



1. How does “Do” Stevie get ready to cook?
2. What does “Don’t” Stevie do wrong before starting to cook?
3. “Don’t” Stevie drops his glass of water. How should he clean up the broken pieces?
4. When using a knife, why should you cut with the knife pointed away from yourself?
5. After handling raw meat or poultry, always _____ in hot soapy water for 20 seconds.
6. What is the correct way to extinguish a grease fire?
7. Why does “Do” Stevie open the pot lid away from himself when making spaghetti?
8. Why is it important to use separate cutting boards with meat and vegetables?
9. When cutting foods on a cutting board, why should you place them with the flat side down?
10. Why shouldn’t you use wet potholders for handling hot items?