

Practice and Revision - Inside the Kitchen

Chapter 9: Inside the Kitchen · Topic 2

Key Concept

Common kitchen tools include knives, spoons, pots, and pans, each used for specific cooking tasks like cutting, stirring, or boiling.

Kitchen appliances like the stove, refrigerator, and mixer help us cook, store, and prepare food more easily.

Kitchen safety is important, like being careful with sharp knives and hot stoves, to avoid accidents and injuries.

Keeping the kitchen clean and organised helps prevent germs and makes cooking safer and more efficient.

Quick Revision Notes

- Kitchen tools: knives, spoons, pots, pans.
- Each used for specific tasks.
- Appliances: stove, refrigerator, mixer.
- They help cook, store, prepare food.
- Kitchen safety is important.
- Be careful with knives and hot stoves.
- This avoids accidents and injuries.
- Cleanliness prevents germs, aids efficiency.

Practice Questions

- 1 List three kitchen tools and their uses.
- 2 List two kitchen appliances and their uses.
- 3 Discuss two kitchen safety rules.
- 4 Draw a picture of your kitchen.
- 5 Discuss why cleanliness matters in the kitchen.
- 6 Talk about a dish you have seen being cooked.