

RANGE COOK - ONLINE WORKSHEET

EQUIPMENT READINESS

Name: _____	Class/Group: _____
Date: _____	School: _____

Instructions: Select the best answer for each question. Choose only ONE option: A, B, C, or D.

1. What should be checked before using food-preparation equipment?

- A. It has the brightest colour
- B. It is clean, safe, and suitable for the task
- C. It is the newest item in the kitchen
- D. It belongs to a particular worker

2. Why must the correct size of equipment be selected?

- A. To make the kitchen look full
- B. To avoid reading the recipe
- C. To increase preparation time
- D. To complete the task efficiently and safely

3. What should be done with a damaged electrical cord?

- A. Remove the equipment from use and report it
- B. Wrap it with a wet cloth
- C. Continue using it carefully
- D. Place it near the sink

4. A food processor is ready for use when:

- A. The cord is wet
- B. The lid is missing
- C. The blade and safety guard are secured correctly
- D. Food remains from the previous task

5. Why should scales be calibrated?

- A. To ensure accurate measurements
- B. To sharpen the blade
- C. To cool ingredients
- D. To sanitize the workbench

6. What is the safest way to position equipment?

- A. Place it wherever space appears
- B. Block walkways with it
- C. Arrange it to support a logical workflow
- D. Keep cords stretched across the floor

7. Which action is required before using a cutting board?

- A. Cover it with a towel
- B. Place raw chicken and salad on it together
- C. Use it without checking
- D. Clean, sanitize, and inspect it

8. What should a cook do before assembling a mixer?

- A. Hold the switch while attaching parts
- B. Disconnect the power and follow instructions
- C. Wet the plug
- D. Ask another person to hold the blades

9. Why are equipment guards important?

- A. They make food taste better
- B. They replace handwashing
- C. They increase the recipe yield
- D. They help protect users from moving parts

10. Which equipment is most suitable for weighing flour accurately?

- A. A dinner plate
- B. A calibrated kitchen scale
- C. A frying pan

D. A serving spoon

11. What is a sign that equipment should not be used?

- A. A clean surface
- B. A dry electrical cord
- C. Loose, cracked, or missing parts
- D. A secure guard

12. After equipment is cleaned and sanitized, it should be:

- A. Allowed to dry and stored safely
- B. Placed on the floor
- C. Covered while still dirty
- D. Returned to use with food residue