



**Small
Appliances**
A^{to}Z Technology
to the Rescue

Worksheets



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P.O. Box 1022, Owatonna, MN 55060 • 888-455-7003

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 crook-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. _____

2. _____

3. _____

4. _____
