

Kitchen Equipment Selection and Safety

CHAPTER

19**Study Guide**

Directions: Answer each question with the information you learned in Chapter 19. Write your answers in complete sentences on the lines provided.

1. What four questions should a person use to guide kitchen equipment selection?

2. Define utensils. Give three examples of kitchen utensils.

3. What is the purpose of cutting and chopping utensils?

4. If you have only two knives in your kitchen for cutting and chopping, what types of knives should you have?

5. Why do you need dry measuring cups?

6. What three measurements are marked on a liquid measuring cup?

7. What are the most common measuring spoon sizes?

8. What is the difference between measuring and mixing utensils?

9. List three small kitchen appliances.

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10. In referring to an appliance, what does immersible mean?

11. What are three examples of large kitchen appliances?

12. What is the purpose of a refrigerator?

13. What are the parts of a range? What powers a range?

14. List the supplies you need to help keep your kitchen equipment clean.

15. What is the difference between standard and convection ovens?

16. Explain how microwave ovens heat food.

17. What should you consider when selecting cookware to buy?

18. List five tips to follow for safe and healthful outdoor cooking.

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Small Kitchen Appliances

Directions: In the chart below, explain the uses for each small appliance. Identify two kinds of foods that could be cooked with each appliance.

| Type of Appliance | Appliance Uses | Foods To Cook with Appliance |
|-------------------------|----------------|------------------------------|
| Electric Skillet | | |
| Toaster | | |
| Indoor or Outdoor Grill | | |
| Stand Mixer | | |
| Blender | | |
| Toaster Oven | | |
| Handheld Mixer | | |
| Food Processor | | |
| Slow Cooker | | |

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Kitchen Utensils

Part I. Directions: Place each of the utensils listed below in the left column of the chart under the correct category. In the right column, describe the purpose of the utensils in each category.

- | | | |
|--------------------|-----------------------|-----------------|
| Bread knives | Mixing bowls | Pastry blenders |
| Utility knives | Liquid measuring cups | Paring knives |
| Rubber scrapers | Measuring spoons | Sifters |
| Dry measuring cups | Wire whisks | Chef's knives |
| Rotary beaters | Cleavers | Mixing spoons |

| Cutting and Chopping Utensils | Purpose of Cutting and Chopping Utensils |
|-------------------------------|--|
| | |
| Measuring Utensils | Purpose of Measuring Utensils |
| | |
| Mixing Utensils | Purpose of Mixing Utensils |
| | |

Part II. Directions: Complete the chart below about kitchen utensils by identifying the kitchen utensil described or by explaining the purpose of a utensil.

| Kitchen Utensil | Purpose of Utensil |
|-----------------|--|
| | Bowl with holes for draining food, such as cooked pasta. |
| Grater | |
| Cutting board | |
| | Used to pare vegetables and fruits. |

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Sanitation and Safety in the Kitchen

Part I. Directions: Sanitation in the kitchen is important for preventing foodborne illness and cross-contamination. Explain how to keep the kitchen sanitary by completing the right column of the chart below.

| Kitchen Utensils | Purpose of Utensils |
|---------------------------|---------------------|
| Cans and can openers | |
| Sponges | |
| Garbage disposal | |
| Knives and utensils | |
| Countertops | |
| Cutting boards | |
| Utensil for tasting food | |
| Dishtowels and dishcloths | |

Part II. Directions: Identify the safety tips to prevent poisoning in the kitchen.

| Product Concern | Guidelines |
|-------------------------------|------------|
| Poison and medication storage | |
| Poison and medication usage | |
| Preparation for emergency | |

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Preventing Accidents in the Kitchen

Directions: To protect yourself from having an accident in the kitchen, you should think ahead and work safely. Write the guidelines for kitchen safety listed below in the correct category in the chart. Some choices may fit into more than one category

- Use a potholder.
- Open covers carefully.
- Keep utensils out of toasters.
- Choose microwave-safe cookware.
- Use utensils properly.
- Keep appliances clean.
- Avoid superheating.
- Keep pot handles inward.
- Unplug with care.
- Use caution with blades.
- Wear proper clothing.
- Open covers carefully.
- Do not use metal.
- Fry foods with caution.
- Keep cords under control.
- Mind cooking food.
- Make sure hands are dry.
- Use cookware properly.
- Keep flammables away from the burner.

| Cooking Safely with a Range | Cooking Safely with a Microwave Oven | Cooking Safely with Small Appliances |
|-----------------------------|--------------------------------------|--------------------------------------|
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