

In the kitchen (advanced)



14 _____



13 _____



12 _____



11 _____



9 _____



7 _____



1 _____



2 _____



3 _____



10 _____



4 _____



8 _____



6 _____



5 _____

In the Kitchen (Advanced)

1: Familiarity with Kitchen Tools

What kitchen tools are you most familiar with? **Check the three** you are most familiar with.

- | | |
|--|---|
| <input type="checkbox"/> Sauce pan | <input type="checkbox"/> Meat tenderizer |
| <input type="checkbox"/> Baking dish | <input type="checkbox"/> Rolling pin |
| <input type="checkbox"/> Chopping board | <input type="checkbox"/> Pressure cooker |
| <input type="checkbox"/> Garlic press | <input type="checkbox"/> Measuring spoons |
| <input type="checkbox"/> Grater | <input type="checkbox"/> Whisk |
| <input type="checkbox"/> Knife sharpener | <input type="checkbox"/> Apron |
| <input type="checkbox"/> Peeler | |

Explain why you chose these three:

2: Importance of Kitchen Tools

How important do you think the following kitchen tools are for everyday cooking? **Rate the items below from 1-5**, with 1 being the most important and 5 being the least important.

- Sauce pan
- Chopping board
- Knife sharpener
- Measuring spoons
- Pressure cooker

Explain why the top-ranked item is the most important:

3: Usage Frequency of Kitchen Tools

How frequently do you use the following kitchen tools? Sort them into two categories: **Frequently Used (F) and Rarely Used (R)**.

- Sauce pan
- Baking dish
- Garlic press
- Meat tenderizer
- Peeler
- Whisk

Explanation:

In the kitchen

- 1 apron
- 2 baking dish
- 3 chopping board
- 4 garlic press
- 5 grater
- 6 knife sharpener
- 7 peeler
- 8 meat tenderizer
- 9 rolling pin
- 10 thermometer
- 11 soup ladle
- 12 whisk
- 13 measuring spoons
- 14 pressure cooker

Example Answers for Teachers

1: Familiarity with Kitchen Tools

Checked: Sauce pan, Chopping board, Peeler

Explanation: I use a sauce pan almost daily for cooking various dishes. The chopping board is essential for preparing ingredients, and the peeler is frequently used for peeling vegetables and fruits.

2: Importance of Kitchen Tools

Top Ranked Item: Chopping board

Explanation: The chopping board is the most important tool because it's necessary for almost all food preparation tasks, from chopping vegetables to slicing meat. Without a good chopping board, it would be difficult to prepare meals efficiently and safely.

3: Usage Frequency of Kitchen Tools

Frequently Used (F): Sauce pan, Peeler, Whisk

Rarely Used (R): Baking dish, Garlic press, Meat tenderizer

Explanation: I use the sauce pan, peeler, and whisk almost every day for regular cooking tasks. The baking dish, garlic press, and meat tenderizer are used less frequently, as they are needed only for specific recipes or occasions.