Chapter 6A Kitchen Know How

1. Create a list of the major and the minor appliances that should be included in any modern kitchen.
2. What are the main work centers of a kitchen? How would you arrange the floor plan of your dream kitchen to include each of these in the best working environment? (You can make a drawing)
3. Most kitchen safety is about preventing accidents from happening. What types of hints does the text give us to help prevent serious problems in each of these areas:
	1. Falls
	2. Chemicals
	3. Cuts
	4. Stove/oven
	5. Electricity
	6. Fire
4. What basic information should everyone know in order to deal with accidents in the kitchen?
5. Describe the most common types of bacteria that can be present in the kitchen of you own home. Where would they likely come from in your kitchen and what problems do they cause?
6. Give some instructions on how to keep your cooking environment safe from bacteria and to sure that your food is safe for consumption. (pg 81 – 84)
7. There are general temperature guidelines for handling, cooking and serving foods. What are the general temperature limits that we need to follow in the kitchen?