

KITCHEN EQUIPMENT OVERVIEW

The intent of this unit is to help the students recognize the various pieces of equipment and the utensils used in the kitchen. Each student should become familiar with the location, the proper name and use of each piece of equipment.

The students will compare both gas and electric stoves. They will learn the different features used to operate them correctly.

It has been found that students with disabilities tend to have difficulty in the following areas:

- a. Deciding which knob to turn on for the correct burner. To assist the student, a different piece of colored tape can be placed by the side of each burner and knob. This will help the student associate the correct knob with the proper burner.
- b. Reading the markings on the knob to select the various temperatures. Included is a worksheet to allow students to practice and improve in this skill.
- c. Adjusting the gas stove to the different temperature settings - low, medium, high. It is hard to turn the knob to a very low flame for low heat or simmering; consequently, food is often burned.
- d. Turning the burner to the OFF position when finished to prevent burns to themselves or the pan.
- e. Setting the timer to the correct time. A separate timer generally works best. The digital is easier for some students to read and operate.

It is also found that the student can benefit from extra review. The peer tutor can provide additional assistance when time is available during class or have parents work with the student at home.