



Introduction to Culinary CULINARY BINGO

Set Up

Items needed:

- Painter's tape (to make boards on counter tops) or grease pencil (let window cleaner soak on it to erase)
- Random kitchen tools/ equipment (16) per board
- Markers for board (candies, dried beans, spoons, etc.)
- Prizes (if desired)

Suggested tools/ equipment for calling off

Stockpot	Rolling Pin	Cambro
Flat Spatula	Bench Knife	Fish spatula
Sauté pan	Mallet	1/3 rd pan
Bain marie	Boning Knife	Spider
Half sheetpan	Melon Baller	Ladle
Wisk	Measuring Spoons	Santuko
Chef's knife	Portion scoop	Fry pan
Food Mill	Chinoise	Bowl
Pastry brush	Ramekin	Kitchen spoon
Box grater	Rubber spatula	Peeler
Saucepan	China cap	1/6 th pan
Perforated half hotel pan	Colander	Steel
Measuring Cups	Paring Knife	Tourne Knife
Measuring Spoons	1/9 th pan	Mandoline
Thermometer	Perforated spoon	Mortar and Pestle
Serrated Knife	Full hotel pan	



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Clues

1. I am preferred by most chefs for taking lumps out of food. **Wisk**
2. I am a four-sided metal tool used to shred and grate foods such as cabbage and cheese. **Box grater**
3. Nine of me makes one whole. **1/9th pan**
4. I make things smooth and level. **Rolling pin**
5. I am preferred for cutting large vegetables, fruit, and primarily baked goods. **Serrated Knife**
6. I am used for skimming in liquids. **Spider**
7. I work best for scooping food in a liquid. **Perforated Spoon**
8. I make the smoothest mashed potatoes. **Food mill**
9. I am the extensions of your hands, used for grabbing food. **Tongs**
10. I am designed to take scoop out spherical chunks of fruit. **Melon Baller**
11. I come in many sizes and used to store cold and room temperature food. **Cambro**
12. I am used for tenderizing lean cuts of animal protein. **Mallet**
13. If you use me, everything will be the same amount. **Portion scoop**
14. I am used for grinding, mixing, and smashing herbs and spices. **Mortar and Pestle**
15. I work best for peeling citrus fruits or trimming vegetables into ovals. **Tourne knife**
16. Three of me makes one whole. **1/3rd pan**
17. I am used for removing bones from protein. **Boning knife**
18. I am used for measuring small amounts of dry ingredients. **Measuring cups**
19. I am used for straining solids out of liquids. **China Cap**
20. I should only be used for cutting fine detailed work, trimming, or paring. **Paring knife**
21. I have thin blades and am flexible so I can turn over delicate pieces in a sauté pan. **Fish Spatula.**
22. I am used scraping bowls and saucepans and used for folding one ingredient onto another. **Rubber Spatula**
23. I have two handles, and hold the food, not the liquid, when poured into. **Colander**
24. I am used for holding ingredients for a line cook, storing hot or cold items. **Hotel Pan**
25. I cut dough. **Bench knife**
26. Only use me to cut vegetables. **Santuko**
27. I am used to remove the outer skin or peel of vegetables, often potatoes. **Peeler**
28. I fit nicely into a soup well. **Bain Marie**
29. Bubble, bubble, toil and trouble; make your stock in me. **Stockpot**
30. Use me to realign your knife when dull. **Steel**
31. I am used for measuring the temperature of food. **Thermometer**
32. Six of me makes one whole. **1/6th pan**
33. I spread melted butter and egg wash on product. **Pastry Brush**
34. I am used in the steamer to cook food. **Perforated (half) hotel pan**
35. I portion out sauces and liquids evenly every time. **Ladle**



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36. I am used for frying, sautéing, and braising on the stovetop. **Fry Pan**
37. I am an essential piece of kitchen equipment that is used for holding, molding, and mixing. **Bowl**
38. I am used for straining fine sauces and emulsions. **Chinoise**
39. I am very versatile for cooking various amounts of liquids on the stove. **Saucepan**
40. I am a flat sheet metal object used for baking, roasting, and for hold items. **(half) sheet pan**
41. I am used for cooking food over relatively high heat in a small amount of fat. **Sauté pan**
42. I am used for making thin, delicate slices or juliennes in vegetables. **Mandolin**
43. I am used for flipping study items over. **Flat Spatula**
44. I am the chef's preferred knife usually. **Chef's Knife**
45. Stir, Stir, Stir. **Kitchen Spoon**
46. I measure small amounts. **Measuring spoons**
47. I'm small but essential, I hold 2 oz. **ramekin**