

# #10534

## SMALL APPLIANCES A TO Z: TECHNOLOGY TO THE RESCUE

LEARNING ZONE EXPRESS, 1999

Grade Level: 6-13+

30 Minutes

3 Instructional Graphics Included



### CAPTIONED MEDIA PROGRAM RELATED RESOURCES

[#8791 KITCHEN FOOD SAFETY](#)

[#8885 SAFE AND SANITARY DISHWASHING](#)

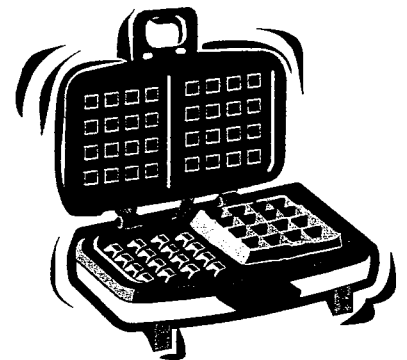
Name: \_\_\_\_\_

## Small Appliances – A to Z

1. \_\_\_\_\_ blend solids and liquids well.
2. \_\_\_\_\_ in blenders help the blending process.
3. You may put all the ingredients in a \_\_\_\_\_, turn it on, leave and have bread when you come back.
4. Crock-pots are good for \_\_\_\_\_ and \_\_\_\_\_.
5. \_\_\_\_\_ also can be used as food warmers.
6. Don't put the electrical part of the crock-pot in \_\_\_\_\_.
7. Be sure to \_\_\_\_\_ the electric can opener by wiping it off.
8. When using a deep fryer, you must be sure that no \_\_\_\_\_ comes into contact with the grease.
9. Replace the oil in the deep fryer when it gets \_\_\_\_\_.
10. Do not carry the oil from a deep fryer anywhere until it is absolutely \_\_\_\_\_.
11. \_\_\_\_\_ work well for cooked food such as turkey, chicken, or pork loin.
12. Always \_\_\_\_\_ an unattended electric knife.
13. Food processors work best on \_\_\_\_\_ food.
14. Don't \_\_\_\_\_ the food processor container.
15. Fondue pots are much \_\_\_\_\_ than crock-pots.
16. \_\_\_\_\_ can be used for hot dips or for cooking.
17. \_\_\_\_\_ can be used to cook lots of pancakes at a time.



18. \_\_\_\_\_ can be used for coffee, spices and nuts.
19. \_\_\_\_\_ are used when you don't want to use your stove or if you are away from your stove.
20. \_\_\_\_\_ use ice cubes and rock salt to make it colder than freezing.
21. A juicer extracts juice from \_\_\_\_\_ and \_\_\_\_\_.
22. You can use a \_\_\_\_\_ or an \_\_\_\_\_ knife sharpener.
23. If making mashed potatoes, \_\_\_\_\_ the potatoes and start the mixer \_\_\_\_\_ so you don't throw hot chunks of potatoes around.
24. \_\_\_\_\_ are good for mixing batters.
25. Popcorn makers need to be \_\_\_\_\_ because the oil will go bad.
26. \_\_\_\_\_ have water in the bottom and are covered with a lid.
27. To cook a sandwich quickly and on both sides, use a \_\_\_\_\_.
28. \_\_\_\_\_ do what regular ovens do on a smaller scale and don't heat up the room as much.
29. \_\_\_\_\_ can time digitally and count up or down.
30. The Underwriting Laboratory tags on appliances certify that appliances are \_\_\_\_\_.
31. Check the \_\_\_\_\_ to make sure you've plugged the right appliance into the correct wall socket.
32. You must be careful to use the correct amount of batter in \_\_\_\_\_.
33. Woks are now \_\_\_\_\_ or the type to use on the stove.



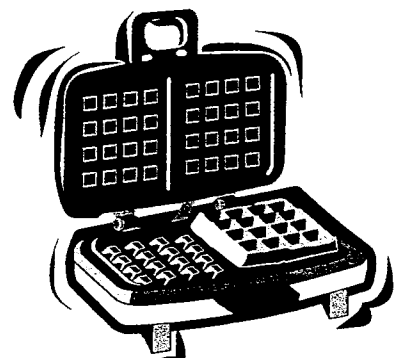
## *Teacher's Key*

# **Small Appliances – A to Z**

1. Blenders blend solids and liquids well.
2. Liquids in blenders help the blending process.
3. You may put all the ingredients in a bread machine, turn it on, leave and have bread when you come back.
4. Crock-pots are good for stews and soups.
5. Crock pots also can be used as food warmers.
6. Don't put the electrical part of the crock-pot in water.
7. Be sure to clean the electric can opener by wiping it off.
8. When using a deep fryer, you must be sure that no water comes into contact with the grease.
9. Replace the oil in the deep fryer when it gets brown.
10. Do not carry the oil from a deep fryer anywhere until it is absolutely cold.
11. Carving knives work well for cooked food such as turkey, chicken, or pork loin.
12. Always unplug an unattended electric knife.
13. Food processors work best on solid food.
14. Don't overflow the food processor container.
15. Fondue pots are much hotter than crock-pots.
16. Fondue pots can be used for hot dips or for cooking.
17. Griddles can be used to cook lots of pancakes at a time.
18. Grinders can be used for coffee, spices and nuts.



19. Hot plates are used when you don't want to use your stove or if you are away from your stove.
20. Ice cream makers use ice cubes and rock salt to make it colder than freezing.
21. A juicer extracts juice from fruits and vegetables.
22. You can use a regular or an electric knife sharpener.
23. If making mashed potatoes, crush the potatoes and start the mixer slowly so you don't throw hot chunks of potatoes around.
24. Electric mixers are good for mixing batters.
25. Popcorn makers need to be cleaned because the oil will go bad.
26. Steamers have water in the bottom and are covered with a lid.
27. To cook a sandwich quickly and on both sides, use a sandwich maker.
28. Toaster ovens do what regular ovens do on a smaller scale and don't heat up the room as much.
29. Timers can time digitally and count up or down.
30. The Underwriting Laboratory tags on appliances certify that appliances are electrically safe.
31. Check the voltage to make sure you've plugged the right appliance into the correct wall socket.
32. You must be careful to use the correct amount of batter in waffle makers.
33. Woks are now electric or the type to use on the stove.



Name: \_\_\_\_\_

## Small Appliances – A to Z Quiz

1. If you want to make slow-cooking soups or stews without staying in the kitchen, use a \_\_\_\_\_.
2. To clean an electric can opener, one should \_\_\_\_\_.
3. The most important thing to remember about electrical appliances is that
  - A. they can make your life easier.
  - B. the electrical parts should never be immersed in water.
  - C. there are many different kinds of appliances.
  - D. they are fun to use.
4. Juicers extract juice from \_\_\_\_\_ and \_\_\_\_\_.
5. Give three important safety tips to remember when using a deep fryer:
  - A. \_\_\_\_\_
  - B. \_\_\_\_\_
  - C. \_\_\_\_\_
6. Before cleaning the blades of an electric knife, one should \_\_\_\_\_  
\_\_\_\_\_
7. Name a machine that could used to make a smoothie: \_\_\_\_\_
8. What should one do when one is making mashed potatoes with an electric mixer so that chunks of potato aren't thrown around the kitchen?  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
9. Give an advantage of using a toaster oven rather than a regular oven.  
\_\_\_\_\_
10. To help the blending process, add \_\_\_\_\_ to the blender.

## Teacher's Key

# Small Appliances – A to Z Quiz

1. If you want to make slow-cooking soups or stews without staying in the kitchen, use a crock-pot.
2. To clean an electric can opener, one should wipe it with a wet rag.
3. The most important thing to remember about electrical appliances is that
  - A. they can make your life easier.
  - B. the electrical parts should never be immersed in water.**
  - C. there are many different kinds of appliances.
  - D. they are fun to use.
4. Juicers extract juice from fruits and vegetables.
5. Give three important safety tips to remember when using a deep fryer.
  - A. Keep any water away from the oil.**
  - B. Don't let the cord dangle.**
  - C. Make sure the oil is totally cold before moving it.**
6. Before cleaning the blades of an electric knife, one should take the blades out.
7. Name a machine that could used to make a smoothie.  
answers will vary; could be a blender or a drink machine
8. What should one do when one is making mashed potatoes with an electric mixer so that chunks of potato aren't thrown around the kitchen?  
Crush down the potatoes, put the mixer in bowl and turn it on slowly.
9. Give an advantage of using a toaster oven rather than a regular oven.  
A toaster oven can do the same things on a smaller scale without heating up the kitchen as much.
10. To help the blending process, add liquid to the blender.



Name: \_\_\_\_\_

## **Small Appliances – A to Z** *Technology to the Rescue 1*

Name four appliances you would buy for your first kitchen. Tell the uses of each appliance and why you chose those appliances.

**1.** \_\_\_\_\_

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**2.** \_\_\_\_\_

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**3.** \_\_\_\_\_

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**4.** \_\_\_\_\_

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