🍳 Lesson: Types of Cooking Pans

Culinary 1 · Level 2 · between Veggie Fajitas and Apple Crisp

Name: _____

🎬 *Video: **Which Pan Is Right For You?** (YouTube T7GK78FaHoY)*

Open each lock in the game. Check off each key fact as you use it.



☐ **Nonstick skillet**: Eggs and pancakes. Plastic or wood tools only; medium heat.



☐ **Saucepan**: Tall sides + lid: sauces, rice, quinoa.



☐ **Stock pot**: Big: soup, pasta water, chili.



☐ **Cast iron**: Holds heat, goes in the oven. Handle gets hot! Dry it right away.



☐ **Induction**: Needs a pan a magnet sticks to.

1. The rule I will use most in the kitchen is _____ because _____.

2. One question I still have: _____.

Score: ____ / ____ ☐ Staff checked