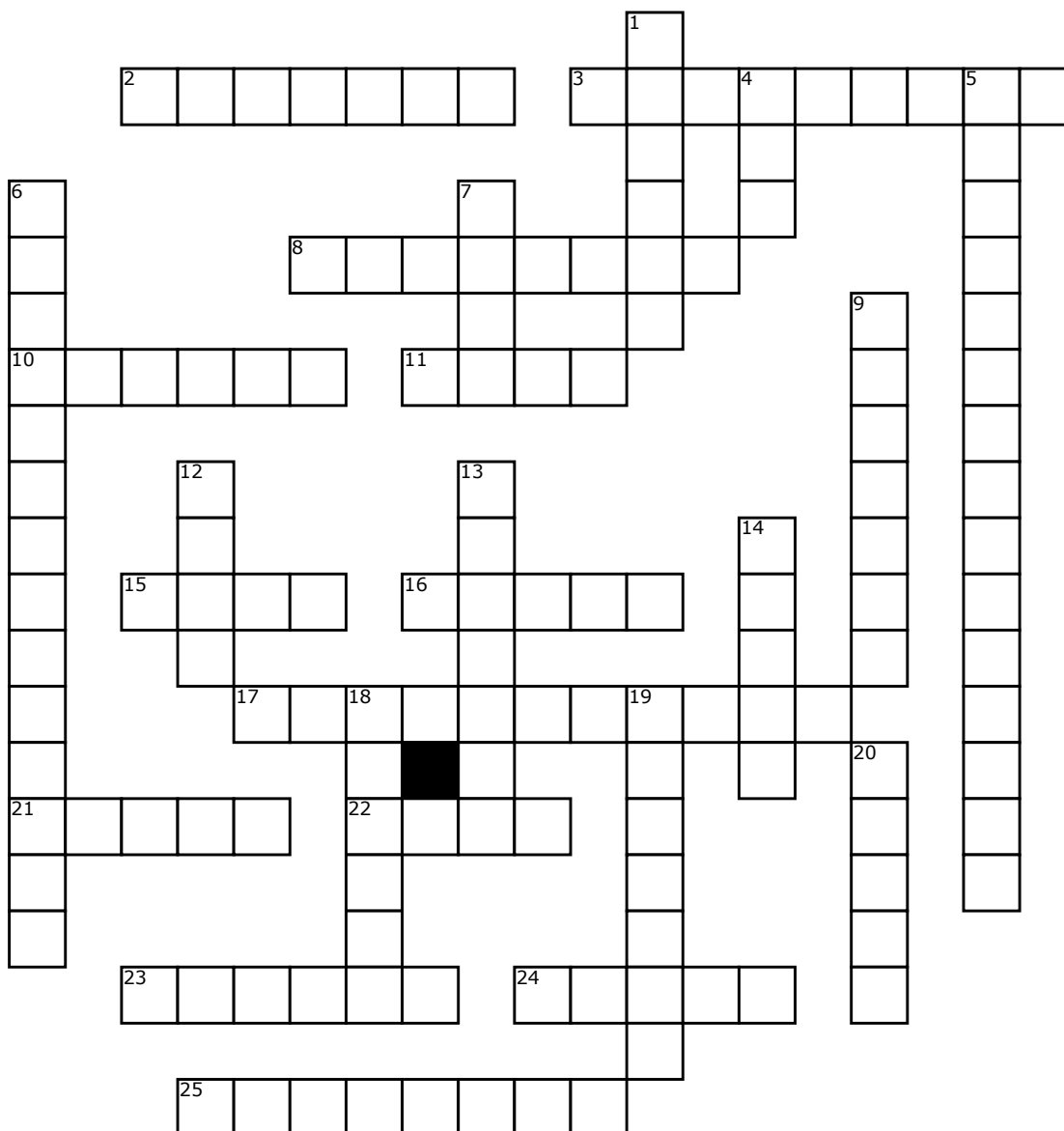


Name: \_\_\_\_\_ Date: \_\_\_\_\_

# Culinary arts safety rules



## Across

2. Keep pot \_\_\_\_ turned away from the front of the stove

3. do not use metal in the \_\_\_\_

8. Use this utensil to drain things (spaghetti noodles, hamburger meat)

10. this pan is perfect for cheesecake

11. this is the large knife

15. tie back long \_\_\_\_ and avoid wearing loose clothing to avoid catching on fire.

16. don't \_\_\_\_ the kitchen with something cooking on the stove

17. clean up any spills \_\_\_\_

21. When using a \_\_\_\_, cut away from your body

22. keep a \_\_\_\_ extinguisher nearby.

23. measuring \_\_\_\_ are used for small measures. Example, vanilla, salt

24. Be aware of hot \_\_\_\_ which can cause burns

25. use a \_\_\_\_ board when chopping ingredients

## Down

1. use this instrument to put powdered sugar on funnel cakes

4. do not \_\_\_\_ in the kitchen

5. You use this when peeling vegetables

6. When you need to cook in a hurry or have a large piece of meat, use this cooker

7. \_\_\_\_ your hands and utensils after handling raw meat, poultry, or fish

9. Use this pan for cooking meat or frying things

12. keep flammable material such as dish towels and oven mitts \_\_\_\_ from the stove

13. what appliance did we use for milk shakes?

14. use a \_\_\_\_ to dip soup or punch into a cup or bowl

18. Use this pan for cooking cupcakes

19. This appliance is mostly used during breakfast and browns your bread

20. \_\_\_\_ the countertops and make sure appliances are turned off