

Gadget Uses

Directions: Put a check mark in front of the piece of kitchen equipment you would use in each situation described below. Then follow the directions in *Selling Your Kitchen Wares*.

1. Beat egg whites.	2. Clean batter from sides of bowl.	3. Chop celery.
<input type="checkbox"/> Mixing spoons <input type="checkbox"/> Wire whisk <input type="checkbox"/> Blender	<input type="checkbox"/> Rotary beater <input type="checkbox"/> Spatula <input type="checkbox"/> Rubber scraper	<input type="checkbox"/> Paring knife <input type="checkbox"/> Chef's knife <input type="checkbox"/> Cleaver
4. Shred cheese and carrots.	5. Flip pancakes on a griddle.	6. Bake cookies.
<input type="checkbox"/> Grater <input type="checkbox"/> Colander <input type="checkbox"/> Peeler	<input type="checkbox"/> Tongs <input type="checkbox"/> Spatula <input type="checkbox"/> Turner	<input type="checkbox"/> Baking sheet <input type="checkbox"/> Casserole dish <input type="checkbox"/> Custard cups
7. Take corn out of boiling water.	8. Serve soup or stew.	9. Whip potatoes.
<input type="checkbox"/> Colander <input type="checkbox"/> Tongs <input type="checkbox"/> Slotted spoon	<input type="checkbox"/> Strainer <input type="checkbox"/> Turner <input type="checkbox"/> Ladle	<input type="checkbox"/> Blender <input type="checkbox"/> Rubber scraper <input type="checkbox"/> Hand-held mixer

Selling Your Kitchen Wares

Imagine that you own and operate a small kitchen store in the mall. On separate paper, create one or more advertisements that feature kitchen equipment you sell in your store. Include at least six items in the ad or ads. Encourage buyers by pointing out the functions and special qualities of each item. Here's an idea to get you started: "Our Mighty Mite Muffin Pan makes only the best muffins. Twelve perfect muffins that never stick!"

Name Me

Directions: After reading each description of cookware and bakeware below, write my “name” in the space provided. Then follow the directions in *Many Choices*.

- _____ 1. I am a rectangular, low-sided pan used for baking cookies and other sweets.
- _____ 2. I am used to bake breads and meat loaves.
- _____ 3. I am a shallow pan with a long handle. You can use me to fry or sauté foods.
- _____ 4. I am round and come in many different sizes. I can be made of glass, metal, or silicone.
- _____ 5. I come in different shapes and sizes and am used to bake many different foods. I can be glass, metal, or silicone.
- _____ 6. I am made from heatproof glass. You can use me to bake custard or to microwave eggs.
- _____ 7. I am deeper than a skillet and have one handle. You can use me for boiling water or for making sauces and soups.
- _____ 8. I can hold a main-dish mixture and am also called a baking dish.
- _____ 9. I have individual cups to hold cupcakes and muffins.
- _____ 10. I am deeper than a skillet and have two handles. You can use me to make soups and stews or boil pasta.

Many Choices

Choose one cooking or baking item listed above and look through advertisements for different types of that item. For instance, many of these items come in different sizes or shapes or are made from different materials. On separate paper, describe all the variations you find. In what situations might you use each one?

Playing It Safe in the Kitchen

Directions: Put a check mark under yes or no after each statement to show your knowledge of kitchen safety and sanitation. Then follow the directions in *You're the Inspector*.

Kitchen Safety and Sanitation		Yes	No
1	Use a clean spoon each time you taste food during cooking.		
2	Thaw frozen foods on the kitchen counter.		
3	Store sharp knives in a kitchen drawer with other utensils.		
4	Turn handles of pots inward on the range.		
5	Pull on the cord to disconnect an appliance.		
6	Use a step stool to reach hard-to-get items.		
7	Use a dish towel to handle hot cookware.		
8	Refrigerate or freeze leftovers within six hours of serving.		
9	Use separate towels for drying hands and dishes.		
10	Use a fork to remove a piece of bread stuck in a toaster.		
11	Store household cleaners in their original containers out of the reach of children.		
12	Keep knives sharp to avoid slipping when cutting.		
13	Use a solution of chlorine bleach and water to sanitize a cutting board.		
14	Use a utility knife to remove food from hot water and to turn frying food.		
15	Wipe up spills right away.		

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You Are the Inspector

Suppose that you have a television show as a kitchen safety inspector. On the show you go into homes, look for problems in the kitchen, and offer suggestions to residents. On separate paper, explain what you would look for as you walk into the kitchen of each home.

Kitchen Needs

Directions: Food preferences, lifestyle, and kitchen space can help determine the kitchen equipment people need. Read each scenario below the box and decide what collection of equipment might best meet each person’s or family’s needs. Write the letter of the collection in front of the appropriate scenario. Then follow the directions in *What Do You Need?*

A Slow cooker, indoor or outdoor grill, microwave, basic utensils	B Measuring utensils, mixing utensils, a variety of bakeware, cooling racks	C Grill, long-handled brushes and turners, wire basket, skewers, microwave
D Microwave, toaster oven, freezer space	E Rice cooker or steamer, wok	F Microwave, basic cookware, basic utensils
G Cookbook, basic cookware, microwave, toaster, toaster oven, basic utensils	H Set of high-quality cookware and bakeware, knife set, stand mixer, food processor, measuring and mixing utensils	I Basic cookware and utensils, built-in microwave, outdoor grill

- _____ 1. Julio’s family lives in a warm climate and enjoys eating outside. His mother does not like to heat up the kitchen with the range or oven all the time.
- _____ 2. Autumn really enjoys baking. She bakes cakes, pies, cookies, and other sweets for charities, bake sales, and parties.
- _____ 3. Adam’s father is a gourmet chef and spends a lot of time preparing fantastic meals for the family.
- _____ 4. Marguerite likes to eat out a lot.
- _____ 5. Shannon’s family often eats Asian food.
- _____ 6. Jonathan does not like to spend a lot of time cooking. He depends on prepared and frozen foods.
- _____ 7. Katrina likes to cook, but with a busy job and social activities she does not have much time to cook. She tries to eat healthful foods.
- _____ 8. Marianne’s apartment does not have a big kitchen or much storage space.
- _____ 9. Terrell just moved out on his own and does not know a whole lot about cooking. He would like to learn, though.

What Do You Need?

Think about the foods your family enjoys, your meal patterns, and the space in your kitchen. Then take a look at the items and equipment in your kitchen. Based on what your family likes to eat, the time spent cooking, and the amount of space, decide whether your family could do without some items, but could use others. Write your ideas on separate paper.

Kids in the Kitchen

Directions: Kitchens present many hazards to children. For each situation below, fill in the columns, describing the danger for young children and how to prevent it. Then follow the directions in *Helping Children Cook Safely*.

Situation		Possible Danger for Child	Preventive Actions
1	Electrical cord dangling from toaster		
2	Step stool left in front of pantry		
3	Door open to cabinet where cleaning supplies are kept		
4	Hot oven and stove		
5	Open cupboard door		
6	Adult carrying hot pan from range to sink		
7	Tablecloth dangling within child's reach		
8	Knife left on low surface		

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Helping Children Cook Safely

Choose a simple menu item that a child could help you prepare. On separate paper, write down how you would proceed to make the item with the child. Note the steps you would take to ensure your own safety and the child's.