



# IBN SEENA ENGLISH HIGH SCHOOL



**April 2025**

## **Theme-Kitchen**

1. Why do we need to wash our hands before cooking?
2. Why is it dangerous to touch hot pans on the stove while cooking?
3. Why is it important to wear an apron in the kitchen?
4. Why do kitchens have a rolling pin?
5. Why should we have a different chopping board for meats and fish versus vegetables?
6. Why should we use an aluminium foil for wrapping food instead of a newspaper?
7. Why is a strainer used to pour tea in the teapot?
8. Why do we use a spatula to flip pancakes and not a ladle?
9. Why do we require a fork and a knife to eat certain foods?
10. Why do we see cockroaches in the kitchen more than in the other rooms of the house?



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1. Why do we cover all pickles in oil?
2. Why do dieticians suggest eggs, fish, and meat in our diet?
3. Why do we knead flour and let it rest for a while before rolling out flat-bread - chapati?
4. Why are we asked to eat plenty of greens?
5. Why does the dough of bread rise?
6. Why do the Chinese use a wok?
7. Why do Indian subcontinent kitchens have a Tava- a flat iron griddle?
8. Why are clay ovens used for making “naan” bread?
9. Why do we have heavy and sharp knives in a non-vegetarian kitchen?
10. Why do we put in an exhaust fan in the kitchen?
11. Why do some foods take longer than others to cook?
12. Why do we use a vegetable peeler instead of a knife to peel carrots?
13. Why can't we leave the fridge door open for a long time?
14. Why do we shed tears when peeling onions?
15. Why do lentils cook faster than some other dried beans?



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1. Why do we “salt” fish and then dry them?
2. Why do we use refined flour (maida) in some dishes instead of whole wheat flour (aata)?
3. Why is a whisk used to mix ingredients?
4. What is the difference between a lentil and a seed?
5. Why is a potato, not a root but a stem?
6. Why are figs said to have a collection of many flowers in each fruit?
7. Why do dieticians say jaggery (gur) is a better food than white sugar?
8. Why does food spoil easily during the summer season?
9. Why do we pre-heat the oven before baking?
10. Why do we keep meat in the freezer?
11. What is the next bigger spoon than a teaspoon called?
12. Why is “Teflon” used in some utensils?
13. Why should we store food in air-tight containers?
14. Why do some fruits turn brown after being cut?
15. Why is an onion called a leaf?
16. Why do we cover food with a lid when cooking or steaming it?
17. Why do we add salt to boiling water when cooking pasta?
18. Why do we need to adjust the heat of the stove when cooking?
19. Why does the stove light up when we put a lighter/ matchstick to it?
20. Why do we use water when steaming food?