

Name _____ **Cooking Safety**

Cooking Safety



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| 1. If meat is brown on the outside, that means it is cooked all the way through. | True | False |
| 2. Dull knives can slip and make it more likely to cut yourself. | True | False |
| 3. Sharp knives should be handed to others blade first. | True | False |
| 4. Saucepans should be placed on the stove top with the handle turned inwards. | True | False |
| 5. When chopping food, curl your fingers under and hold the food with your fingertips, using your knuckles to guide the blade. | True | False |
| 6. Certain knives are shaped and sized for certain tasks. Using the incorrect knife can increase the chance of getting cut. | True | False |
| 7. Spills should be cleaned up immediately. | True | False |
| 8. A wobbly or slipping chopping board can increase the change of getting cut. | True | False |
| 9. It is okay to leave cooking food unattended. | True | False |

