











Kitchen Equipment Dominoes

Print out the page on card or paper. Cut out each domino.

Students then match up the image with the correct statement until there are no cards left.

<p>Start</p> <p>visit twinkl.com</p>		<p>Cooks food by converting electricity into microwaves, which penetrate food.</p> <p>visit twinkl.com</p>	
<p>A perforated bowl used to strain liquid or wash food.</p> <p>visit twinkl.com</p>		<p>Used to spread butter, oil or glaze onto food.</p> <p>visit twinkl.com</p>	
<p>Used for mixing or spreading. Great for getting cake mixture out of the bowl.</p> <p>visit twinkl.com</p>		<p>Used for spreading onto a flat surface with its long, flexible, round-ended blade.</p> <p>visit twinkl.com</p>	
<p>A utensil used for whipping eggs or cream.</p> <p>visit twinkl.com</p>		<p>A broad, flat-bladed utensil used for lifting fish and fried foods.</p> <p>visit twinkl.com</p>	
<p>A cylindrical piece of equipment used for flattening or shaping dough.</p> <p>visit twinkl.com</p>		<p>Used to roll pasta dough into thin sheets.</p> <p>visit twinkl.com</p>	
<p>Used to separate coarser from finer particles.</p> <p>visit twinkl.com</p>	<p>Finish</p>		