Kitchen Tools

Care & Storage

<u>True or False</u>

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.