

# In the kitchen

1: Familiarity with Kitchen Utensils and Appliances Which kitchen utensils/appliances do you use most often? Check up to three options and explain why you chose them.	
[ ] Saucepan [ ] Food processor [ ] Dish rack [ ] Blender [ ] Oven [ ] Refrigerator [ ] Scales	[ ] Kitchen island [ ] Plastic wrap [ ] Spatula [ ] Measuring cup [ ] Colander [ ] Sink [ ] Wok
Explanation your choices:	
2: Ranking Kitchen Utensil Importance Rank the following kitchen utensils/appliance with 1 being the most essential.  [ ] Wok [ ] Food processor [ ] Scales [ ] Knife [ ] Spatula	ces from 1-5 based on their importance in everyday cooking,
Explanation for the top-ranked item:	
3: Sorting Kitchen Tasks Sort the following kitchen tasks into two cate technique.	egories: Preparation (P) and Cleanup (C). Explain your sorting
[ ] Using a food processor to c [ ] Rinsing vegetables in the si [ ] Loading dishes into the disl [ ] Wiping down the kitchen is [ ] Using the oven to bake a ca	nk hwasher land
Explain your sorting technique:	

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- 1 sauce pan
- 2 food processor
- 3 dish rack
- 4 blender
- 5 oven
- 6 refrigerator
- 7 scales
- 8 kitchen island
- 9 plastic wrap
- 10 spatula
- 11 measuring cup
- 12 colander
- 13 sink
- 14 wok

#### **Familiarity with Kitchen Utensils**

- **Selected Utensils:** Blender, Oven, Refrigerator
- Explanation:
  - Blender: I use the blender often to make smoothies and sauces, which are staples in my daily diet.
  - Oven: The oven is essential for baking and roasting, making it indispensable for meals.
  - **Refrigerator:** Necessary for storing all my ingredients safely and keeping them fresh, which is crucial for any kitchen.

## **Ranking Kitchen Utensil Importance**

- Rankings:
  - 1. Knife
  - 2. Food processor
  - 3. Wok
  - 4. Spatula
  - 5. Scales

## Explanation for the top-ranked item:

 Knife: It's the most essential tool because it's used in almost every preparatory cooking task, from chopping and slicing to mincing and dicing.

## **Sorting Kitchen Tasks**

- Categories:
  - Preparation (P): Rinsing vegetables in the sink, Using a food processor to chop vegetables,
     Using the oven to bake a cake
  - Cleanup (C):, Loading dishes into the dishwasher, Wiping down the kitchen island

#### Explanation for Sorting Technique:

 Preparation tasks are those directly involved in the creation of a meal, while cleanup tasks are related to organizing and tidying up post-cooking.