

3: Safety first

Have you ever used a deep fat fryer?

What are the dangers?

How should you store the fat?

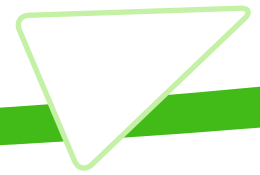
How should you get rid of the hot fat?

What should you wear?



Where is the on/off switch?

How should you clean it?



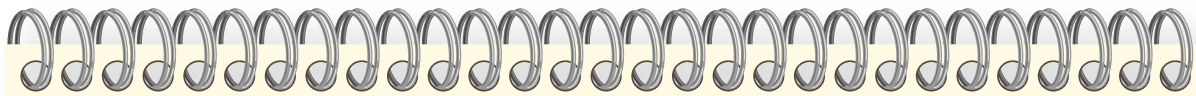
Activity 3 : How can you cook safely?



Choose a cooking method.

How can you use this method safely?

Create a poster or leaflet about it.



Blank area for student work on a yellow notepad.