

Vocabulary Matching

Match the tool name in Column A with its correct function in Column B.

Column A

1. Grater

2. Pasteurizer

3. Mortar & Pestle

4. Dehydrator

5. Whisk

Column B

A. Used to crush spices into paste.

B. Used to remove moisture to preserve food.

C. Used to shred food into small pieces.

D. Used to kill bacteria through heat.

E. Used to beat or mix ingredients together.

Multiple Choice

Choose the correct answer for each question below.

6. Which equipment is used to maintain the freshness of food for a long period by keeping it cold?

a. Oven

b. Refrigerator

c. Microwave

d. Steamer

7. If you want to make "French Fries" by submerging potatoes in hot oil, you should use a...

a. Deep Fryer

b. Grill

c. Rice Cooker

d. Food Processor

8. What is the primary purpose of a Packaging Machine?

a. To wash the vegetables

b. To chop ingredients into small pieces

c. To pack food products for sale or distribution

d. To cook the ingredients using steam

Writing Performance

Instructions: Use the structure "[Name] is used to [Function]" based on the images provided.

9. Blender: _____

10. Tongs: _____

11. Rolling Pin: _____

12. Microwave: _____

13. Strainer/Sieve: _____

Short Reading Comprehension

"In the food processing lab, students prepare fruit jam. First, they use a Peeler to remove the skin. Then, they use a Food Processor to chop the fruit into small bits. After cooking, the jam is put into jars and passed through a Pasteurizer to kill bacteria so it lasts longer."

14. What tool is used to remove the fruit skin?

Answer: _____

15. Why is a Pasteurizer used in this process?

Answer: _____

Action Verb Identification

Choose the most appropriate Action Verb:

[Plug in – Mash – Slice – Blend – Preserve – Seal]

1. To make mashed potatoes, use the masher to _____ the soft-boiled potatoes.

2. Before using the electric mixer, you must _____ the cable into the socket.

3. Use a sharp knife to _____ the meat into thin layers.

4. The main function of a refrigerator is to _____ food and prevent it from spoiling.

5. Use the vacuum sealer to _____ the plastic bag so no air can enter.

Procedure Writing

Choose one: Mixer, Oven, or Deep Fryer.

Write a 5-step procedure using Sequence Words
(First, Then, Next, After that, Finally).

Tool Chosen: _____

Video/Process Analysis

Analyze this incorrect procedure for an Oven: "To use the oven: **First**, put the cake inside. **Then**, set the temperature. **Next**, wait for **30** minutes. **Finally**, preheat the oven."

What is wrong with the sequence above?

Answer:
