

SUVA SANGAM COLLEGE
YEAR 10
HOME ECONOMICS
WORKSHEET 9

STRAND: FOOD & NUTRITION

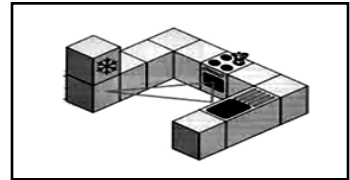
SUB STRAND: KITCHEN SAFETY, HYGIENE & MANAGEMENT

1. Which of the following factors is **most** important to consider in kitchen planning?

- A. morning sun
- B. afternoon sun
- C. wind direction
- D. outside temperature

2. The kitchen shape illustrated in the diagram is

- A. U – shape.
- B. L – shape.
- C. Corridor.
- D. Strip



3. Listed below are two kitchen surfaces and describe a suitable method of cleaning.

- (i) Stainless steel
- (ii) Wooden

4. Explain **one** advantage of having a smaller work triangle in the kitchen.

5. The Kitchen

The kitchen is a space in the home where many activities take place.

Name the **three** main work areas in a kitchen and beside each describe the type of activities that are carried out in each work area.

6. State the importance of having adequate and appropriate storage spaces for utensils and equipment in a kitchen.

7. Two factors affecting kitchen planning are stated below explain each of them.

- i. Ventilation
- ii. Ceiling

8. Explain the importance of considering kitchen size and shape when planning a kitchen.