

# BURNS DANGER 3

## "THE HIDDEN MENACE"

### Lesson 1: Cooking With Abby

#### Facts and Information – Kitchen Fires

- Most fires can be prevented.
- 56% of all house fires start in the kitchen.
- Kitchen fires mainly occur between 4 and 8pm.
- Most kitchen fires start when cooking has been left unattended.
- Throwing water on grease and oil fires causes them to flare up and spread.

#### Activity 1: Kitchen Safety

Identify with a or a whether or not each of the items listed below are things that should be done in the kitchen.

1	Check that the stove and grill are clean before turning them on	
2	Clean up spills on the floor around the stove	
3	Wear clothes with loose fitting sleeves when cooking	
4	If there is a fire extinguisher and fire blanket in the kitchen know how to use them	
5	If cooking oil catches fire, turn off the hotplate and slide the lid over the pan to smother the fire	
6	If a kitchen fire occurs and you don't feel confident putting out a fire, leave the premises and call 000 from a safe place	
7	Leave your cooking unattended	
8	Keep flammable items near the stove or cook top	
9	Turn off all cooking appliances after use	
10	Use water to put out fat and oil fires	
11	Carry pans of hot or burning oil through the kitchen	
12	Keep small children out of the kitchen when cooking	
13	Turn pot and pan handles inwards so they won't be knocked over	

