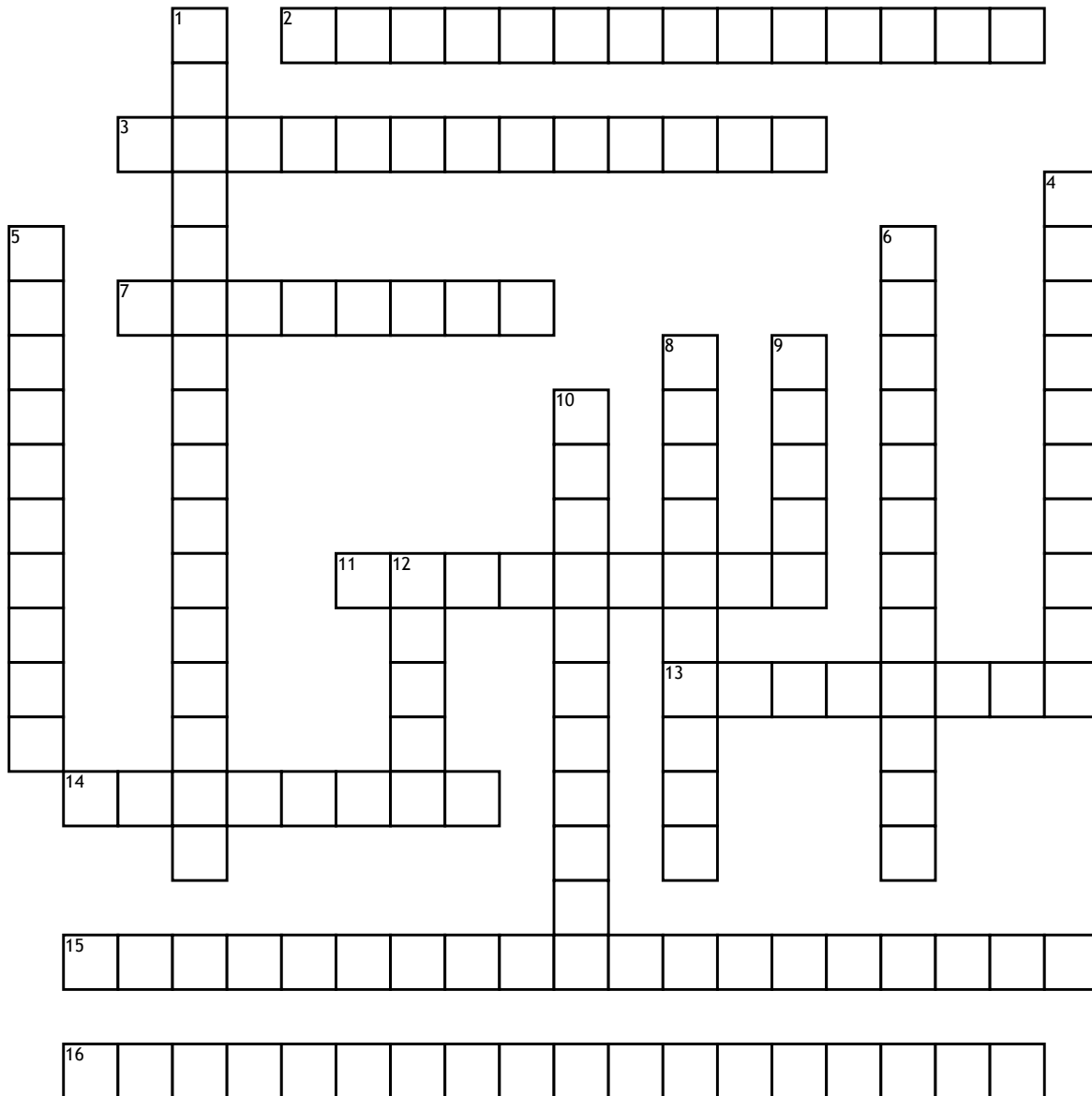


# Chapter 19, 20 & Knife Cuts



## Across

2. Another foodborne illness causing diarrhea, vomiting, nausea and abdominal pain.

3. A \_\_\_\_\_ has a wide and narrow blade so it can't go in the outlet neutral.

7. Another foodborne illness than can be fatal and causes double vision.

11. \_\_\_\_\_ is a foodborne illness that can cause you to develop jaundice.

13. Defrost foods using the \_\_\_\_\_.

14. \_\_\_\_\_ is a foodborne illness. Its sources have to do with dairy products and shellfish.

15. Use a meat's \_\_\_\_\_ to see if the meat is cooked thoroughly.

16. \_\_\_\_\_ is the transfer of bacteria from one subject to another.

## Down

1. You get a \_\_\_\_\_ if you get sick from eating infected food.

4. A popular knife used for several different cutting techniques.

5. \_\_\_\_\_ is another foodborne illness you can get from raw eggs.

6. Wash your hands using this rule.

8. \_\_\_\_\_ is very important while working in the kitchen. It has to deal with clean surfaces and proper clean-ups.

9. If a knife \_\_\_\_\_ resist the urge to catch it.

10. Be careful not to \_\_\_\_\_ your foods.

12. \_\_\_\_\_ is a foodborne illness that can be fatal and starts with an e.