

[DESCRIPTION]

[Title of Invention]

COOKING SPOON AND COOKWARE SET

[Technical Field]

[0001] The present invention relates to a cooking spoon and a cookware set.

[Background Art]

[0002] Unlike adult food, baby food to be fed to infants of weaning age needs to be processed by mashing ingredients. There has conventionally been known a spoon having a function of roughly cutting up ingredients and a function of squishing the ingredient and moreover a function of mashing the ingredient to feed an infant during a baby food stage (see PTL 1, for example).

[Citation List]

[Patent Literature]

[0003]

[PTL 1] Japanese Examined Utility Model Application Publication No. H06-018549

[Summary of Invention]

[Technical Problem]

[0004] The spoon disclosed in PTL 1 is used to feed an infant. Similarly to spoons for regular meals, the spoon disclosed in PTL 1 is grabbed by a user by, for example, being supported at the base end side of a handle portion thereof with three fingers, i.e., the thumb, the index finger, and the middle

finger, with the handle portion being located away from the bowl portion for scooping an ingredient.

However, in mashing the ingredient by the spoon being supported with the fingers, the force of the fingertips is not sufficient to act easily on the spoon as a force of mashing the ingredient.

[0005] In recent years, it has become common to mash and store through freezing a large amount of ingredients in advance and prepare baby food by thawing these frozen ingredients. In such a case, it takes a great deal of effort to mash a large amount of ingredients with only the force of the fingertips using the spoon disclosed in PTL 1. Moreover, the user may feel pain in a part holding the spoon. In particular, the burden of mashing a large amount of ingredients with only the force of the fingers is great for women who often prepare baby food.

[0006] The present invention has been contrived in order to solve the foregoing problems, and an object thereof is to provide a cooking spoon configured to be able to mash a large amount of ingredients without causing a great deal of effort and pain to a user, and a cookware set equipped with the cooking spoon.

[Solution to Problem]

[0007] According to the present invention, the foregoing problems can be solved by a cooking spoon including: a long handle portion that is to be grabbed; and a spoon body that is coupled to the handle portion and has a bowl portion recess-shaped in a predetermined direction, wherein the handle portion

includes a tip portion that is coupled to the spoon body and has a recess portion for accommodating a tip of a finger, and a base end portion that is coupled to the tip portion and has a curved shape protruding in a direction opposite to the predetermined direction.

[0008] According to the cooking spoon of the configuration, since the recess portion is formed at the tip portion, positioning the spoon body can be determined by having the recess portion accommodate the tip of the finger. With such a configuration, the user does not feel pain caused by an excessive force of the fingertip elicited to position the spoon body. Furthermore, the base end portion has a curved shape protruding in the direction opposite to the direction of the recess in the bowl portion. Thus, the user can transmit a load corresponding to the user's weight and strength from the palm to the base end portion of the cooking spoon, without relying on the force of the fingertips. In addition, since the load is distributed and transmitted to each part of the curved shape, the palm of the user is not subjected to a great deal of pain unlike when the load is locally concentrated and transmitted. Therefore, according to the cooking spoon having the foregoing configuration, a large amount of ingredients can be mashed without causing a great deal of effort and pain to the user.

[0009] In the cooking spoon according to the present invention, it is preferred that the handle portion be formed such that the tip of the finger of a user can be accommodated

in the recess portion in a state in which a predetermined position of a palm of the user is positioned at a top portion of the curved shape.

According to the cooking spoon having the foregoing configuration, the user can grab the cooking spoon while having the tip of the user's finger accommodated in the recess portion formed at the tip portion of the handle portion in a state in which the predetermined position of the palm is positioned at the top portion of the curved shape of the base end portion. The user, therefore, can transmit the load corresponding to the user's weight and strength from the palm to the base end portion of the cooking spoon, without relying on the force of the fingertips. The user can transmit the load from the base end portion to an ingredient via the spoon body to mash the ingredient, by transmitting the load to the base end portion while having a bottom surface of the spoon body in abutment with the ingredient.

[0010] In the cooking spoon according to the present invention, it is preferred that the predetermined position be located near the palm side of an MP joint of an index finger.

According to the cooking spoon having the foregoing configuration, the user can grab the cooking spoon while having the tip of the index finger accommodated in the recess portion formed at the tip portion of the handle portion in a state in which a part near the palm side of the MP joint of the index finger is positioned at the top portion of the curved shape. In

this case, the user can stabilize the position of the handle portion by pinching the handle portion between the user's thumb and middle finger, and transmit the load corresponding to the user's weight and strength from the palm to the base end portion of the cooking spoon, without relying on the force of the fingertips.

[0011] In the cooking spoon according to the present invention, it is preferred that a first radius of curvature of the curved shape at the top portion be greater than a second radius of curvature at a bottom portion where the recess portion is the deepest.

According to the cooking spoon having the foregoing configuration, the second radius of curvature at the bottom portion of the recess portion is large enough to accommodate the tip of the finger of the user. In addition, the first radius of curvature at the top portion where the predetermined position of the palm of the user is positioned is greater than the second radius of curvature, and the curved shape of the top portion has a gentler curve than the bottom portion of the recess portion. Such a configuration further prevents pain that can be caused on the predetermined position of the palm of the user due to local concentration and transmission of the load corresponding to the weight and strength of the user.

[0012] The foregoing problems can also be solved by a cookware set according to the present invention which includes a mashing container that accommodates an ingredient and has a

curved shape recessed in the predetermined direction, and the cooking spoon according to any of the cooking spoons described above.

The cookware set having the foregoing configuration can realize mashing of a large amount of ingredients without causing a great deal of effort and pain to the user.

[0013] According to the cooking spoon of the present invention, it is preferred that a third radius of curvature of the curved shape of the mashing container be greater than a fourth radius of curvature of a bottom surface of the spoon body.

Since the third radius of curvature of the curved shape of the mashing container is greater than the fourth radius of curvature of the bottom surface of the spoon body, the ingredient placed in the mashing container can easily be pressed against the bottom surface of the spoon body until the ingredient comes into contact with an inner peripheral surface of the mashing container.

[Advantageous Effects of Invention]

[0014] Accordingly, the present invention can provide a cooking spoon configured to be able to mash a large amount of ingredients without causing a great deal of effort and pain to the user, and a cookware set equipped with the cooking spoon.

[Brief Description of Drawings]

[0015]

[Fig. 1]

Fig. 1 is a perspective view showing a cookware set according to an embodiment of the present invention.

[Fig. 2]

Fig. 2 is a side view of a cooking spoon shown in Fig. 1.

[Fig. 3]

Fig. 3 is a diagram showing a state in which the cooking spoon shown in Fig. 2 is used.

[Fig. 4]

Fig. 4 is a plan view of the cooking spoon shown in Fig. 2.

[Fig. 5]

Fig. 5 is a cross-sectional view taken along arrow I-I, showing the cooking spoon shown in Fig. 4.

[Fig. 6]

Fig. 6 is a cross-sectional view taken along arrow II-II, showing the cooking spoon shown in Fig. 5.

[Fig. 7]

Fig. 7 is a cross-sectional view taken along arrow III-III, showing the cooking spoon shown in Fig. 5.

[Fig. 8]

Fig. 8 is a cross-sectional view taken along arrow IV-IV, showing the cooking spoon shown in Fig. 5.

[Fig. 9]

Fig. 9 is a side view of a mashing container shown in Fig. 1.

[Fig. 10]

Fig. 10 is a cross-sectional view taken along arrow V-V, showing the mashing container shown in Fig. 9.

[Fig. 11]

Fig. 11 is a cross-sectional view taken along arrow VI-VI, showing the mashing container shown in Fig. 10.

[Description of Embodiments]

[0016] Preferred embodiments of the present invention are now described hereinafter in detail with reference to the drawings. Note that, since the embodiments described below are favorable specific examples of the present invention, various technically favorable limits are applied thereto; however, the scope of the present invention is not limited to these embodiments unless the following description specifically states that the present invention is limited. Further, in each drawing, identical components are designated the same reference numerals; thus, detailed descriptions thereof are omitted accordingly.

[0017] A cookware set 300 according to an embodiment of the present invention is described hereinafter with reference to the drawings. Fig. 1 is a perspective view showing the cookware set 300 according to the present embodiment.

As shown in Fig. 1, the cookware set 300 according to the present embodiment includes a mashing container 200 that accommodates ingredients and in which a groove portion 210 for mashing the ingredients is formed on an inner peripheral surface 201 of the mashing container 200, and a cooking spoon 100 for pressing an ingredient accommodated in the mashing container 200 against the groove portion 210, to mash the ingredient. Ingredients described here mean objects for preparing baby food,

and examples thereof include grains such as rice, meats, vegetables, and fruits.

[0018] The cooking spoon 100 equipped in the cookware set 300 is described next with reference to the drawings. The cooking spoon 100 according to the present embodiment has a function of mashing an ingredient and a function of scooping up the mashed ingredient and serving the ingredient in a baby food container (not shown).

As shown in the side view in Fig. 2, the cooking spoon 100 of the present embodiment has a long handle portion 110 that a user grabs with his/her hand, and a spoon body 120 coupled to the handle portion 110. The cooking spoon 100 is configured by integrally forming the handle portion 110 and the spoon body 120 with a resin material (such as polypropylene).

[0019] The handle portion 110 has a tip portion 111 that is coupled to the spoon body 120, and a base end portion 112 that is coupled to the tip portion 111.

A recess portion 111a that partially accommodates a finger (such as an index finger) of the user who grabs the handle portion 110 with his/her hand, is formed in the tip portion 111.

[0020] The base end portion 112 of the handle portion 110 has a curved shape that protrudes upward along an axis Z1 in a vertical direction when an upper end portion 120a of the spoon body 120 is positioned along a horizontal plane. This curved shape is in a substantially spherical shape having a top portion 112a as an upper end thereof in the vertical direction.

As shown in Fig. 1, the spoon body 120 has a bowl portion 121 for scooping and accommodating the ingredient, and a bottom surface 122 for pressing the ingredient downward.

[0021] The bowl portion 121 is a part recessed downward along an axis Z2 in the vertical direction when the upper end portion 120a is positioned along the horizontal plane. In the bowl portion 121, an indented shape having substantially hemispherical protrusions 121a (see Fig. 5) is formed, the protrusions 121a protruding from a plurality of sections of the spherical inner peripheral surface of the bowl portion 121.

While the bowl portion 121 of the spoon body 120 is formed so as to be recessed downward in the vertical direction, the curved shape of the base end portion 112 of the handle portion 110 is formed so as to protrude upward (opposite to the downward direction) in the vertical direction.

[0022] The bottom surface 122 is a part formed in a spherical shape so as to protrude downward along the axis Z2 in the vertical direction when the upper end portion 120a is positioned along the horizontal plane. An indented shape having substantially hemispherical protrusions 122a is formed on the bottom surface 122, the protrusions 122a protruding from a plurality of sections of a spherical outer peripheral surface of the bottom surface 122.

[0023] Here, a usage state of the cooking spoon 100 is now described with reference to Figs. 3 and 4. Fig. 3 is a diagram showing a state in which the cooking spoon 100 shown in Fig. 2

is used. Fig. 4 is a plan view showing the cooking spoon 100 shown in Fig. 2.

As shown in Fig. 3, in the usage state of the cooking spoon 100, the handle portion 110 is formed in such a manner that a tip of an index finger FG1 of the user can be accommodated in the recess portion 111a in a state in which a predetermined position of a palm of the user is positioned at the top portion 112a of the curved shape.

[0024] The predetermined position of the palm of the user that is positioned at the top portion 112a can be any position in the palm of the user, depending on the size of a hand H of the user or preference of the user. It is preferred that the predetermined position be, for example, a part near an MP joint (metacarpophalangeal joint) of the index finger FG1 at the palm side.

[0025] The plan view shown in Fig. 4 shows a state in which the part near the MP joint of the index finger FG1 of the user at the palm side is positioned at the top portion 112a. As shown in Fig. 4, the tip of the index finger FG1 of the user is accommodated in the recess portion 111a, while the part near the MP joint of the index finger FG1 at the palm side is positioned at the top portion 112a. The user can stably grab the handle portion 110 by having the tip of the index finger FG1 accommodated in the recess portion 111a and pinching both width-wise ends of the tip portion 111 of the handle portion 110 with a thumb Th and a middle finger FG2.

[0026] By grabbing the cooking spoon 100 as shown in Figs. 3 and 4, a load F1 corresponding to the weight and strength of the user can be transmitted from the palm to the base end portion 112 of the cooking spoon 100. The load F1 transmitted to the base end portion 112 is transmitted from the base end portion 112 to an ingredient 400 via the spoon body 120. The ingredient 400 is mashed by the load F1 transmitted from the bottom surface 122 of the spoon body 120, while being sandwiched between the bottom surface 122 of the spoon body 120 and the groove portion 210 of the mashing container 200.

[0027] The cross-sectional shape of the cooking spoon 100 is described next with reference to Figs. 5 to 8.

Fig. 5 is a cross-sectional view taken along arrow I-I, showing the cooking spoon 100 shown in Fig. 4. Fig. 6 is a cross-sectional view taken along arrow II-II, showing the cooking spoon 100 shown in Fig. 5. Fig. 7 is a cross-sectional view taken along arrow III-III, showing the cooking spoon 100 shown in Fig. 5. Fig. 8 is a cross-sectional view taken along arrow IV-IV, showing the cooking spoon 100 shown in Fig. 5.

[0028] As shown in Fig. 5, the recess portion 111a has a bottom portion 111d where a distance with respect to a straight line connecting a tip-side end portion 111b and a base end-side end portion 111c is a maximum depth Dmax. As shown in Fig. 5, L1 represents a straight-line distance between the top portion 112a of the base end portion 112 and the bottom portion 111d of the tip portion 111. It is preferred that L1 be set at, for

example, 50 mm or greater and 70 mm or less. Setting L1 at 50 mm or greater can prevent the top portion 112a from reaching the part near the MP joint of the index finger FG1 at the palm side in a state in which the index finger FG1 is held in the recess portion 111a. On the other hand, setting L1 at 70 mm or less can prevent the top portion 112a from moving away to a position past the part near the MP joint of the index finger FG1 at the palm side in the state in which the index finger FG1 is held in the recess portion 111a.

[0029] As shown in Fig. 5, in the recess portion 111a, the distance from the base end-side end portion 111c to the bottom portion 111d is longer than the distance from the tip-side end portion 111b to the bottom portion 111d. According to such configuration, the tip of the first joint of the index finger FG1 is housed in a position near the tip-side end portion 111b, and the region of the first joint of the index finger FG1 is accommodated in the recess portion 111a.

As shown in Fig. 6, in the recess portion 111a, the length of the handle portion 110 in the longitudinal direction thereof is greater than the length of the handle portion 110 in the width direction thereof. Therefore, the recess portion 111a can hold the index finger FG1 housed therein, in such a manner that said index finger FG1 is not shifted in the width direction of the handle portion 110.

Since the recess portion 111a is formed in such a manner described above, the index finger FG1 can be accommodated securely and the position of the index finger FG1 can be held.

[0030] As shown in Fig. 6, the cross-sectional shape of the bowl portion 121 in the width direction thereof is in an arc shape recessed downward along the axis Z2. The cross-sectional shape of the bottom surface 122 in the width direction thereof is in an arc shape protruding downward along the axis Z2. The thickness of the spoon body 120 sandwiched between the bowl portion 121 and the bottom surface 122 is substantially constant in the width direction of the cooking spoon 100.

[0031] When the cooking spoon 100 is viewed from the front, the width of the handle portion 110 is such that the tip portion 111 has a minimum width W_{min} and the base end portion 112 has a maximum width W_{max} . Since the tip portion 111 has the minimum width W_{min} , the user can easily execute the operation of accommodating the index finger FG1 in the recess portion 111a while pinching the both width-wise ends of the tip portion 111 between the thumb Th and the middle finger FG2.

Furthermore, since the base end portion 112 has the maximum width W_{max} , the area of the base end portion 112 centered around the top portion 112a with which the palm of the user comes into contact, is sufficiently larger than the area of an inner peripheral surface of the recess portion 111a holding the index finger FG1. The user can transmit, to the base end portion 112, the load F1 corresponding to the weight and strength of the user

by bringing the wide region of the base end portion 112 centered around the top portion 112a into contact with the palm.

[0032] As shown in Fig. 7, in the width direction of the handle portion 110, the radius of curvature of the curved shape at the top portion 112a is a first radius of curvature R1. Although the first radius of curvature R1 shown in Fig. 7 is a radius of curvature in the width direction of the handle portion 110, the first radius of curvature R1 is the same in other directions as well. The first radius of curvature R1 is preferably, for example, 15 mm or greater and 25 mm or less. Setting the first radius of curvature R1 at 15 mm or greater forms the vicinity of the top portion 112a into a curved shape having significant changes, preventing the palm of the user from being subjected to a great deal of pain. On the other hand, setting the first radius of curvature R1 at 25 mm or less forms the vicinity of the top portion 112a into an excessively gentle curved shape so as to be grabbed easily by the palm of the user.

[0033] As shown in Fig. 8, in the width direction of the handle portion 110, a radius of curvature of the bottom portion 111d where the recess portion 111a is the deepest Dmax is a second radius of curvature R2. The second radius of curvature R2 is preferably, for example, 10 mm or greater and 20 mm or less. Setting the second radius of curvature R2 at 10 mm or greater allows the index finger FG1 of the user to come into contact with the bottom portion 111d of the recess portion 111a. On the other hand, setting the second radius of curvature R2 at

20 mm or less can prevent the index finger FG1 of the user from moving without being positioned stably in the recess portion 111a.

The first radius of curvature R1 shown in Fig. 7 is preferably greater than the second radius of curvature R2 shown in Fig. 8. By setting the first radius of curvature R1 to be greater than the second radius of curvature R2, the curvature of the curved shape of the top portion 112a can become greater than the curvature of the part accommodating the index finger FG1, preventing the palm of the user from suffering pain.

[0034] The mashing container 200 equipped in the cookware set 300 is described next with reference to the drawings. The mashing container 200 of the present embodiment is a container for accommodating and mashing ingredients.

Fig. 9 is a side view of the mashing container 200 shown in Fig. 1. Fig. 10 is a cross-sectional view taken along arrow V-V, showing the mashing container 200 shown in Fig. 9. Fig. 11 is a cross-sectional view taken along arrow VI-VI, showing the mashing container 200 shown in Fig. 10.

[0035] As shown in Figs. 9 to 11, the mashing container 200 includes a container body 220, a pair of handles 230 provided on an upper surface at both ends of the container body 220, and feet 240 provided at a lower end of the container body 220.

The container body 220 is long in one direction shown in Fig. 9 and short in the other direction shown in Fig. 10 (the direction perpendicular to the direction shown in Fig. 9). The

length of the container body 220 in the longitudinal direction is L2, and the length of the container body 220 in the short direction is L3.

[0036] A one end portion 221 and the other end portion 222 in the longitudinal direction of the container body 220 each have an inner peripheral surface that is in the shape of a quadrant obtained by dividing a semicircle. As shown in Fig. 10, the container body 220 is integrally formed of a resin material in a shape in which a body portion 223 is sandwiched between the one end portion 221 and the other end portion 222.

As shown in Fig. 10, the container body 220 has a curved shape recessed downward in the vertical direction.

[0037] As shown in Figs. 10 and 11, a groove portion 210 is formed in a part of the inner peripheral surface of the container body 220, but the groove portion 210 is not formed in other parts. The user can place an ingredient on the groove portion 210 and press the ingredient against the groove portion 210 by using the cooking spoon 100, to mash the ingredient. The user can also easily scoop the mashed ingredient with the cooking spoon 100 by moving the ingredient mashed on the groove portion 210 to a region other than the groove portion 210 by using the cooking spoon 100.

[0038] As shown in Fig. 10, in the container body 220, the radius of curvature of the curved shape of the inner peripheral surface of a bottom portion 220b, the distance from which to an upper end portion 220a of the container body 220 is the longest,

is a third radius of curvature R3. The third radius of curvature R3 is greater than a fourth radius of curvature R4 of the bottom surface 122 of the spoon body 120 (see Fig. 6). The third radius of curvature R3 shown in Fig. 10 is preferably set at, for example, 40 mm or greater and 80 mm or less. Setting the third radius of curvature R3 at 40 mm or greater forms the bottom portion 220b of the container body 220 into a curved shape having significant changes, allowing the ingredient to be mashed easily.

[0039] On the other hand, setting the third radius of curvature R3 at 80 mm or less forms the bottom portion 220b into an excessively gentle curved shape, preventing difficulty in scooping the ingredient from the bottom portion 220b. The fourth radius of curvature R4 of the bottom surface 122 of the spoon body 120 shown in Fig. 6 is preferably set at, for example, 20 mm or greater and 25 mm or less. Setting the fourth radius of curvature R4 at 20 mm or greater forms the bottom surface 122 into a curved shape having significant changes, preventing a decrease in the area of contact between the ingredient and the bottom surface 122. On the other hand, setting the fourth radius of curvature R4 at 25 mm or less forms the bottom surface 122 into an excessively gentle curved shape, allowing the ingredient to be pressed easily against the bottom portion 220b of the container body 220.

[0040] Actions and effects of the cookware set 300 according to the present embodiment are described hereinafter.

According to the cooking spoon 100 of the present embodiment, in a state in which the predetermined position of the palm is placed on the top portion 112a of the curved shape of the base end portion 112, the user can grab the cooking spoon 100 while having the tip of the index finger FG1 housed in the recess portion 111a formed in the tip portion 111 of the handle portion 110. Therefore, the user can transmit the load F1 corresponding to the weight and strength of the user from the palm to the base end portion 112 of the cooking spoon 100 without relying on the force of the fingertips. By transmitting the load F1 to the base end portion 112 while having the bottom surface 122 of the spoon body 120 in abutment with the ingredient 400, the user can transmit the load F1 from the base end portion 112 to the ingredient 400 via the spoon body 120, to mash the ingredient.

[0041] In addition, the top portion 112a on which the predetermined position of the palm of the user is placed is in the curved shape, and the load F1 is distributed and transmitted to all parts of the curved shape. Therefore, the palm of the user is not subjected to a great deal of pain as compared to when the load F1 is locally concentrated and transmitted. Therefore, since the position of the spoon body 120 can be determined in the state in which the tip of the index finger FG1 is housed in the recess portion 111a, pain caused by applying an excessive force to the fingertip in order to determine the position of the spoon body 120 can be suppressed. Thus,

according to the cooking spoon 100 of the present embodiment, the ingredient 400 can be mashed in large amount without causing a great deal of effort and pain to the user.

[0042] It is preferred that the predetermined position to be placed on the top portion 112a be a part near the MP joint of the index finger at the palm side. In the state in which the part near the MP joint of the index finger at the palm side is placed on the top portion 112a of the curved shape of the base end portion 112, the user can grab the cooking spoon 100 while having the tip of the index finger FG1 housed in the recess portion 111a formed in the tip portion 111 of the handle portion 110. In this case, the user can stabilize the position of the handle portion 110 by pinching the handle portion 110 between the thumb Th and the middle finger FG2, and transmit the load F1 corresponding to the weight and strength of the user from the palm to the base end portion 112 of the cooking spoon 100 without relying on the force of the fingertips.

[0043] Moreover, according to the cooking spoon 100 of the present embodiment, since the indented shape is formed on the bottom surface 122 of the spoon body 120, when mashing sticky ingredients, the ingredients easily come off from the bottom surface 122 of the spoon body 120. Also, compared to a configuration without such indented shape, when pressing the ingredients, the ingredients can be pressed easily in such a manner that the ingredients do not slide.

[0044] According to the cooking spoon 100 of the present embodiment, since the bowl portion 121 has the indented shape formed thereon, sticky ingredients can be prevented from sticking to the inner peripheral surface of the bowl portion 121, thereby allowing the ingredients to be served easily from the bowl portion 121 into a storage container and the like.

[0045] According to the cooking spoon 100 of the present embodiment, the first radius of curvature R1 of the top portion 112a is made greater than the second radius of curvature R2 of the bottom portion 111d of the recess portion 111a in which the tip of the index finger FG1 of the user is accommodated, preventing local concentration and transmission of the load F1 corresponding to the weight and strength of the user. As a result, the predetermined position of the palm of the user is further prevented from suffering pain. For example, setting the first radius of curvature R1 at 15 mm or greater and 25 mm or less can prevent pain from occurring in the predetermined position of the palm of the user.

[0046] Furthermore, according to the cooking spoon 100 of the present embodiment, by setting the straight-line distance L1 from the top portion 112a of the base end portion 112 to the bottom portion 111d of the tip portion 111 at 50 mm or greater and 70 mm or less, the state in which the tip of the index finger FG1 is housed in the recess portion 111a of the tip portion 111 of the handle portion 110 can appropriately be maintained while

having the part near the MP joint of the index finger FG1 at the palm side placed on the top portion.

[0047] According to the cookware set 300 of the present embodiment, since the third radius of curvature R3 of the curved shape of the mashing container 200 is greater than the fourth radius of curvature R4 of the bottom surface 122 of the spoon body 120, the bottom surface 122 of the spoon body 120 can easily be pressed until the ingredient placed in the mashing container 200 comes into contact with the inner peripheral surface of the mashing container 200.

[0048] The embodiments of the present invention have been described above. However, the present invention is not limited to the foregoing embodiments, and therefore various modifications can be made without departing from the scope of claims. The configurations of the foregoing embodiments can be partially omitted or arbitrarily combined so as to be different from the foregoing embodiments.

[Reference Signs List]

[0049]

- 100 Cooking spoon
- 110 Handle portion
- 111 Tip portion
- 111a Recess portion
- 111d Bottom portion
- 112 Base end portion
- 112a Top portion

120	Spoon body
121	Bowl portion
121a	Protrusion
122	Bottom surface
122a	Protrusion
200	Mashing container
210	Groove portion
220	Container body
230	Handle
240	Feet
300	Cookware set
400	Ingredient
FG1	Index finger
FG2	Middle finger
H	Hand
Th	Thumb

[CLAIMS]

[Claim 1]

A cooking spoon for a user, comprising:

a handle portion that is to be grabbed by the user; and

a spoon body that is coupled to the handle portion and has a bowl portion recess-shaped in a predetermined direction, wherein

the handle portion includes

a tip portion that is coupled to the spoon body and has a recess portion for accommodating a tip of an index finger of the user; and

a base end portion that is coupled to the tip portion and has a curved shape protruding in a direction opposite to the predetermined direction, and wherein

the recess portion has a bottom portion where a distance with respect to a straight line connecting a tip-side end portion and a base end-side end portion is a maximum depth, and

the handle portion is formed with a straight-line distance from a top portion of the base end portion to the bottom portion of the tip portion such that the tip of the index finger of the user can be accommodated in the recess portion in a state in which a part near a palm side of a metacarpophalangeal joint (MP joint) of the index finger of the user is positioned at a top portion of the curved shape.

[Claim 2]

The cooking spoon according to claim 1, wherein a distance from the base end-side end portion to the bottom portion is longer than a distance from the tip-side end portion to the bottom portion.

[Claim 3]

The cooking spoon according to claim 1 or 2, wherein a first radius of curvature of the curved shape at the top portion is greater than a second radius of curvature at the bottom portion.

[Claim 4]

The cooking spoon according to any one of claims 1 to 3, wherein the straight-line distance from the top portion of the base end portion to the bottom portion of the tip portion is 50 mm or greater and 70 mm or lesser.

[Claim 5]

A cookware set, comprising:

a mashing container that accommodates an ingredient and has a curved shape recessed in the predetermined direction; and

the cooking spoon according to any of claims 1 to 4.

[Claim 6]

The cookware set according to claim 5, wherein a third radius of curvature of the curved shape of the mashing container is greater than a fourth radius of curvature of a bottom surface of the spoon body.