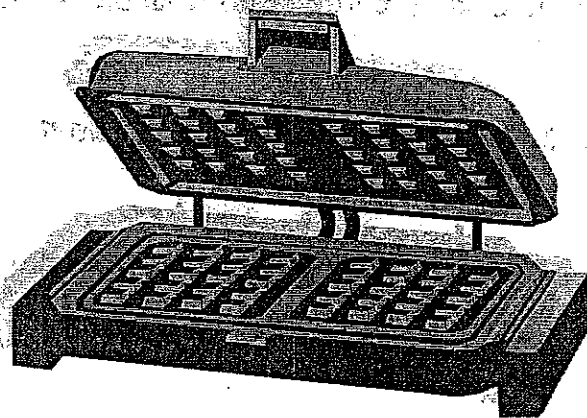
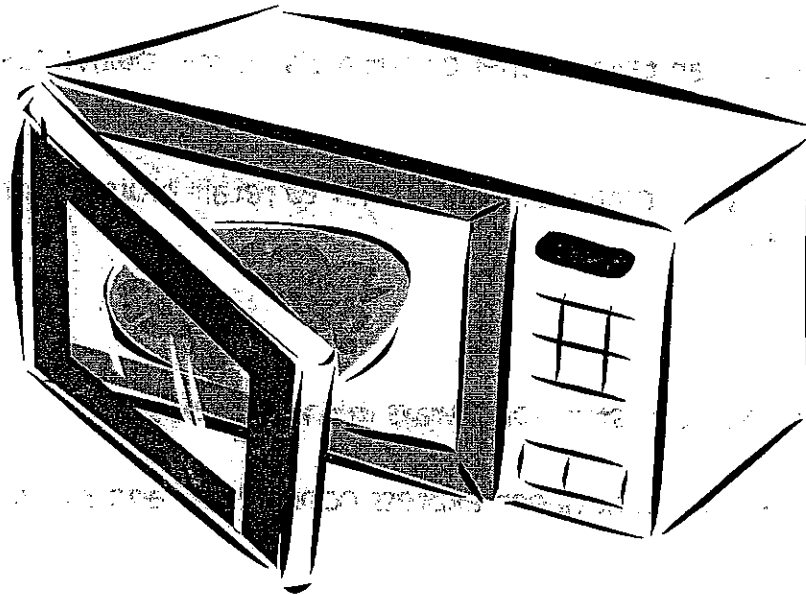


Name:



Unit 2

Small Appliances

Small Appliances

List as many small appliances as you can

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

APPLIANCE	ADVANTAGE	DISADVANTAGE

Microwave Features

Using the owners manual and the microwave complete the following questions.

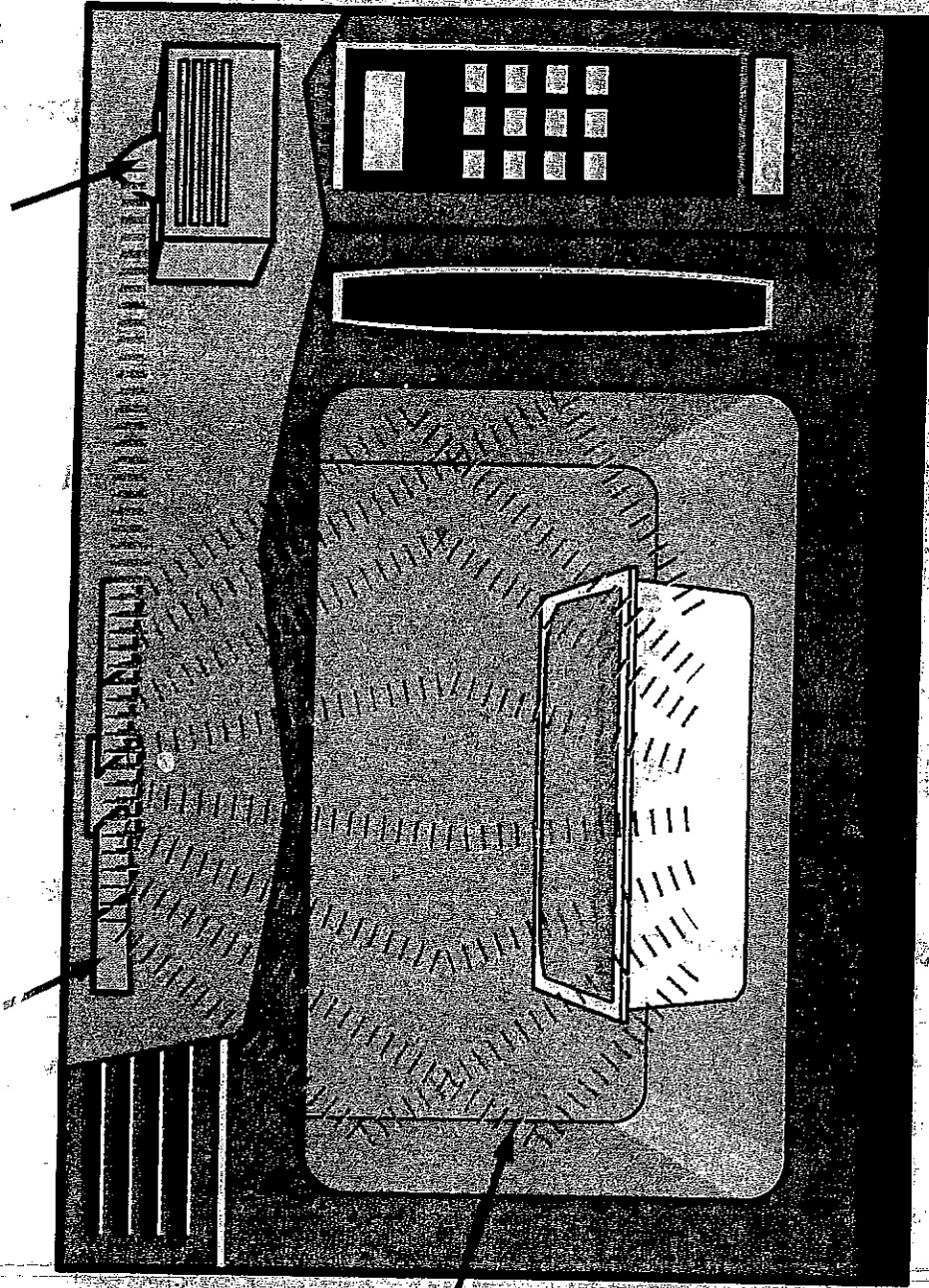
1. Explain how you can tell whether or not a dish is microwave safe.
2. What can you use to cover dishes in order to retain moisture and prevent splattering?
 - 1.
 - 2.
 - 3.
3. Why shouldn't you use styrofoam trays in the microwave?
4. What's the difference between express cooking and add 30 seconds?
5. If I push the beverage button three times how big is the beverage you're reheating?
6. What does the 1, 2, 3, 4 stand for in the reheat guide?

1=	3=
2=	4=
7. If I wanted to cook 4 baked potatoes what buttons do I need to push?
 - 1.
 - 2.
 - 3.
8. If I want to change the power level to 50% what buttons do I need to push?

1.	2.	3.
----	----	----
9. What's the difference between auto defrost vs. time defrost
10. Where do you find the conversion guide for defrosting?
11. What buttons would I push to defrost 3 pounds of ground beef?

1.	2.	3.
----	----	----

How long would it take?



Microwaves produced by the magnetron tube are distributed throughout the oven by the stirrer blade. Those that hit the walls bounce off and back to the food.

Small Appliances Microwave Oven

Identify the following parts of the microwave

1. Cavity
2. Stirrer
3. Microwave Energy
4. Magnetron tube
5. Friction

Power Levels

1. A microwave is set to _____ power unless the operator changes it.

2. What is the temperature in the microwave at 100% power????

_____ %
_____ F

3. What percent should have the microwave on to reheat leftovers?

_____ %
_____ F

4. What percent should have the microwave on to defrost meats?

_____ %
_____ F

What affects Microwave cooking

1.

a. The amount of water in the food affects the cooking time.

2.

a. The amount of water in the food affects the cooking time.

3.

a.

4.

5.

a.

b. The waves are not sent by the stirrer evenly throughout the microwave. If the waves are not sent evenly then the microwave has hot spots.

6.

What type of containers are safe in the microwave

1.

2.

3.

4. Waves can pass through round containers easier than square or rectangle.

What is Shielding?

1.

2. Where ever you shield in slows down cooking.

How to Shield

1.

2.

Waffle Iron Tips

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.

To Clean A Waffle Iron

1.

2.

3.

4.

5.

6.