlled environment for rising dough.

# Essential Baking Equipment Answer Key



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Rectangular pan for baking cake |
|  | Circular pan, typically used for cake baking |
|  | Sheet pan/baking sheet (can be used for baking biscuits, scones, cookies, etc.) |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Pie pan, typically used for the baking of pie crusts and pies |
|  | Muffin tin, typically used for the baking of muffins or cupcakes |
|  | Springform pan for baking cakes with bottom layers which are delicate and susceptible to crumbling, such as cheesecake |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Cooling rack to provide air circulation during the cooling stage for baked goods |
|  | Non-stick silicone baking mat; can be used in place of parchment paper |
|  | A proofer provides a warm and controlled environment for rising dough |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Gas stove and oven for baking and cooking. Similar to electric stove and oven. |
|  | Electric convection oven with multiple racks |
|  | Volume measuring cups for measuring liquids |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Measuring cups for measuring wet or dry ingredients. Sizes typically include ⅛ cup,  ¼ cup, ½ cup and 1 cup |
|  | Measuring spoons for measuring small amounts of wet or dry ingredients. Sizes typically include ⅛ teaspoon, ¼ teaspoon,  ½ teaspoon, 1 teaspoon and 1 tablespoon |
|  | Candy thermometers can be used to measure the temperature of sugar solutions to determine the stage of  the candy. They can also measure the temperature of oils when deep frying |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Digital thermometers help to measure the internal temperature |
|  | A balance scale is used to measure items in weight units such as grams |
|  | A kitchen scale can be used to weigh a variety of dry or liquid baking ingredients |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | A whisk adds air to a mixture (known as whipping or whisking) and also helps to make the mixture smooth |
|  | An electric mixer with several attachments for whisking, kneading and stirring |
|  | Wooden spoons do not conduct heat and are used to stir mixtures or batters |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Silicon spatulas are typically heat-treated and can be used in place of wooden spoons. They can also be used for scraping down bowls |
|  | Upright mixer for mixing, kneading and stirring large volumes of baking ingredients |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | A sieve or a sifter is used to separate materials. Cake flour and icing sugar, for example, are sifted before use |
|  | Pastry cutter (sometimes also called Pastry blender) are used to mixing butter or other solid fats into flour to make flaky pastry |
|  | Scoops are typically used to portion batters for muffins and cookies as well as ice cream and sorbets |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Shaker for dusting pastry or baked goods with light ingredients such as powdered sugar, chocolate or cinnamon |
|  | Rolling pins are typically used to roll out doughs into flat pieces. Examples of doughs for rolling out include sugar cookie, cinnamon bun and pie doughs |
|  | Bench or dough scrapers are used to cut, move and manipulate dough when baking. Plastic scrapers are used for scraping down bowls and metal scrapers are used for portioning, dividing and bench cleaning |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Cookie cutters are used to portion cookies or biscuits into a particular shape |
|  | Multi-wheel adjustable pastry dividers allow the user to divide and cut pastry and sheet cakes and cookies into uniform sizes |
|  | Piping bags help to pipe decorative icing to baked goods and can be used for portioning batters. Piping tips are typically attached to piping bags |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Piping tips control the flow and shape  of icing and batter. They are attached to piping bags before use. |
|  | A blow torch for adding the final touches to baked goods such as baked Alaska, meringue, crème brûlée. |
|  | Grater for grating hard ingredients such as chocolate, nutmeg or cheese |



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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | Tongs for picking up hot or delicate items |
|  | Ladle for scooping liquids |
|  | Metal mixing bowls for the collection or mixing of ingredients (dry, wet or both) |

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| **Photo of Equipment** | **Name and Use of Equipment** |
|  | A revolving cake stand allows the cake to be cut, served and displayed efficiently |