



**SOUTH DAKOTA STATE
UNIVERSITY EXTENSION**



Family & Consumer Sciences Skill-A-Thon

Food & Cooking Photos & Labels

- Print this document two-sided so the label goes on the back of the photo. (Note that some photos should be displayed vertically.)
- Laminate or file in page protectors.
- Photos and labels are split up by categories based on the Family & Consumer Sciences answer sheet.
- Since the label is on the back, do not allow participants to pick up the photo.

This document is meant for your local/county use.

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MC-04078-01-02

Food & Cooking ID

Beginners: 1-10

Juniors: 1-15

Seniors: 1-25

Appliances



Air Fryer



RF-CAL
Water Purifier
Model: RF-CAL-1000
Capacity: 1000 Gallons
Filter Life: 6 Months
Please Refer to the User Manual for
Detailed Instructions and Safety
Precautions.

RF-CAL

Bread Machine



Coffee Grinder



Countertop Mixer



Crepe Pan



Electric Kettle



Electric Pressure Cooker



Electric Skillet



Food Processor



Hand Mixer



Rice Cooker



HOT SURFACE

Hamilton Beach®

KEEP WARM LOW
OFF HIGH

Slow Cooker



Sous Vide Immersion Circulator



Toaster Oven



Turkey Fryer



V3440

On/Off Manual Cancel Speed Food Cancel

Seal

How to Make a Food Bag with FreshGuard™ Vacuum Packaging Bags

1. Place the bag on the counter with the top edge facing you.
2. Place the food in the bag, leaving a 1/2 inch gap at the top.
3. Fold the top edge of the bag over the food.
4. Place the bag in the sealer, top edge facing you.
5. Press the "Manual" button.
6. The bag is sealed and ready to use.

How to Vacuum Package with FreshGuard™ Vacuum Packaging Bags

1. Place the bag in the sealer, top edge facing you.
2. Press the "Manual" button.
3. The bag is sealed and ready to use.

To Clean After Use

1. Remove the bag from the sealer.
2. Wipe the sealer with a damp cloth.
3. Allow the sealer to dry completely before using again.

Vacuum Sealer

Cookware



Baking Pan



Baking Sheet



Broiler Pan



Colander



Double Boiler



Dutch Oven



French Press



Frying Pan



Pastry Press



Pie Plate



Pressure Cooker



Roaster Pan



Round Cake Pan



Saucepan



Sauté Pan



Splatter Screen



Springform Pan



Steamer Basket



Tube Pan

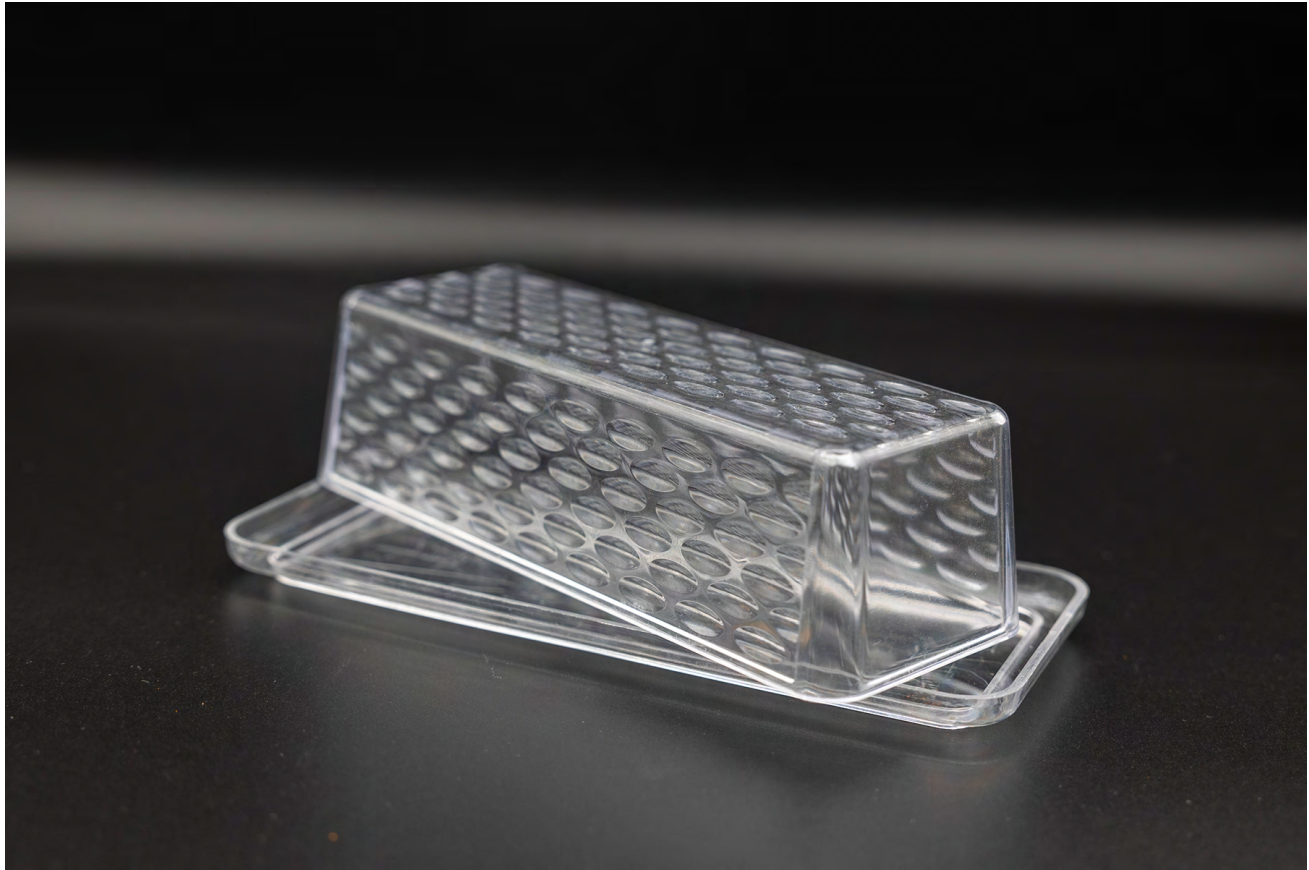


Wok

Dish & Tableware



Bread Plate



Butter Dish



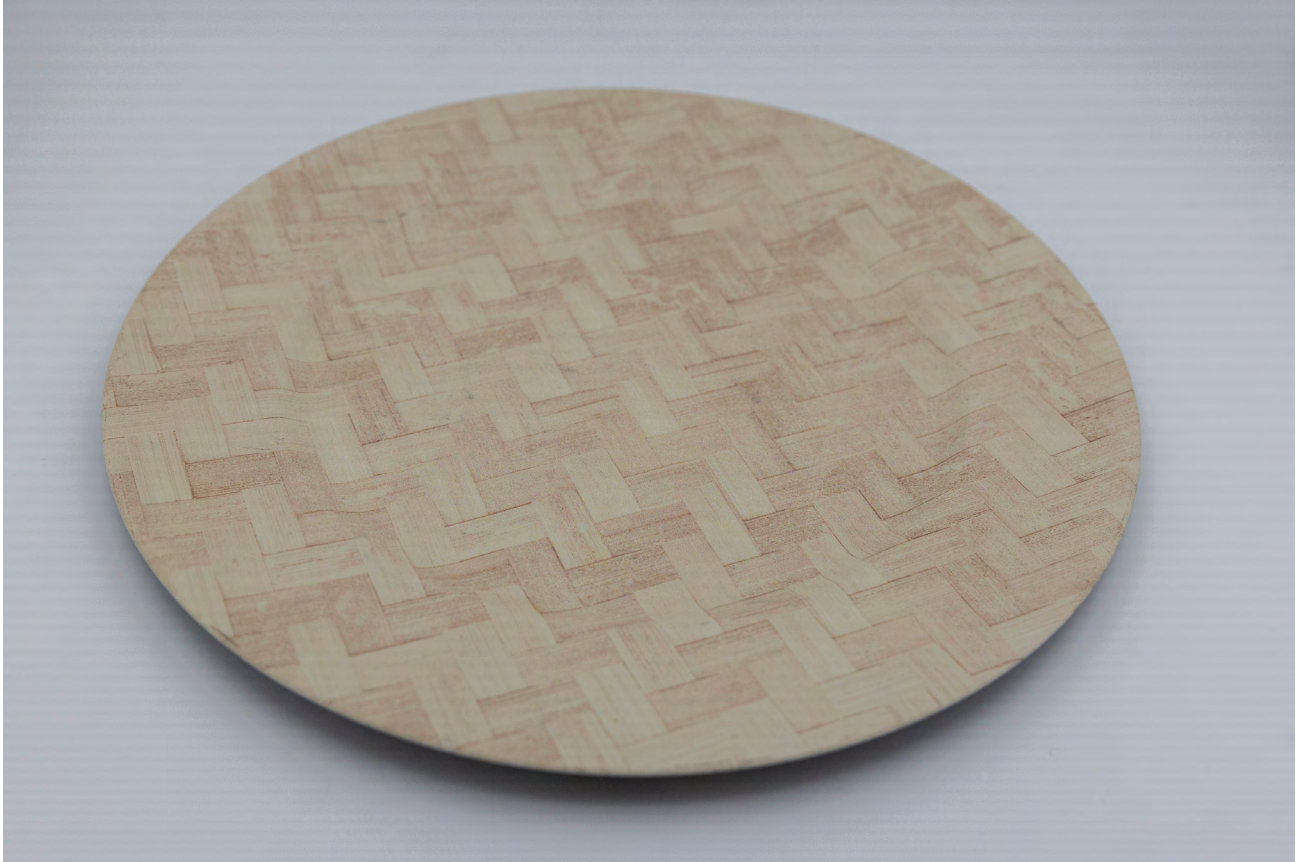
Butter Knife



Cake Platter



Carafe



Charger



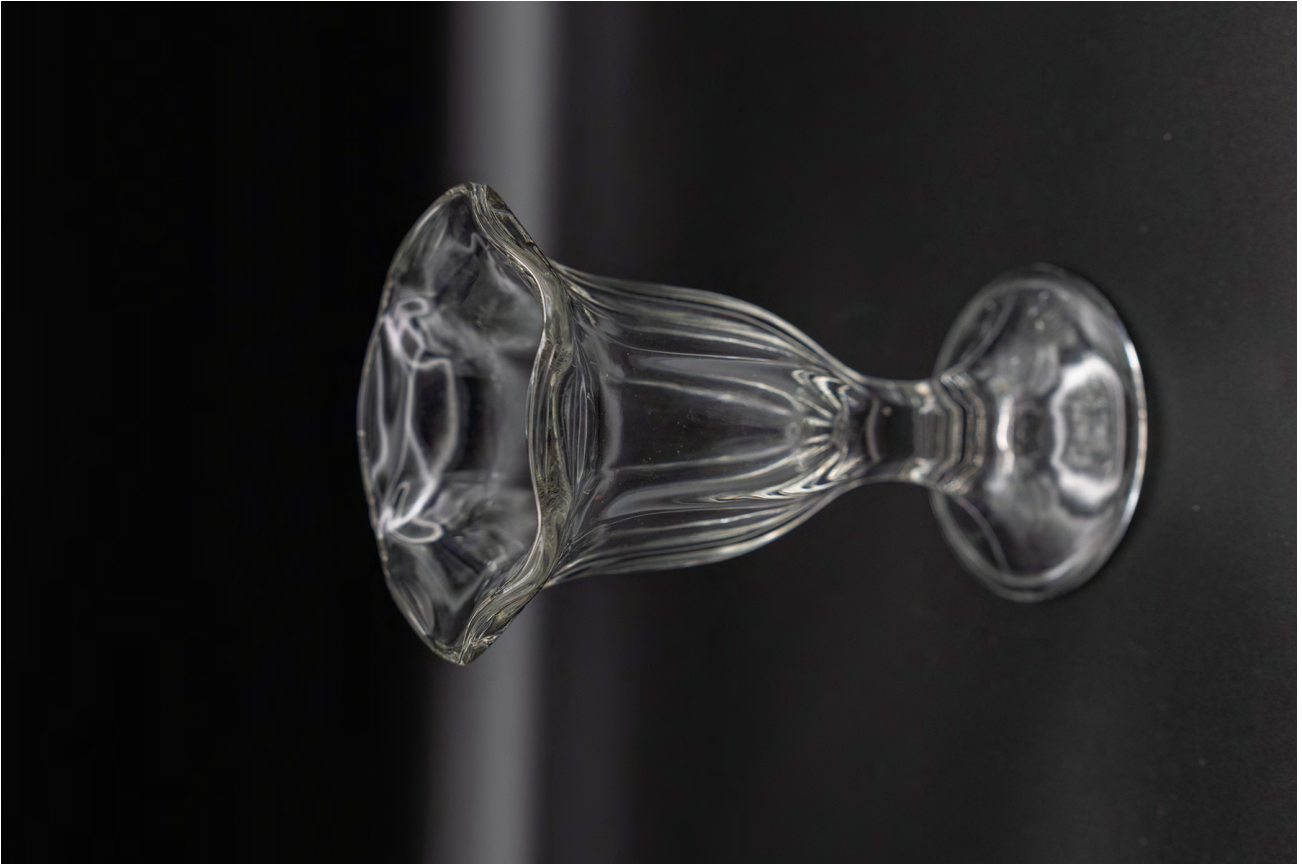
Cheese Fork



Gravy Boat



Meat Platter



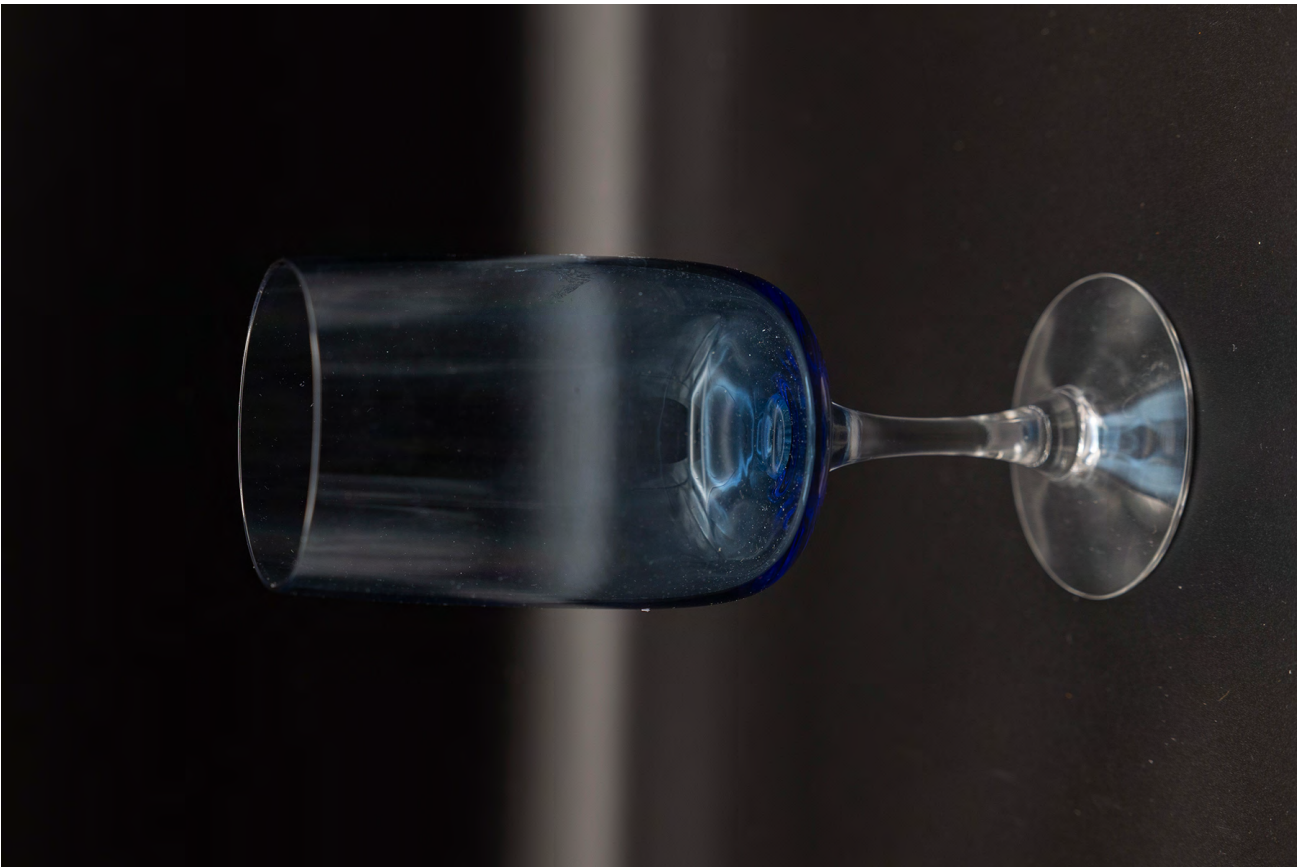
Parfait Cup



Salad Fork



Tea Pot



Water Goblet

Spices/Food



Arborio



Basil



Bay Leaves



Bulgur



Caraway Seeds



Cardamom



Chives



Cilantro



Cloves



Couscous



Cumin



Curry Powder



Dill



Fennel Seed



Garbanzo Beans



Ginger



Lemongrass



Licorice



Mace



Nutmeg



Oregano



Parsley



Quinoa



Rosemary



Saffron



Smoked Paprika



Sumac



Tarragon



Thyme



Turmeric

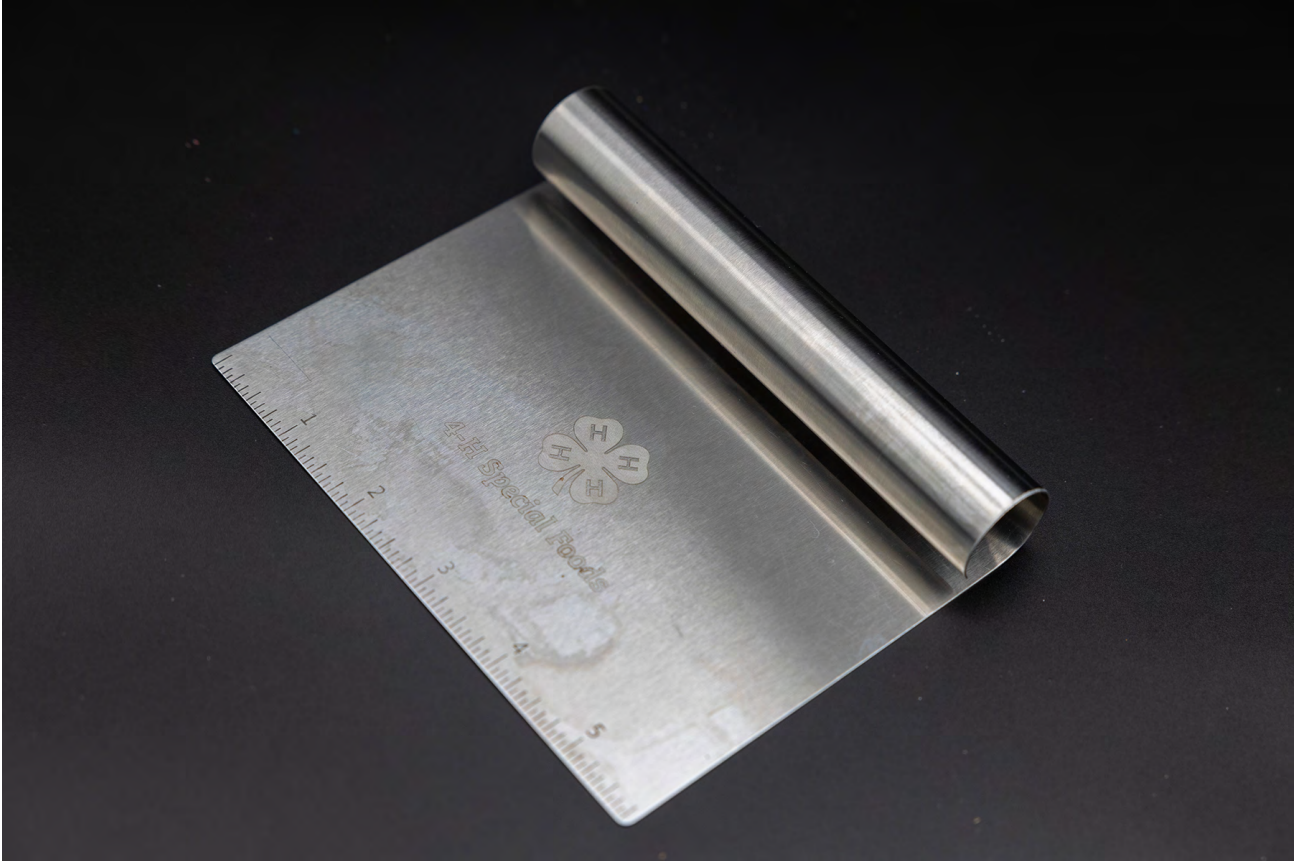
Utensils



Apple Corer



Basting Brush



Bench Knife



Boning Knife



Cake Icing Knife



Candy Thermometer



Cheese Slicer



Chef's Knife



Chopper



Citrus Reamer



cooks

Cutting Board



Decorative Slicer, Ripple



Egg Separator



Egg Slicer



Fat Separator



Flour Sifter



Garlic Press



Grater



Ground Meat Chopper



Herb Scissors



Instant Read Thermometer



Kitchen Fork



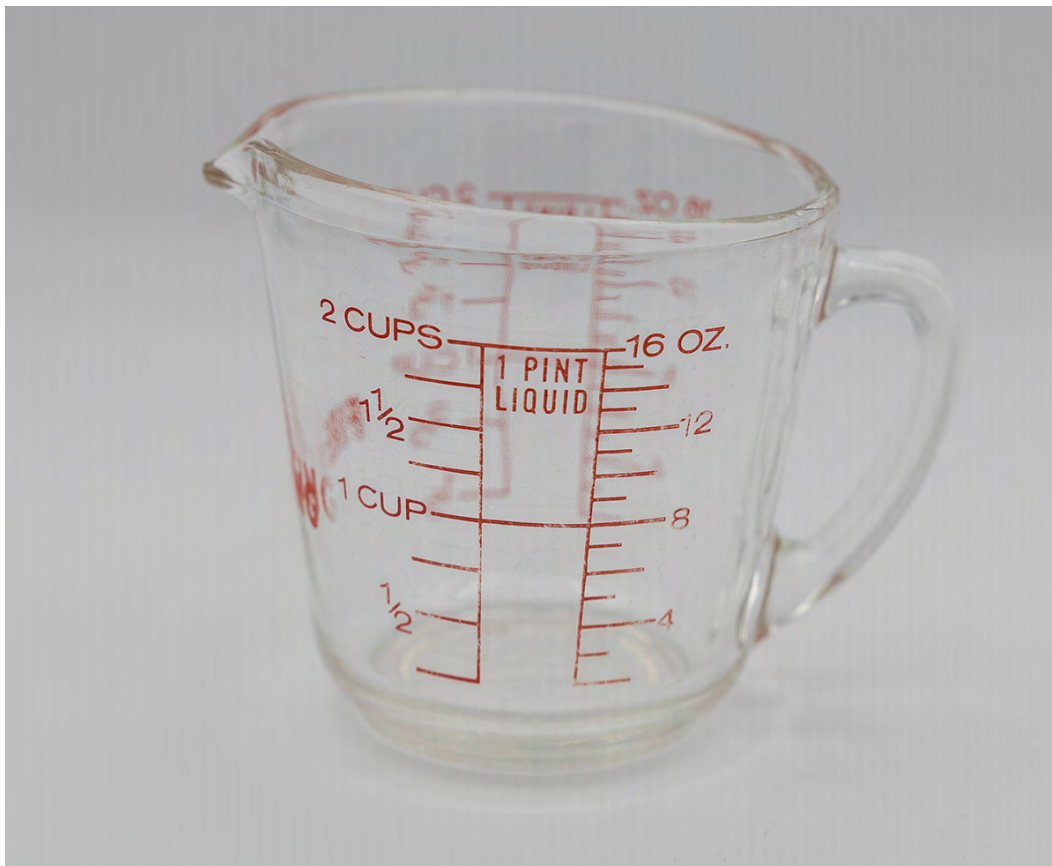
Kitchen Scale



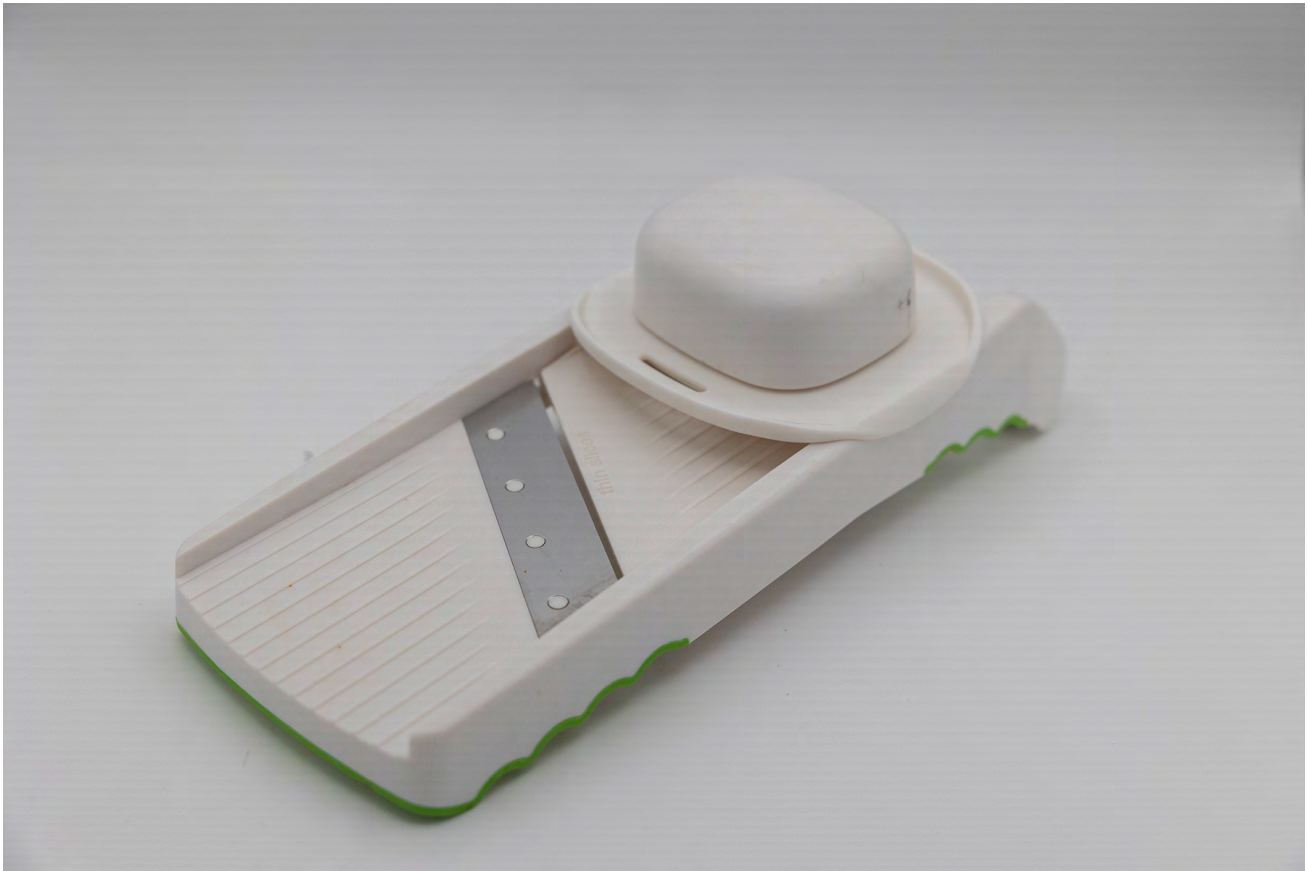
Kitchen Shears



Ladle



Liquid Measuring Cup



Mandolin Slicer



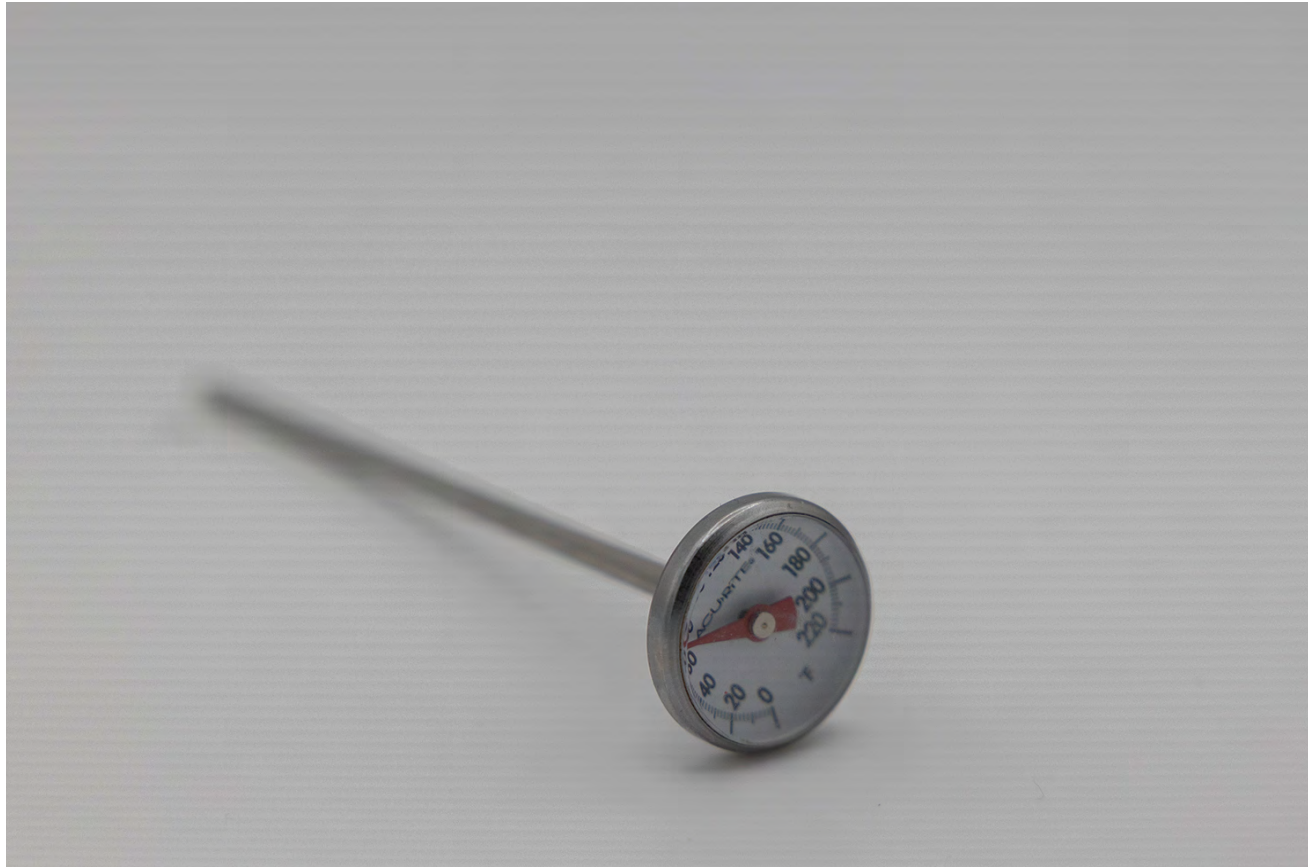
Measuring Cups



Measuring Spoons



Meat Tenderizer



Meat Thermometer



Melon Baller



Mezzaluna



Nut Chopper



Nut Cracker



Oil & Vinegar Bottles



Paring Knife



Pasta Measurer



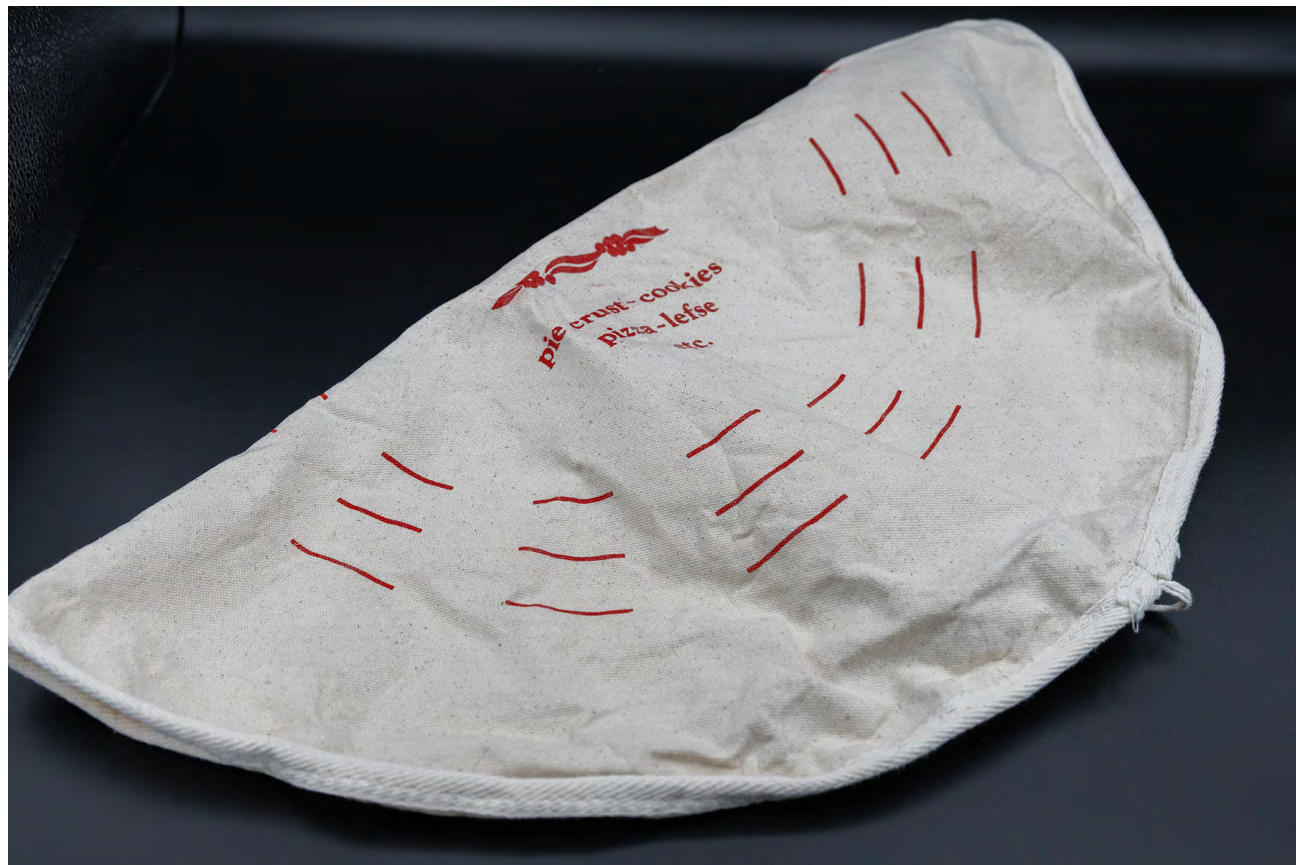
Pasta Server



Pastry Blender



Pastry Brush




pie crust- cookies
pizza- lefse
etc.

Pastry Cloth



Pie Bird



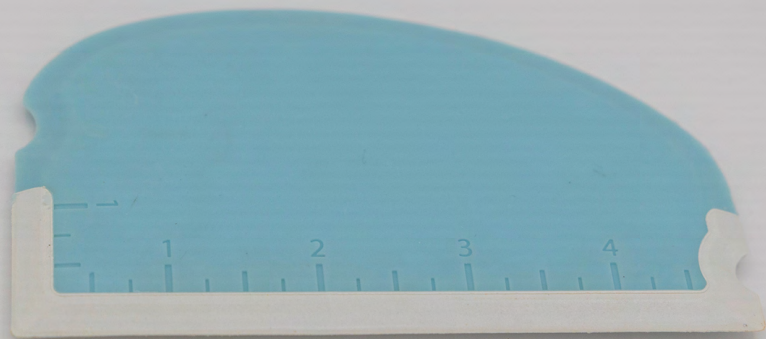
Pie/Cake Server



Potato Masher



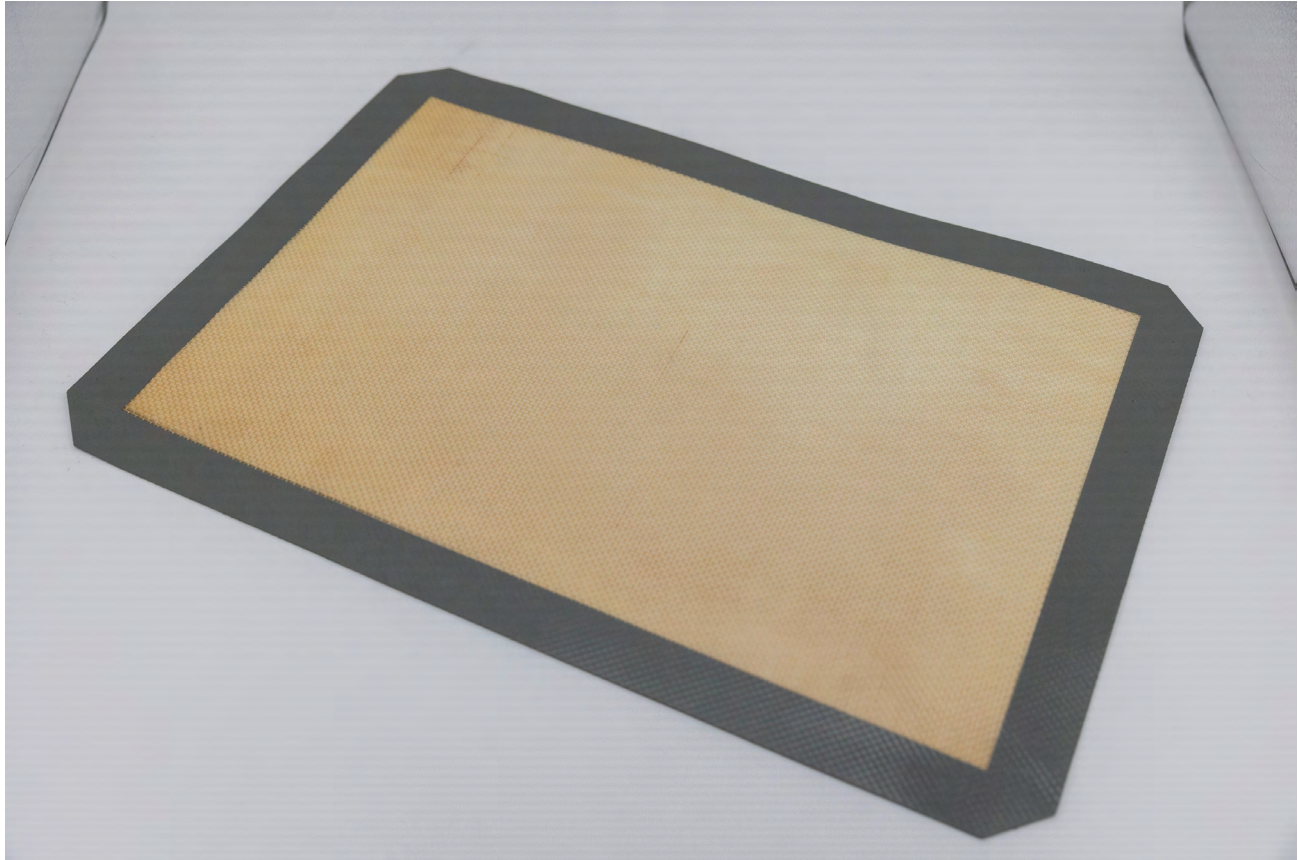
Rubber Spatula



Scraper



Shrimp Deveiner



Silicone Baking Sheet



Slicing Knife



Spiralizer



Strainer



Turner



Utility Knife



Whisk