## Adventures in Food and Nutrition! © 2012 Chapter 5: A Look at the Kitchen

## **Tools:**

- Printer
- 8.5" x 11" paper
- Scissors

## **Directions:**

- 1. Print
- 2. Fold paper in half vertically
- 3. Cut along dashed lines

## built-in dishwasher

A type of dishwasher built into a cabinet with a permanent connection to hot water, a drain, and electricity.

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A freezer with the door on top.

chest freezer

02 of 32 E-Flash Cards

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An oven with two or more oven types all in one.

combination oven

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A type of oven with special coating on the inside walls. This coating causes spatters and spills to burn away during cooking.

continuous cleaning oven

## convection oven

A type of oven that cooks food with circulating hot air.

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A type of oven that uses the hot air inside to cook food.

## conventional oven

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The space in a kitchen where food is cooked and placed in serving dishes; it can include a range, microwave oven, and convection oven.

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cooking and serving center

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Part of a range that cooks food in pots through heat produced by surface units.

cooktop

## drop-in range dual fuel range eating center

A range designed to fit between two counters. 09 of 32 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 5: A Look at the Kitchen A range that uses both gas and electricity. 10 of 32 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 5: A Look at the Kitchen Space in a kitchen where people can sit to eat a meal or snack. 11 of 32 E-Flash Cards Adventures in Food and Nutrition! © 2012 Chapter 5: A Look at the Kitchen

electric range

A type of range that produces heat when electricity flows through coils of wire.

## exhaust fan

A fan used with a cooktop that helps remove smoke, odors, steam, and grease from the air.

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A type of range that has surface units on the top and an oven below.

freestanding range

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A warranty that covers an entire appliance.

full warranty

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A type of range that produces heat when gas combines with oxygen in the air and burns.

gas range

## impingement oven

An oven that cooks food with blasts of high-speed heated air.

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A warranty that states conditions under which an appliance will be serviced, repaired, or replaced.

limited warranty

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Part of a range that uses hot air to cook food in pans on shelves.

oven

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and
enter

Part of a kitchen with counter space
for writing menus and making
shopping lists and storage space for
cookbooks.

planning and message center

## portable dishwasher

A type of dishwasher that can be stored anywhere and is rolled to the sink to wash dishes.

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preparation and storage center

The space in a kitchen where foods are prepared and stored, usually between the refrigerator and range.

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A type of oven that, when set on "clean," becomes very hot and burns food spills to ashes.

self-cleaning oven

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A range designed to slide in between two counters.

slide-in range

# steam oven surface unit thermal oven

An oven that cooks food by spraying superheated steam that is almost 600°F (315°C).

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Part of a range that is used to cook food in pots.

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A type of oven that uses the hot air inside to cook food; also called a conventional oven.

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Association that tests electrical appliances.

Underwriters Laboratories (UL)

## upright freezer

A type of freezer with a door that swings outward.

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A drawer that keeps cooked foods warm or hot until mealtime.

warming drawer

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A seller's guarantee that a product will perform as specified and will be replaced or repaired if it fails within a certain time.

warranty

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Area in the kitchen where a certain type of task is done and the equipment needed for the task is stored.

work center