

Name: \_\_\_\_\_ Date: \_\_\_\_\_

# Kitchen Safety Quiz

Write the letter of your answer.

a. potholder	f. pan handles	k. organized	p. home
b. grease	g. plastic	l. dishes	q. smoke
c. away	h. teflon	m. hot	r. cool
d. long	i. head	n. sanitized	s. unplug
e. sanitation	j. distraction	o. assistant	t. washed

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|--|---|
| _____ this chef sweeps the floor               | _____ use wooden or plastic spoons on               |
| _____ baking soda, salt or a lid puts out fire | _____ missed labs made at                           |
| _____ all fruits and veggies are               | _____ great type of board for cutting meats         |
| _____ away from edge of range                  | _____ organization chef dries and puts away         |
| _____ all kitchens need to be                  | _____ when using knives, cut this way               |
| _____ roll up sleeves                          | _____ this chef wipes counters and stove            |
| _____ cleaning appliances                      | _____ #1 cause of accidents in the kitchen          |
| _____ someone is burned use water              | _____ hot from microwave                            |
| _____ this chef washes dishes                  | _____ turn off heat, remove food, tell teacher when |
| _____ temperature for washing dishes           | _____ condition to leave all kitchen in             |