

Talk to a grown-up

before you start making a recipe.

Wash your hands

with warm water and soap.

Roll up long sleeves

or wear short sleeve shirts.

Tie back long hair

to keep it away from food.

Read the recipe

from start to finish.

Put out all the tools and ingredients.

French chefs call this "mise en place" (say meez en plas).

Be sure to set the timer.

Measure carefully.

Be careful

around sharp and hot items.

Don't forget to clean up

the kitchen afterwards!

