Standards for Tools & Equipment

Well-designed tools and equipment benefit the overall efficiency and safety of the operation.

1. Equipment must be easily cleaned.
2. All food contact surfaces must be nontoxic, non-absorbent, corrosion resistant and non-reactive.
3. All food contact surfaces must be smooth, that is, free of pits, cracks, crevices, ledges, rivet heads and bolts.
4. Internal corners and edges must be rounded and smooth; external corners and angles must be smooth and sealed.
5. Coating materials must be nontoxic and easily cleaned; coatings must resist chipping and cracking.
6. Waste and waste liquids must be easily removed.
SELECTING TOOLS AND EQUIPMENT

In general, only commercial food service tools and equipment should be used in a professional kitchen. Household tools and appliances may not withstand the rigours of a professional kitchen.

Look for tools that are well constructed. For example, joints should be welded, not bonded with solder; handles should be comfortable, with rounded borders; plastic and rubber parts should be seamless.

Using the vocabulary words below, please fill in the blanks:

<table>
<thead>
<tr>
<th>professional</th>
<th>kitchen</th>
<th>appliances</th>
</tr>
</thead>
<tbody>
<tr>
<td>household</td>
<td>tools</td>
<td></td>
</tr>
</tbody>
</table>

In general, only commercial food service ________ and equipment should be used in a __________________ kitchen. __________________ tools and __________________ may not withstand the rigours of a professional ____________.

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<table>
<thead>
<tr>
<th>seamless</th>
<th>rounded</th>
<th>welded</th>
<th>constructed</th>
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HAND TOOLS - EXERCISE
SELECTING TOOLS AND EQUIPMENT - ANSWERS

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- professional
- kitchen
- appliances
- household
- tools
- seamless
- rounded
- welded
- constructed
**HAND TOOLS - ANSWERS**

- **Perforated, Plain and Slotted Spoons**
- **Vegetable Peeler**
- **Melon Ball Cutter** *(The smaller end is also known as a Parisian Scoop)*
- **Table-Mounted Can Opener**
- **Balloon and French Wisks**
- **Straight Tongs**
- **Rubber Spatula**
- **Meat Mallet**
- **Zester**
- **Chef’s Fork**
- **Paletter Knife** *(Straight or Cake Spatula)*
- **Grill Spatula**