

Kitchen Tools Care & Storage

True or False

Instruction: Type true or false next to each statement. If the statement is false type the correct tool next to the statement.

- a. **aluminum pots and pans** Wash in warm, soapy water, dry well and store in cool cupboard.
- b. **wooden cutting board** Wash after use with warm, soapy water. Do not soak but use a stiff brush. Rinse and dry well before storage.
- c. **plastic measuring tools** Do not use harsh abrasives. Wash in warm, soapy water, dry well and store in cool cupboard.
- d. **stainless steel cutlery** Always unplug, open the bottom to allow crumbs to fall out, wipe with a clean cloth.
- e. **tin grater** Rusts, so dry thoroughly and store in dry place.
- f. **non- stick frying pan** Scratches easily. Use rubber, wooden or plastic spoons when cooking in them. Use a soft cloth when cleaning them. Do not scratch them.
- g. **appliances** Wash in hot, soapy water. Polish occasionally.