

S. 3 FN & HM
Kitchen planning Exercise.

1. a) What are the main functions of a kitchen?
 - b) Describe the sequence of work involved in preparing food.
 - c) Why is it important that a kitchen layout should be well planned?
2. a) How should the following be stored?
 - (i) Dry foods
 - (ii) perishable foods
 - (iii) Frozen foods
 - b) Why is it necessary to ventilate a kitchen?
 - c) Name the colours that are particularly suitable for a kitchen and why?
3. a) What are the characteristics of good kitchen walls.
 - b) Explain the importance of good lighting in a kitchen.
 - c) Describe the weekly cleaning of a kitchen.
 - d) What features should a kitchen sink have?
 - e) How would you care for a sink?
4. a) What factors affect the running cost of a freezer?
 - b) Define defrosting and how should it be done?
 - c) Describe the care of a freezer.