Small Appliances
A to Z Technology to the Rescue
Worksheets
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 **overfill** 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.
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 be 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?
   __________________________________________________________________
   __________________________________________________________________
   __________________________________________________________________

   __________________________________________________________________

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.**

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

Name:______________________________

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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Decide on a menu that you would serve to your family or friends. Describe the menu and tell which appliances you would use to help you make the food.

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