

ACTIVITY

The Right Tool for the Job

Directions: Match each job in the left column with the kitchen tool from the right column that is the best choice for that job. Write the letter of the kitchen tool in the space provided. Do not use any tool more than once.

Measuring, Cutting, and Mixing Jobs

Kitchen Tools

- | | |
|--|-------------------------|
| _____ 1. Measuring ½ cup (250 mL) of sugar | A. boning knife |
| _____ 2. Peeling, cutting, and slicing small fruits and vegetables | B. cutting board |
| _____ 3. Separating meat or poultry from the bone | C. dry measuring cup |
| _____ 4. Shredding cheese | D. grater |
| _____ 5. Cutting fat into flour | E. kitchen shears |
| _____ 6. Getting rid of lumps in flour | F. liquid measuring cup |
| _____ 7. Measuring ½ cup (250 mL) of cooking oil | G. measuring spoon |
| _____ 8. Slicing meat | H. mixing spoon |
| _____ 9. Protecting the counter or table while cutting | I. paring knife |
| _____ 10. Cutting parsley or chives | J. pastry blender |
| _____ 11. Stirring ingredients together | K. rotary beater |
| _____ 12. Blending oil and vinegar to make salad dressing | L. sifter |
| _____ 13. Whipping cream | M. slicing knife |
| _____ 14. Measuring 1 tablespoon (15 mL) of cocoa | N. wire whisk |

The Right Tool for the Job

continued

Directions: Match each job in the left column with the kitchen tool or cookware item from the right column that is the best choice for that job. Write the letter of the tool or cookware item in the space provided. Do not use any item more than once.

Cooking and Baking Jobs

Tools and Cookware

- | | |
|--|--------------------------|
| _____ 15. Lifting solid pieces of food from cooking liquid | A. basting spoon |
| _____ 16. Basting, stirring, and spooning up sauces | B. casserole dish |
| _____ 17. Steadying a roast while carving | C. colander |
| _____ 18. Carrying stew from cooking pan to serving bowl | D. double boiler |
| _____ 19. Turning fried eggs | E. ladle |
| _____ 20. Loosening baked goods from pans | F. meat thermometer |
| _____ 21. Brushing sauces or glazes on food | G. paper plate |
| _____ 22. Stir-frying vegetables and small pieces of meat | H. pastry brush |
| _____ 23. Turning sausages while cooking | I. pie pan |
| _____ 24. Draining liquid from cooked pasta | J. roasting pan |
| _____ 25. Rolling out cookie dough | K. rolling pin |
| _____ 26. Cooling cookies and other bakery goods | L. rubber scraper |
| _____ 27. Scraping batter from containers | M. skillet |
| _____ 28. Frying hamburgers | N. slotted spoon |
| _____ 29. Steaming fresh green beans | O. steamer basket |
| _____ 30. Measuring the internal temperature of poultry | P. straight-edge spatula |
| _____ 31. Baking mixed dishes | Q. tongs |
| _____ 32. Baking pies | R. turner |
| _____ 33. Roasting meat | S. utility fork |
| _____ 34. Warming a roll in the microwave oven | T. wire racks |
| _____ 35. Melting baking chocolate | U. wok |

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Energy-Saving Tips

Directions: Complete the chart below by filling in the energy-saving tips for each situation. Then answer the questions that follow.

Situation	Energy-Saving Tip
When placing an item into the refrigerator or freezer or taking an item out, . . .	
When stocking the freezer, try to . . .	
When stocking the refrigerator, try to . . .	
When you want to check on food cooking in the conventional oven, . . .	
If you are using the oven to bake a specific dish, such as a meat loaf, . . .	
If you want to heat food on the range top, . . .	
If you want to bake a small amount of food, . . .	

1. What three things can following the above tips help you do?

2. Name two additional energy-saving tips for the kitchen.

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Planning Work Centers

Directions: On the floor plan below, draw in and label a cold-storage center, cooking center, and cleanup center. In the space around the floor plan, for each center, list three items you would store there and at least one specific kitchen task you would do there. Draw a line from each list to the work center it matches.

