

Safety in the Kitchen

Pre-reading

Questions:

- How can you stay safe when frying foods?

Definitions:

- Splatter – to splash or scatter bits or drops
- Utensil – a device or object used in the kitchen, like forks, spoons, and vegetable peelers
- Curious – wanting to learn and know about things
- Floppy – hanging



Reading

15 Many foods are fried. Be careful when frying foods. When you add food to a
31 frying pan with hot oil, the oil may splatter and burn you. When you **remove** food
47 from the pan, the hot oil may burn you. Use a long handled utensil when frying
56 food. It will decrease your chances of being burned.

70 Keep pan handles turned in toward the center of the stove. Handles that stick
87 out over the floor can cause great harm. A curious child may pull on the handle and
94 spill hot oil all over his body.

109 Do not leave towels or napkins on or near the stove. These could easily start
122 on fire. Do not wear loose clothing with floppy sleeves while cooking. Loose
138 clothing can get caught on pan handles. It could also fall into hot grease and may
141 start on fire.

155 Be very careful when frying foods. Hot oil is painful and can cause deep
173 burns. Be sure to let the oil cool before moving the pan. The hot oil could burn you.

Understanding

1. What kind of utensil should you use when frying foods? _____

2. What does the word **remove** mean? _____

3. When cooking, where should pan handles be placed? Why? _____

4. Why do you need to be careful when frying foods? _____

5. What kind of clothing should you **not** wear when cooking? _____

Writing

Choice A: What foods do you like to fry or cook? How do you make them?

Choice B: What did you learn about frying or cooking food?
