



Name: _____

Hour: _____

VIDEO WORKSHEET

Review

Directions: After watching "Kitchen & Food Safety" answer the following questions.

1. How does "Do" Stevie get ready to cook?
2. What does "Don't" Stevie do wrong before starting to cook?
3. "Don't" Stevie drops his glass of water. How should he clean up the broken pieces?
4. When using a knife, why should you cut with the knife pointed away from yourself?
5. After handling raw meat or poultry, always _____ in hot soapy water for 20 seconds.

6. What is the correct way to extinguish a grease fire?

7. Why does "Do" Stevie open the pot lid away from himself when making spaghetti?

8. Why is it important to use separate cutting boards with meat and vegetables?

9. When cutting foods on a cutting board, why should you place them with the flat side down?

10. Why shouldn't you use wet potholders for handling hot items?



©Learning ZoneXpress
www.learningzonexpress.com
888.455.7003



Name: _____

Hour: _____

TEACHER'S KEY

Review

Directions: After watching "Kitchen & Food Safety" answer the following questions.

- How does "Do" Stevie get ready to cook?
Washes hands in hot soapy water for 20 seconds, wears an apron, puts a hat on to cover his hair
- What does "Don't" Stevie do wrong before starting to cook?
Runs hands through his hair, wipes his nose with his hand, doesn't wash his hands
- "Don't" Stevie drops his glass of water. How should he clean up the broken pieces?
Sweep broken pieces into a dust pan and wipe area with a damp paper towel to pick up any remaining shards of glass
- When using a knife, why should you cut with the knife pointed away from yourself?
So you don't cut yourself
- After handling raw meat or poultry, always _____ *wash your hands* _____ in hot soapy water for 20 seconds.

6. What is the correct way to extinguish a grease fire?
Use a lid or baking soda to smother the flames

7. Why does "Do" Stevie open the pot lid away from himself when making spaghetti?
To prevent a steam burn from the boiling water

8. Why is it important to use separate cutting boards with meat and vegetables?
To prevent cross-contamination

9. When cutting foods on a cutting board, why should you place them with the flat side down?
To prevent cutting yourself with the knife

10. Why shouldn't you use wet potholders for handling hot items?
You could burn your hands



©Learning ZoneXpress
www.learningzonexpress.com
888.455.7003