

RANGE PRETEST

Name _____ Period _____ Date _____

Answer the statements you feel are TRUE with a T and statements you feel are FALSE with an F. This information refers to the classroom ranges.

BROILER

- _____ 1. The broiler is the section of the range in which foods are placed over a direct heat source.
- _____ 2. The rate of broiling is controlled by a temperature selector dial.
- _____ 3. Placement of the broiler is in the oven compartment, but only the top element will heat.
- _____ 4. The broiler door does not need to be left open when broiling in the **gas** ranges because smoke and spatters are consumed by the flame.
- _____ 5. When broiling in the **electric** range, the door needs to be left open slightly for the cool room air to circulate into the oven.
- _____ 6. To prevent sticking, place food on a hot broiler pan.
- _____ 7. Be sure to use a heat resistant container when using the broiler.

RANGE TOP

- _____ 1. Turn the burner on after you place the pan on the unit.
- _____ 2. Choose a flame or burner size that is bigger than the pan.
- _____ 3. For lighting the **gas** burner in the classroom ranges, turn the dial to the word light.
- _____ 4. A properly adjusted **gas** flame should burn a bright blue rather than yellow.
- _____ 5. When boiling liquids, place lids on pans to keep steam inside for faster cooking.
- _____ 6. When using the range top for melting foods like shortening, butter or chocolate, always use high heat the entire cooking time.

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