MICROWAVES!

(not just the machine, but the

actual electromagnetic waves!)

Electromagnetic waves, or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, are attracted to 3 ingredients:

* F\_\_\_\_\_\_\_\_
* S\_\_\_\_\_\_\_\_
* W\_\_\_\_\_\_\_

Microwaves cause molecules to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. That creates \_\_\_\_\_\_\_\_\_\_\_\_\_\_, which then produced the \_\_\_\_\_\_\_\_\_ that cooks the food.

There are 3 safe containers for the microwave:

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Never put \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in the microwave. It repels the electromagnetic waves!!!

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* Shallow containers cook \_\_\_\_\_\_\_\_\_\_ evenly because there is more \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ for the microwaves to reach.
* Also, choose \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ containers instead of square ones, because they will cook more evenly, as the microwaves won’t “bounce off” the corners.

**COOKING TIME:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**STANDING TIME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\*\*\*\*Both cooking and standing time are increased by the \_\_\_\_\_\_\_\_\_\_\_ of food you are cooking\*\*\*\*\***

*Please illustrate each of the 3 movements to do in order to cook food evenly in a microwave:*

ROTATE

COVER

STIR



Use CAUTION when cooking eggs and potatoes in the microwave. They will EXPLODE! Pierce with a fork.