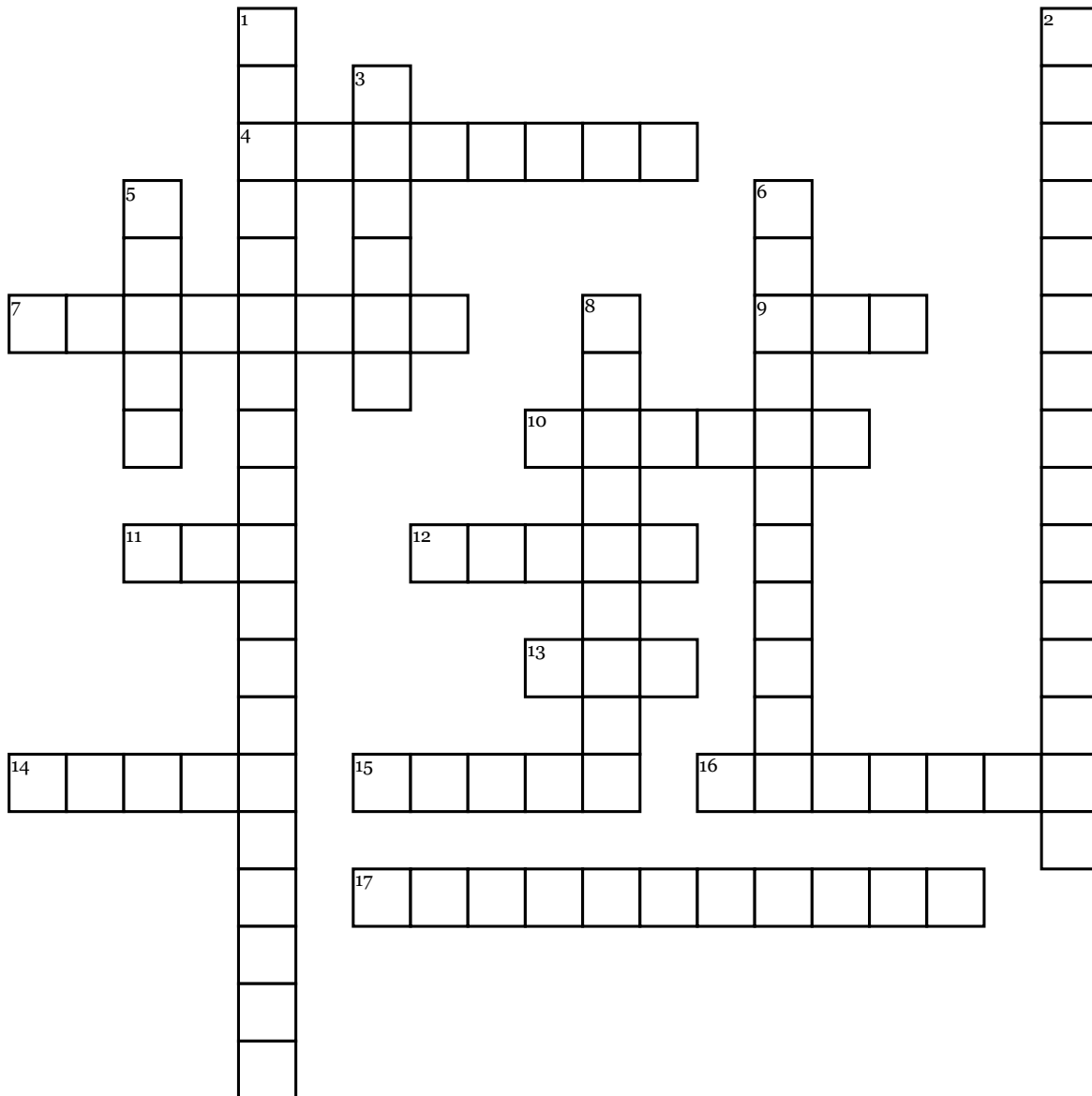


Chapter 5 Section 1 Vocab



Across

- 4.** Pots and pans
7. Used for food storage
9. The forward part of a knife that includes the knife point
10. built right into the foodservice facility itself
11. use them on the stove top for making stocks or soups, or for boiling or simmering food.
12. The part of a knife that creates the handle.
13. Used for sautéing, frying, or reducing liquids rapidly, baking, and for holding food

- 14.** The cutting surface of a knife
15. An appliance used for cooking
16. A freezer or fridge that can have one, two, or three internal compartments
17. Carts of durable injection molded shelving or heavy steel used to carry food cases to storage areas

Down

- 1.** Location where employees weigh, inspect, and check delivered items

- 2.** Used to grind and hone the edges of steel tools and implements
3. The regular maintenance required to keep knives in the best shape
5. A long metal rod that is lightly grooved and magnetized
6. the bottom of a knife blade between the tip and the heel
8. Small hand tools and small equipment