

Knife Skills, Equipment, and More!



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NUTRITION PROGRAMS
United States Department of Education

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Objectives

- Identify the best cutting boards and knives for school kitchens.
- Explain different ways to protect and maintain a knife's cutting edge.
- Summarize cutting techniques for preparing summer seasonal VA local produce.
- Recall large equipment options for school kitchens.
- List essential small equipment needed for scratch cooking success.



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Professional Standards – Learning Codes

- Operations (2000)
 - Food Production (2100)
- Administration (3000)
 - Facilities and Equipment Planning (3500)

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Knife Skills



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Cutting Boards – Material



- Wood
- Bamboo
- Composite
- Plastic
- Rubber
- Silicone



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Cutting Boards – Thickness and Grip


Don't slip and slide!



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Cutting Boards – Color Coded




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Chef's Knives - Types

- Forged
- Stamped



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Chef's Knives - Material

- Stainless steel
- Carbon steel
- High-carbon stainless steel



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Other Knives



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Storage Options



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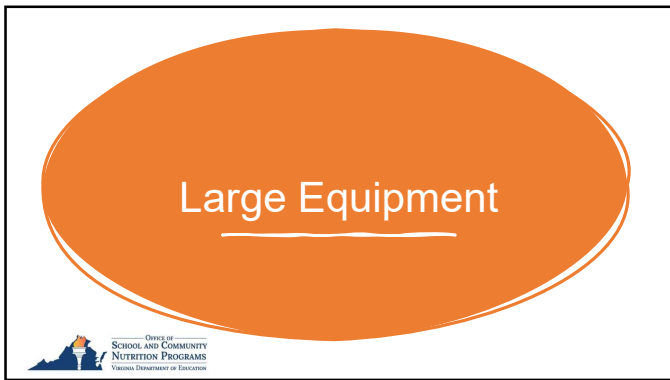
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Steamers



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Steam Jacketed Kettle



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Tilt Skillet

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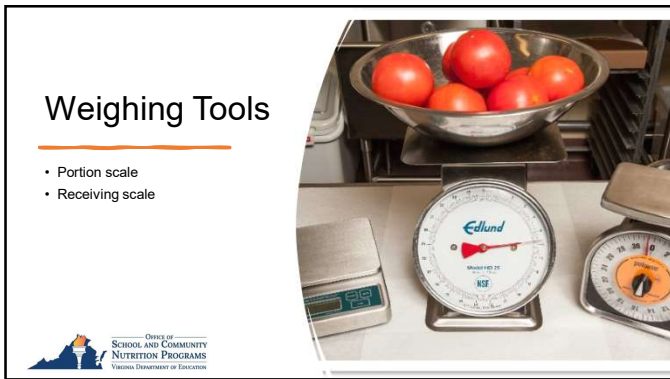
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Mixing Tools

- Spoons
- Spatulas
- Whisks
- Mashers
- Bowls



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Large Mixing Tools



- Stand mixers
- Immersion blenders



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Straining Tools

- Colanders
- Strainers
- Salad spinner
 - Manual
 - Mechanical



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Serving Tools

- Scoops
- Spoodles
- Ladles
- Tongs



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Pots and Pans



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Work Smarter, Not Harder!


Demo time!



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Action Items

- Evaluate your kitchens' tools
- Develop a plan to purchase



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Questions?



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