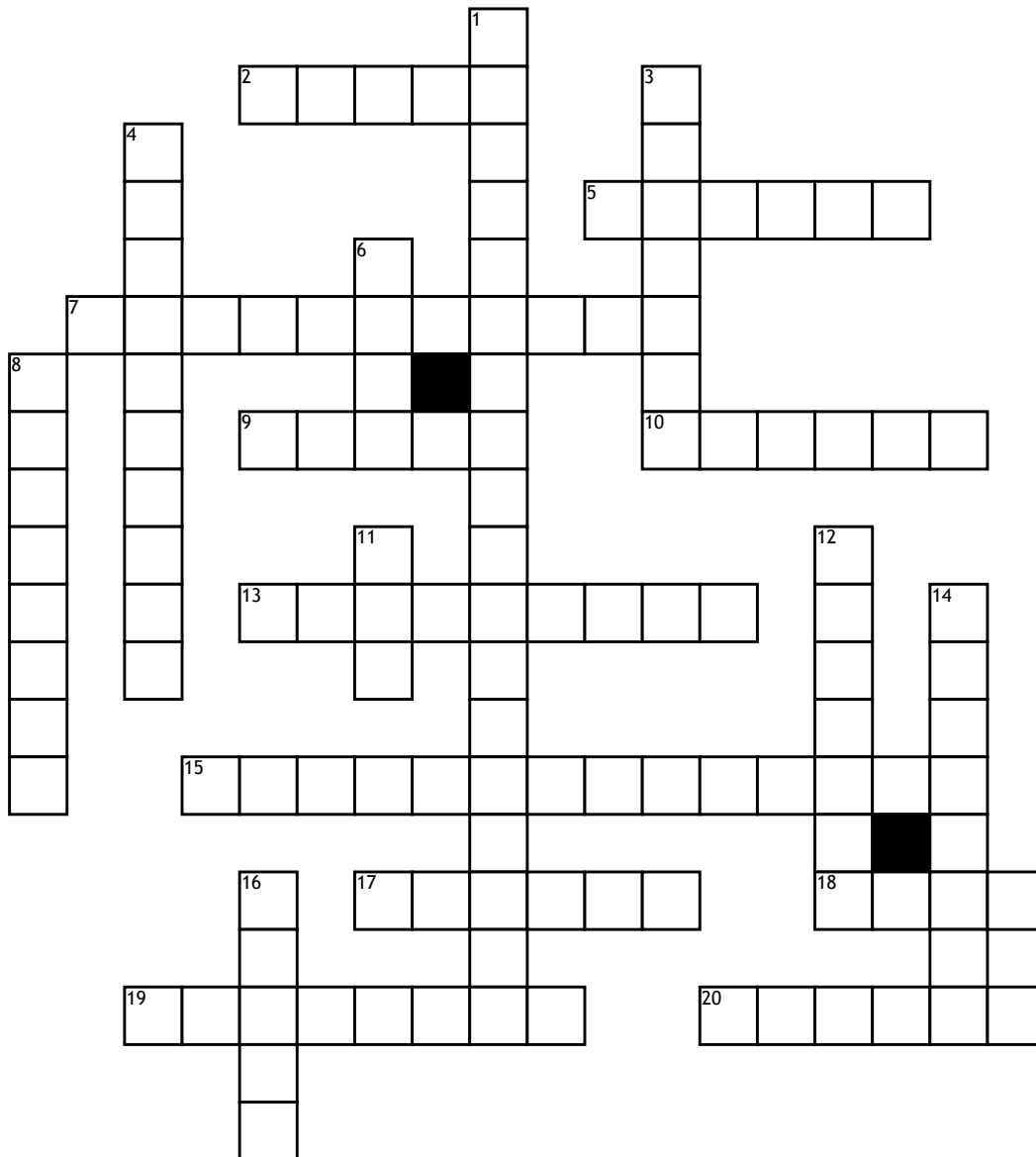


Name: _____

Date: _____

All about Food



Across

2. What object do you use to take the core out of an apple
5. What method of cookery do you use when you cook a cake
7. What is the word used to describe when onions are see through
9. What colour chopping board do you use to prepare vegetables
10. What type of herbs resemble long strands of green, that are hollow
13. What should you use to take hot objects out of the oven

15. What is used to cut small foods

17. What do you not leave in the sink
18. What should you clean your dishes with
19. What is the process when you beat sugar and butter together till it resembles whipped cream

20. What are herbs made from

Down

1. What is the spread of bacteria from one food to another
3. What material is most sanitary to cut food on

4. What do you use to take zest off of a lemon

6. What colour bandaid should you wear in the kitchen

8. What is it called when you cut food into thin matchstick sized pieces

11. What colour chopping board is used to cut meat

12. What is a slice made from

14. What level of temperature is 180 degrees Celsius

16. What type of knife do you use to cut up meat