

# Check Your Answers: After You Read

## Section 29.1

### Review Key Concepts

1. Before buying a small appliance, you should consider how often you would use it and how much time and energy it would save.
2. Use pot holders when handling hot items. Lift the far side of a pan's cover first. Keep pan handles turned inward.

### Practice Academic Skills

3. Lists should list at least ten appliances, such as blender, waffle iron, or grill. Each appliance should be categorized with a statement of why that category was assigned. Categories will vary. For example, blender may be a basic necessity for someone who makes smoothies everyday but others may feel it is a waste of money.
4. Summaries may include alarms that use strobe lights or flashing lights to create a visual signal that there is a fire.

## Section 29.2

### Review Key Concepts

1. Make sure that raw meat, poultry, and fish are kept away from other foods. Wash everything that has come into contact with raw meat, poultry, and fish in hot, soapy water. Use a paper towel to wipe up food scraps, spills, or meat juices. Then wash the counter and your hands right away.
2. Perishable foods should be stored in the refrigerator between 32°F (0°C) and 40°F (4°C). Canned, bottled, and packaged foods may need to be refrigerated after opening. Foods should be stored in airtight covered containers.

### Practice Academic Skills

3. Public service announcements should focus on one area of food safety, such as proper temperature control for storage and should be no more than 30 seconds in length.
4. Essays may include using root cellars to keep food cool in the hot months. Jarring or canning food was also popular for preserving meats and vegetables.