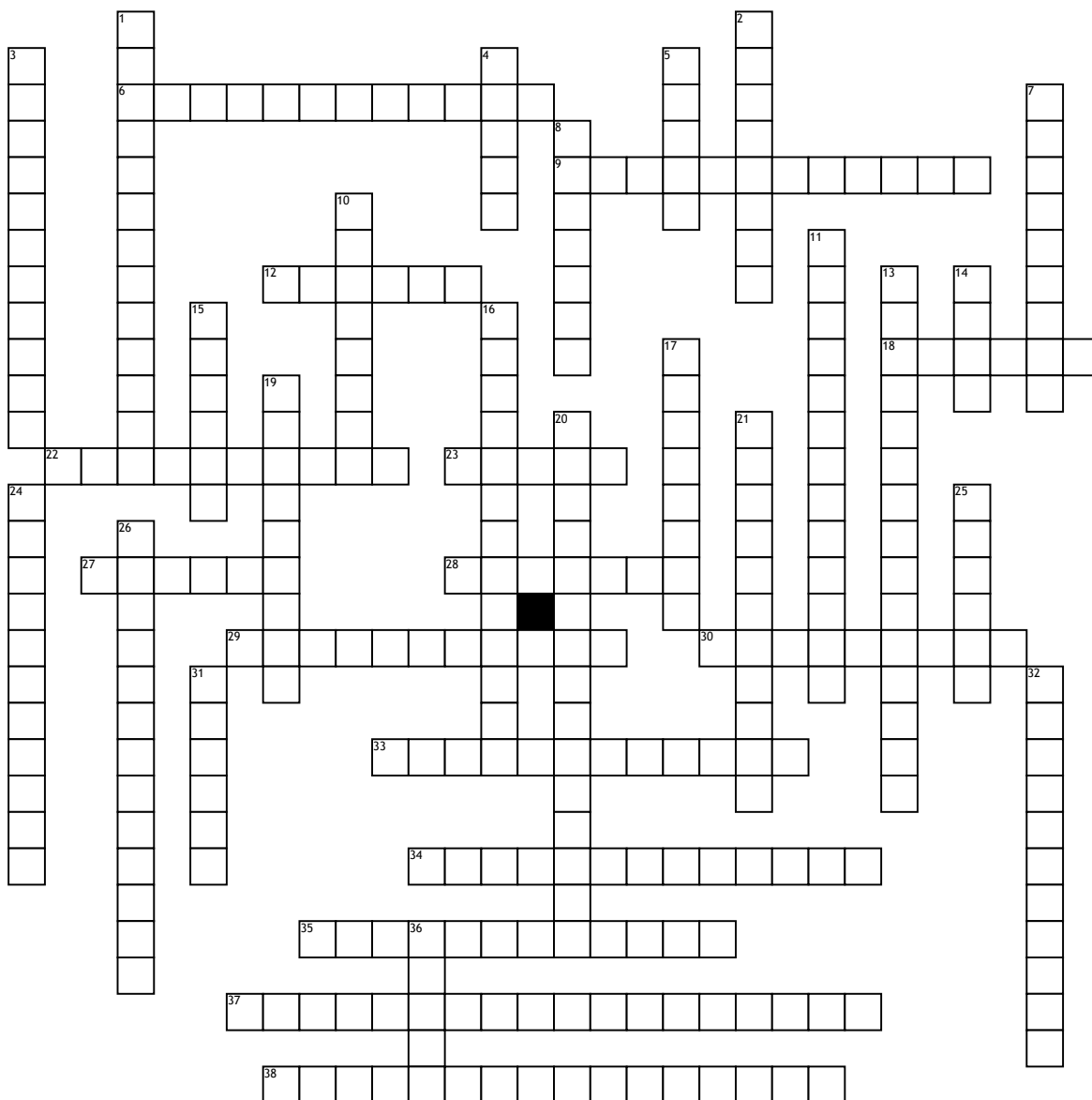


Name: _____ Date: _____ Period: _____

Cooking Equipment



Across

6. DRAINS SOLIDS FROM LIQUIDS
 9. TO ROAST MEATS IN OVEN
 12. POUND MEAT AND MAKE MORE TENDER
 18. TO SHRED, SLICE OR GRATE FOOD
 22. PAN USED TO BAKE A CHEESECAKE IN
 23. LEVELS INGREDIENTS AFTER MEASURING
 27. TO BAKE PIES IN
 28. TO LIFT AND TURN PANCAKES, HAMBURGERS AND EGGS
 29. USED TO CUT PIZZA AS WELL AS OTHER FOODS
 30. TO OPEN CANS
 33. TO MASH COOKED FOODS, SUCH AS POTATOES
 34. USES ELECTRICITY TO MIX AND BEAT INGREDIENTS
 35. PROTECTS COUNTERS FROM HOT PANS, ALSO USED TO COOL FOOD ON
 37. HAS A HANDLE AND POURING LIP, USED TO MEASURE LIQUIDS

38. USED TO MEASURE DRY INGREDIENTS...LIKE FLOUR OR SUGAR

Down

1. USED TO CUT FAT IN WITH FLOUR WHEN MAKING PASTRY OR BISCUITS
 2. HANDHELD, DRAINS FOOD
 3. MULTIPURPOSE KNIFE
 4. USED TO TURN FOOD SUCH AS BACON
 5. HANDHELD TOOL USED TO WHIP EGG WHITES OR CREAM
 7. FOR LONG, SLOW COOKING OF STEW, SOUPS AND MEATS
 8. GRILLS MEAT, PANCAKES AND EGGS
 10. FREESTANDING & DRAINS FOOD
 11. MIXES, CHOPS, GRATES, SLICES, PUREES' INGREDIENTS
 13. PEELS VARIOUS FRUITS AND VEGETABLES
 14. PAN USED TO BAKE BREAD, POUND CAKE, AND MEAT LOAF IN
 15. A 9 x 13 PAN USED TO BAKE CAKES, ROASTS AND CASSEROLES
 16. SCRAPES SIDES OF BOWL

17. DEEP, HAS HANDLE AND CAN COOK A VARIETY OF FOODS

19. TO BAKE MUFFINS OR CUPCAKES IN
 20. READS THE INTERNAL TEMPERATURE OF MEAT
 21. DRAINS DISHES
 24. USED TO MIX FOOD IN, VARIOUS SIZES
 25. AIDS IN POURING FOODS INTO SMALL MOUTHED CONTAINERS
 26. TO CUT OPEN PACKAGES AND CUT HERBS
 31. USED TO SEPARATE PARTICLES TO MAKE LIGHT AND FLUFFY
 32. TO BAKE COOKIES, CREAM PUFFS AND FREESTANDING BREADS ON
 36. USED TO SERVE SOUP, STEW AND BEVERAGES