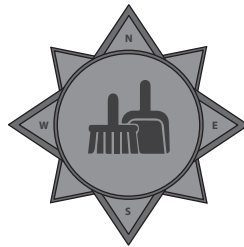


WASHING DISHES BY HAND

One of the miracles of our modern world is the dishwasher. So easy, you throw plates in there and a small packet of who knows what. After an hour of swishing and gurgling, you have fresh clean plates.

Well, that is all good for the modern age, but occasionally we find ourself in the situation where there is no dishwasher. At this point we have to roll up our sleeves and take care of business.

FLIP OVER FOR YOUR NEXT CHALLENGE



EARN THIS NUGGET

Wash dishes on two separate occasions. If you have a helper, make sure you take turns to wash and dry.

LEVEL E

PERIOD 7

TASK 1

1. Fill up the sink with hot water and a generous squirt of dish soap. If you have them, you can wear rubber gloves. This will protect your hands and allow you to wash in hotter water, which is an advantage.

2. You are going to separate the dishes into four categories. Because the water gets progressively dirty as we wash, glasses are first, then plates, knives and silverware, and finally pans and the like.

3. Empty the glasses and place them into the water. You will want to use a brush or cleaning pad to clean inside them. When finished, they'll need to be rinsed in water to wash the soap off. This will apply to everything you wash. These items can then be put in a rack for drying, then putting away. It is best to work as a two-person team, if you can.

4. Next the plates. Scrape or rinse these off to preserve the soapy water quality, and then place in the sink. Again, scrub well with the brush or pad, rinse off, place in the rack, and dry.

5. Knives and silverware next, rinse these off, and place in the water. You must be very careful; many knives are sharp. Don't swirl your hands around in the water. Wash, rinse, and dry.

6. Finally, pots and pans. Scrape, wash, rinse, and dry. Good job!



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