

# Activity 1

## Equipping the Kitchen

### Organize Work Centers and Work Triangles

**Purpose:** To evaluate kitchen designs for convenience of work centers and work triangles.

**Directions:** For each kitchen design, draw in the best location of the refrigerated center, sink center, and range center. Once you have drawn in all of your centers, be sure to draw in the work triangle.

1. One-wall kitchen:

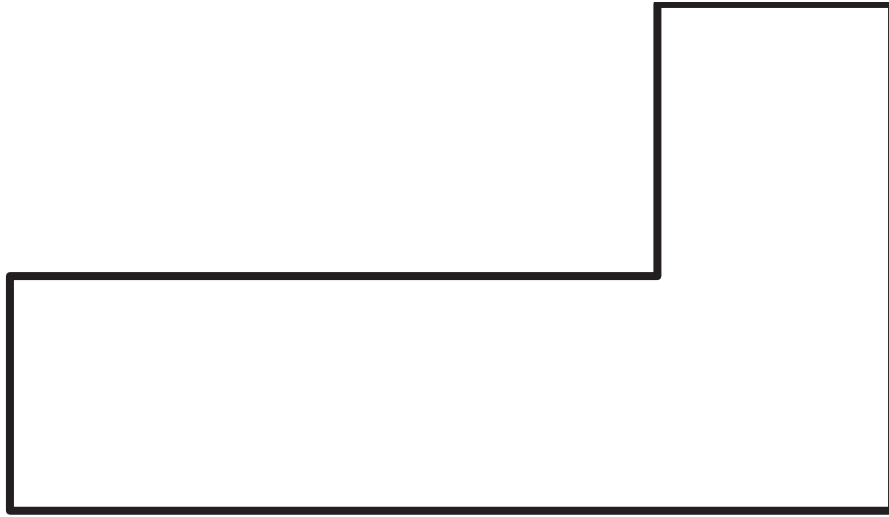


2. Corridor kitchen:

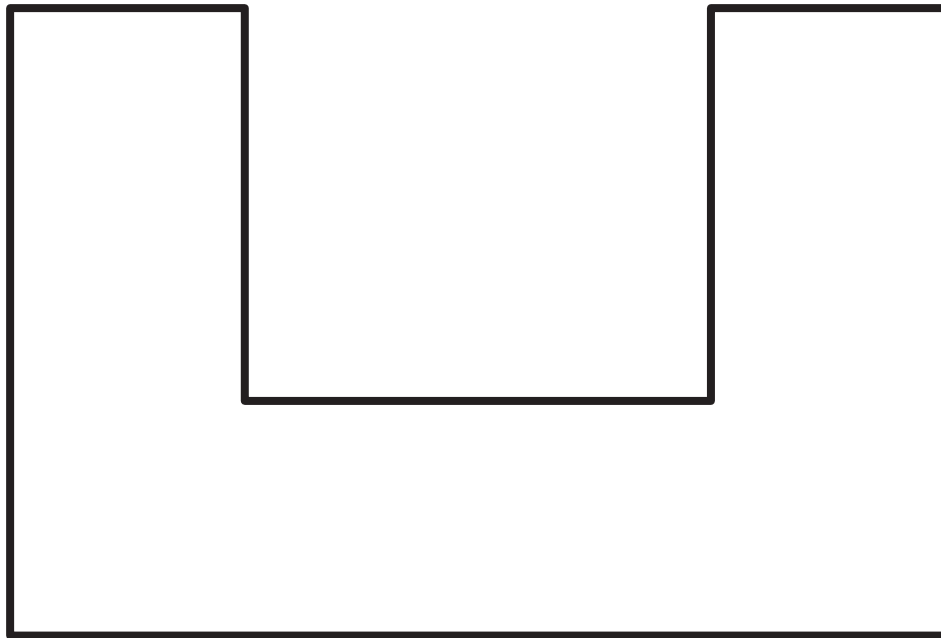


Chapter 21 Activity 1 (continued)

3. L-shaped kitchen:



4. U-shaped kitchen:



**Activity 2****Equipping the Kitchen**

## Identifying Small Appliances and Cookware Materials

**Purpose:** To identify various small appliances and cookware materials by their functions.

**Directions:** Read each description below. Then write the name of the small appliance or cookware material each statement describes in the space provided to the left of each number.

- \_\_\_\_\_ 1. The deep pot has a heating element in the base and conveniently cooks one-dish meals.
- \_\_\_\_\_ 2. Uses various speeds to chop, blend, and liquefy foods.
- \_\_\_\_\_ 3. This appliance has a thermostatic temperature control that allows it to fry, roast, steam, or bake.
- \_\_\_\_\_ 4. Steams vegetables and cooks large amounts of rice.
- \_\_\_\_\_ 5. As a powerful and versatile appliance, it has assorted blades and disks to do specialized jobs.
- \_\_\_\_\_ 6. Browns bread and pastries on both sides at the same time.
- \_\_\_\_\_ 7. An electric, portable appliance that grills food indoors.
- \_\_\_\_\_ 8. Heats and bakes small amounts of food.
- \_\_\_\_\_ 9. Blends, beats, and whips ingredients.
- \_\_\_\_\_ 10. Goes from freezer, to oven, to cooktop and may be used in a conventional or microwave oven.
- \_\_\_\_\_ 11. An attractive, excellent heat conductor that heats evenly and quickly; however, it discolors easily.
- \_\_\_\_\_ 12. Attractive, durable, tough, and hard; however, it conducts heat unevenly.
- \_\_\_\_\_ 13. Maintains an even, consistent cooking temperature and resists sticking and scratching.
- \_\_\_\_\_ 14. A heavy material that distributes heat evenly and is good for browning, frying, and slow cooking.
- \_\_\_\_\_ 15. An easy-to-clean material that keeps food from sticking to the surface.

**Activity 3****Equipping the Kitchen**

## Be a Smart Shopper

**Purpose:** To explain what you need to know in order to be a smart shopper.

**Directions:** Identify which smart-shopper tool is being described in each statement below. Write your answer in the space provided to the left of each number.

- \_\_\_\_\_ 1. A tool for estimating an appliance's energy costs.
- \_\_\_\_\_ 2. A manufacturer's guarantee that a product will perform as advertised.
- \_\_\_\_\_ 3. Repair and maintenance insurance purchased to cover the product for a length of time.
- \_\_\_\_\_ 4. A financial arrangement that delays payment for an item.
- \_\_\_\_\_ 5. A portion of the purchase price paid right away.
- \_\_\_\_\_ 6. The total amount financed.
- \_\_\_\_\_ 7. A fee for the loan, expressed as a percentage of the amount borrowed.
- \_\_\_\_\_ 8. The yearly rate of interest.
- \_\_\_\_\_ 9. Other costs of doing business, such as service charges or insurance premiums, plus interest.
- \_\_\_\_\_ 10. On an electrical appliance, this seal certifies that the appliance design is reasonably free from risk of fire, electric shock, and other hazards.
- \_\_\_\_\_ 11. This information validates the warranty if you lose your receipt.
- \_\_\_\_\_ 12. Monthly payments equal the total cost, or   ?   plus   ?  , divided by the number of months agreed to pay off the account.