
UNIT: NUTRITION AND FOOD**TOPIC: Equipment/Appliances**
TIMELINE: 2-3 days

OBJECTIVES:

1. Students will identify various pieces of kitchen equipment.
2. Students will explain the function of kitchen equipment.
3. Students will identify the major appliances used in the kitchen.
4. Students will identify the safety procedures required to use major appliances in the kitchen.

MOTIVATORS:

1. **TRIVIA QUESTIONS:** Use the questions as you see fit.
2. **TIME SAVING KITCHEN EQUIPMENT:** Complete the experiment, as described.
3. **MICROWAVE OVEN DEMONSTRATION:** Make a pineapple upside down cake to demonstrate the use of the microwave oven.
4. **WHAT A CUT UP!** Share the information and show the various types of knives used in the kitchen while students complete the worksheet.
5. **EQUIPMENT JEOPARDY:** Play the game as a class.
6. **APPLIANCE GROUPS:** Have small groups do research on different appliances and present their information to the class.
7. **INDIVIDUAL APPLIANCE REPORT:** Each student will complete a report on an appliance.

INDIVIDUALIZED ACTIVITIES:

1. **SUMMARY SHEET:** Give each student a Summary Sheet to complete as the lesson on equipment is taught. (see page)
2. **ASSIGNMENT SHEET:** Give each student an assignment sheet and review any necessary information with them. (see page)
3. **TOOLS OF THE TRADE:** Have students complete the worksheet that deals with kitchen equipment.
4. **WHAT A CUT UP:** Students should complete the worksheet on the various types of knives used in the kitchen.

EQUIPMENT/APPLIANCES OVERVIEW, continued

5. **WHAT'S MY NAME?** Using a text, have the students identify the various pieces of kitchen equipment.
6. **HAND ME THE WHATCHAMACALLIT!** Have students complete the worksheet.
7. **MICROWAVE MAGIC:** Have students read the information and related worksheet.

REVIEW/TEST:

EQUIPMENT BINGO: Play equipment bingo as a review and test for this unit.

SUMMARY:

Using the correct equipment in the kitchen will make your tasks easier and safer.

RESOURCES:
