

	Fluffy?	Colored Consistently?	Which egg tasted best?	Which was the best tool for the job?
Egg 1 Wooden Spoon				
Egg 2 Slotted Spoon				
Egg 3 Heavy Metal Spoon				
Egg 4 Rotary Beater				
Egg 5 Whisk				

Cut out graph as one piece.
 Complete activity and record findings.
 Valley fold in half horizontally.
 Cut out and glue graphic to cover.

Mixing Tools – Just about every recipe requires you to mix something. Learn to use the correct tool for the job. A wooden spoon is a good mixing tool for most jobs. They come in various sizes and shapes, they don't scratch pan surfaces, and the handle stays cool. If you need to remove pieces of food from liquid, use a slotted spoon. If you are mixing something thick, use a heavy metal spoon. A rotary beater will beat, blend, and mix air into foods. A whisk is also used to incorporate air into foods and should be used to whip eggs, soufflés, and meringues. A whisk will also help prevent lumps in sauces and gravies. Most chefs prefer a whisk to a rotary beater.

*Activity – Get out five small bowls, and each of the five mixing tools we discussed. Crack an egg into each bowl and mix each one with a different tool. Cook each egg in a frying pan separately and **chart** your findings. Which egg was the fluffiest? Which egg was a consistent color throughout? Which egg tasted the best? Which tool was the best one for the job?

