

CHAPTER SUMMARY

Section 29.1

Kitchen Organization and Safety

Kitchens are organized around major appliances. Before purchasing small appliances or utensils, consider whether you really need them. Kitchens with an efficient work triangle and well-organized work centers are easier to use. Following safety precautions can help prevent kitchen accidents and injuries such as cuts, burns, fires, and electric shocks.

Section 29.2

Food Sanitation and Safety

You can prevent foodborne illness by practicing cleanliness, avoiding cross-contamination, and carefully controlling food temperatures. It is very important to learn proper techniques for thawing, cooking, storing, and serving food. The three types of food storage areas are the refrigerator, freezer, and dry storage. Use the “first in, first out” principle to help prevent waste and spoilage.