

Vocabulary

01



1 peeler



2 soup tureen



3 stock pot



4 fish kettle



5 saute pan



6 stew pan



7 braising pan



8 pressure cooker



9 waffle iron



10 food blender



11 steel



12 pestle and mortar

02



13 spatula



14 carving set



15 potato chopper



16 egg boiler



17 pastry roller



18 dough kneading machine



19 sandwich tongs



20 wok



21 frying pan



22 sauce pans



23 wooden spatula



24 cleaver

3

1 **spider** [ˈspaɪdər] (n.) 長柄平底鍋

- The chef is using a **spider** to transfer the beets from the pot.

進階學習

- bain marie
雙層蒸鍋

2 **fish kettle** [fɪʃ ˈkɛtl̩] 煮魚鍋

- Please let the fish simmer in the **fish kettle**.

進階學習

- kettle (n.) 水壺；淺底金屬鍋
- put the kettle on
煮開水

3 **frying basket** [fraɪŋ ˈbæskɪt] 油炸籃

- We fry potato chips in a **frying basket**.

進階學習

- frying pan 煎鍋
- fry (v.) 油炸；油煎；油炒

4 **deep fryer** [di:p ˈfraɪər] 油炸鍋；炸爐

- The oil in the **deep fryer** is dirty.

進階學習

- fryer (n.) 用於油炸或油煎的器皿或鍋子

5 **skimmer** [ˈskɪmə] (n.) 網杓

- A **skimmer** can be used to clean the top layer of the oil.

進階學習

- top layer 頂層
- skim some oil
把浮油撈掉

6 **conical strainer** [ˈkɒnɪkəl ˈstreɪnər] 圓錐形濾網

- I am going to use a **conical strainer** to strain these peas.

進階學習

- strain (vt.) 過濾

7 **colander** [ˈkɒləndər] (n.) 濾器；濾鍋

- A **colander** is used for draining vegetables.

進階學習

- drain (v.) 滴乾；瀝乾

4

8 **flour sieve** [flaʊr sɪv] 麵粉篩

- A **flour sieve** is used for sifting flour.

進階學習

- sieve (n.) 篩網
- sift the flour
過篩麵粉

9 **chinoise/chinois** (n.) 錐形漏杓

- Please give me a **chinoise** to strain the sauce.

進階學習

- make sauce
做醬汁
- serve sauce 上醬汁

10 **cook's knife** [kʊks naɪf] 廚師刀

- You could use the **cook's knife** to cut up some broccoli.

進階學習

- kitchen cutters
廚房刀具

11 **chopper** [ˈtʃɒpə] (n.) 切肉刀

- I am going to chop the chicken with this **chopper**.

進階學習

- steak knife 牛排刀

12 **cleaver** [ˈkli:və] (n.) 大型切肉刀

- The chef will chop up some beef with a **cleaver**.

進階學習

- block (n.)
砧板；切肉板

13 **carving knife** [ˈkɑ:vɪŋ naɪf] 切肉餐刀

- You should use the **carving knife** to carve the roast.

進階學習

- a carving set
一組切肉刀叉

14 **roasting fork** [ˈrɔ:stɪŋ fɔ:rk] 烤叉

- Use the **roasting fork** to take the meat out of the oven.

進階學習

- roast (v.) 烤；烘

5

15 **skewer** [ˈskjuə] (n.) 烤肉叉

- Give me some **skewers** to make the brochettes.

進階學習

- skewer (v.) 用扦 (或針) 串起
- shish kebab (土耳其) 烤羊肉串

16 **palette knife** [ˈpælit naɪf] 抹刀

- Let's put a layer of butter on the bread with this **palette knife**.

進階學習

- paring knife 削皮刀
- stir the ingredients 拌勻食材

17 **poultry shears** [ˈpɒltri ʃɪz] 家禽剪

- **Poultry shears** are very useful if you plan to hack apart any whole chicken.

進階學習

- poultry (n.) 家禽；雞鴨
- fish scissors 魚剪

18 **ladle** [ˈleɪl] (n.) 長柄杓

- I need a big **ladle** to serve the soup.

進階學習

- ladle (vt.) 以杓舀取

19 **wooden spatula** [ˈwʊdŋ ˈspætjələ] 木匙；木鏟

- You could use this **wooden spatula** to stir the vegetables in the frying pan.

進階學習

- rubber spatula 橡皮刮刀
- triangular spatula 三角形抹刀

20 **corkscrew** [ˈkɔrk,skru] (n.) 開瓶器

- Get a **corkscrew** to pull out the cork.

進階學習

- a bottle of red wine 一瓶紅酒

21 **grinder** [ˈgraɪndə] (n.) 磨碎機；研磨機

- A meat **grinder** is a machine used for grinding meat, and a coffee grinder is a machine used for grinding coffee.

進階學習

- liquidizer (n.) 果汁機



22 **cloche** [kloʃ] (n.) 餐盤罩；保溫蓋

- Please hand me a **cloche** to cover the food on this tray.

進階學習

- cloche 也有玻璃罩、塑膠罩之意

23 **butcher knife** [ˈbʊtʃə naɪf] 屠夫刀

- A **butcher knife** is a type of meat-cutting knife.

進階學習

- butcher (n.) 屠夫；肉販

24 **chopping block** [ˈtʃɒpɪŋ blɒk] 砧板

- You shouldn't chop up the beef on the counter; you should chop it up on the **chopping block**.

進階學習

- chop (sth) down 砍倒

25 **cutlet bat** [ˈkʌtlət bæɪt] 拍肉器

- Strike the meat with a **cutlet bat**.

進階學習

- cutlet (n.) 炸肉片

26 **mallet** [ˈmæɪlɪt] (n.) 木槌；肉槌

- Flatten the meat with a **mallet**.

進階學習

- mallet 也有球棍、球棒之意（板球和馬球）





More Expressions

07

1

Commis cook What can I use to simmer this long fish?

Chef Use the fish kettle so the whole fish can fit inside.

2

Chef We need to sear the meat and then cook it slowly for a long time. What do you think we should use?

Commis cook A braising pan, so the meat stays nice and moist.

Chef That's correct.

3

Commis cook Do I use this pan to make the stock?

Chef No, use the stock pot because it's bigger.

- 4** **Commis cook** Shall I put these olives out whole in a dish?
Chef First use the olive stoner to remove the stones so the guests don't have to do it.
- 5** **Commis cook** Will the meat take a long time to cook?
Chef Yes, we need to cook it slowly in the stew pan.
- 6** **Chef** You aren't cutting well because your knife is dull.
Commis cook I'll get the steel and sharpen it.



pastry chef



banquet chef



8

7

Chef Use the food blender to chop and mix all the ingredients at one time.

Commis cook OK, I'll tell you when the sauce is ready.

8

Commis cook How do I get the chips out of the hot oil?

Chef Lift up the frying basket by the handle and let them drain.

9

Commis cook After the vegetables are cooked, what shall I do with them?

Chef Drain them using the colander and put them in the bowls.

10 **Commis cook** Do I need to use the flour sieve to sift the flour before making the cake?

Chef Yes, that's correct. Then the flour will be lighter.

11 **Commis cook** The gravy is ready.

Chef Be sure to strain it through the chinois before you serve it.

12 **Commis cook** This knife is not strong enough to cut the beef. Is there another knife?

Chef Use the cleaver when you are chopping meat.

13 **Guest** Waiter, we are ready for our wine. Can you serve?

Waiter Certainly, Madam. I'll get a corkscrew.

14 **Commis cook** What is the best way to serve the soup into bowls?

Chef Use the ladle because a regular spoon is too small.

15 **Waiter** This dish is ready but I'm waiting for one more. Shall I take this one first?

Chef No, put a cloche over this dish to keep it warm and wait for the second dish so you can serve them together.

16 **Commis cook** Do I use the cleaver to chop up the chicken?

Chef No, use the poultry shears.

EXERCISE 1

A Multiple Choice.

- _____ ① To prepare the meat for making hamburgers, you use a _____.
Ⓐ cutlet bat Ⓑ mallet Ⓒ grinder Ⓓ carving knife
- _____ ② Stir the vegetables in the frying pan with a _____.
Ⓐ wooden spatula Ⓑ cloche Ⓒ mallet Ⓓ steel
- _____ ③ To make the meat very thin, you need to flatten it with a _____.
Ⓐ wooden spatula Ⓑ butcher knife Ⓒ mallet Ⓓ grinder
- _____ ④ Use a _____ to transfer the boiled eggs from the pot.
Ⓐ cloche Ⓑ spider Ⓒ conical strainer Ⓓ skimmer
- _____ ⑤ In order to spread the frosting on the cake smoothly you need a _____.
Ⓐ cleaver Ⓑ skewer Ⓒ wooden spatula Ⓓ palette knife

B Fill in the blanks.

- ① 用湯鍋來裝湯。
Soup is served in a _____ .
- ② 將肉或乾果放入壓力鍋中來加速食物熟透的速度。
Put meat or dried beans in a _____ to make them cook faster.
- ③ 你不能用一般的平底鍋來做鬆餅，要用鬆餅機。
You can't cook waffles on a regular pan. You need to use a waffle _____ .
- ④ 用廚師刀來切開大部分的蔬菜。
Use your _____ to cut up most vegetables.
- ⑤ 炸完魚後，應該要用網杓來清除上層的浮油。
Once you have deep fried the fish, you should use a _____ to clean off the top of the oil.

C Matching: Choose the best cutting tool for each.

- a carving knife
- b poultry shears
- c palette knife
- d butcher knife
- e cook's knife



1 chicken



2 broccoli



3 butter on bread



4 a roast at the table



5 meat on the bone