Module: Employment – Workplace Kitchen Rules
Competency: Reading 3.2 Comprehending Instructions
Task: Read the rules and then choose which rule is being broken.

Office kitchen hygiene: 6 tips to clean after yourself



1) Clean the kitchenware you use



2) Wash dishes and glasses before placing them in the dishwasher



3) Dispose your garbage in the bins



4) Wipe spills and the surfaces you use, such as tables and counters



5) Clean the appliances after you use them



6) Close cabinets and drawers doors

A. I left my dirty dishes in the sink.
B. I left my garbage on the table.
C. I left the cabinet drawers open.
D. I put my dirty dishes into the dishwasher without rinsing them.
E. I spilled something on the counter, but I didn't clean it up.
F. The microwave was dirty from cooking my soup, but I didn't clean it.

LIVEWORKSHEETS