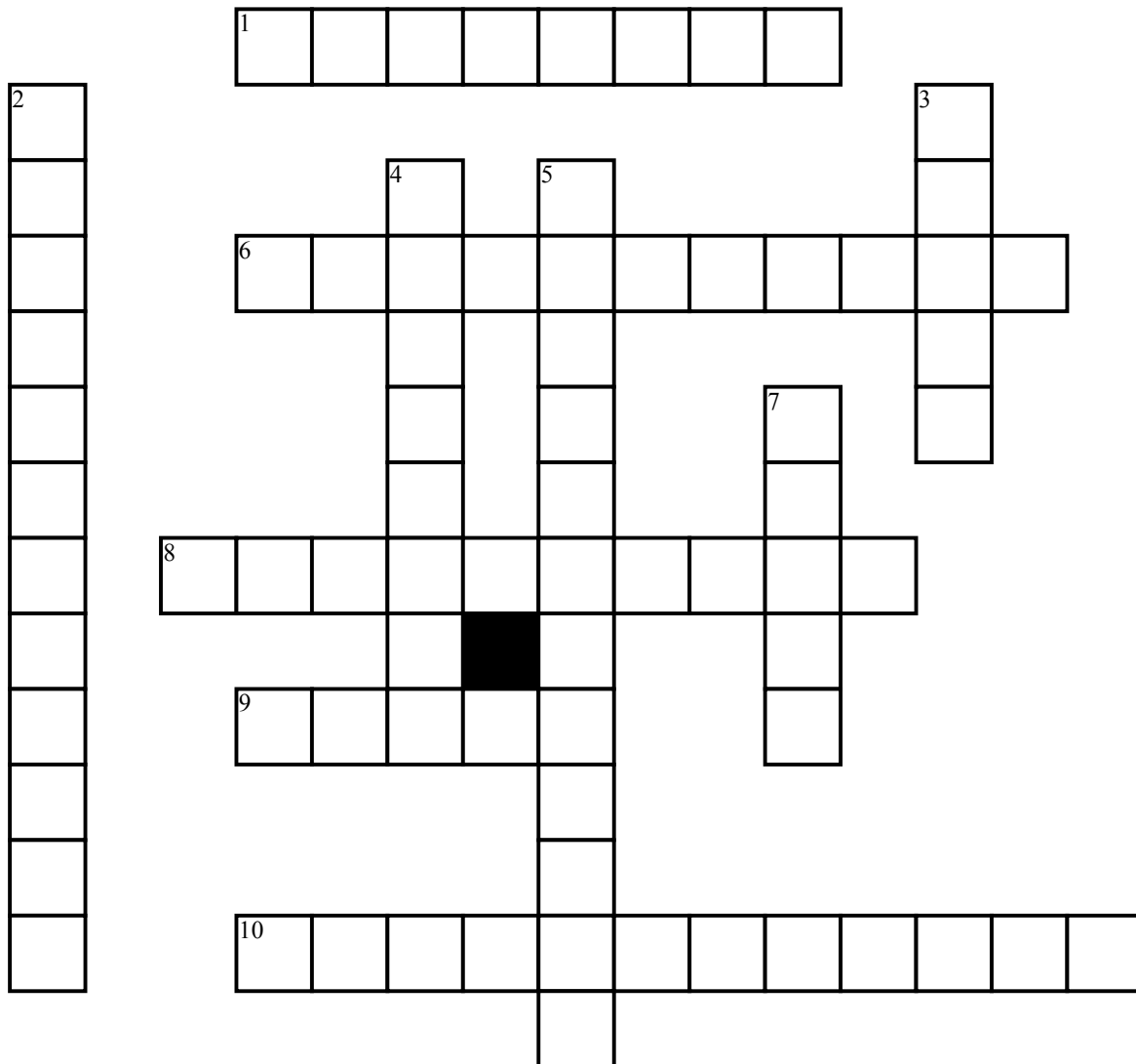


Name: _____

Cooking



Across

1. Do you clean your dishes with hot or cold water
6. what is used to combine mixtures
8. What technique is used while cutting ingredients
9. what you wear while cooking
10. what is used to measure liquid ingredients

Down

2. what needs to be on the table while cutting ingredients
3. what colour is mince when cooked
4. What is used to drain water from pasta
5. what is used to measure non liquid ingredients
7. What is used to cut ingredients