

Small Appliances Unit

Summary

These lessons will teach students about small appliances and how to use them safely.

Time Frame

5 class periods of 45 minutes each

Materials

- Small Appliances Worksheets
- Recipes
- 2 Panini Makers
- 2 Cupcake Makers
- 2 Quesadilla Makers
- 2 Smoothie Makers
- 2 Hot Air Popcorn Makers
- 2 Microwaves

Student Prior Knowledge

Pre-Assessment Question:

What is a small appliance?

Instructional Procedures

Day 1:

Introduction:

Tell students that there are many ways to produce food in the kitchen and utilizing different small appliances is a great way to make food. Using small appliances is a great way to conserve energy that is put out by the oven in a kitchen. In many warmer places, such as Arizona, there are peak usage hours where turning on the oven increases the overall energy cost to the home. By using small appliances, a home can bring the energy cost down.

Activity:

Have students read over the different types of small appliances on the worksheet and answer the questions about each one. You can also have students break up into groups to do this activity.

Days 2-5:

Activities:

Rotate the small appliances between kitchens to complete each of the recipes. The students will make a different recipe each day. You can have the students do an evaluation about each lab at the end of class, or just verbally ask them to summarize in one sentence what they have learned by making this small appliance recipe.

Assessment Plan

Evaluate the students cooking labs after each small appliance day. Look over the completed product and evaluate for accuracy and taste.

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