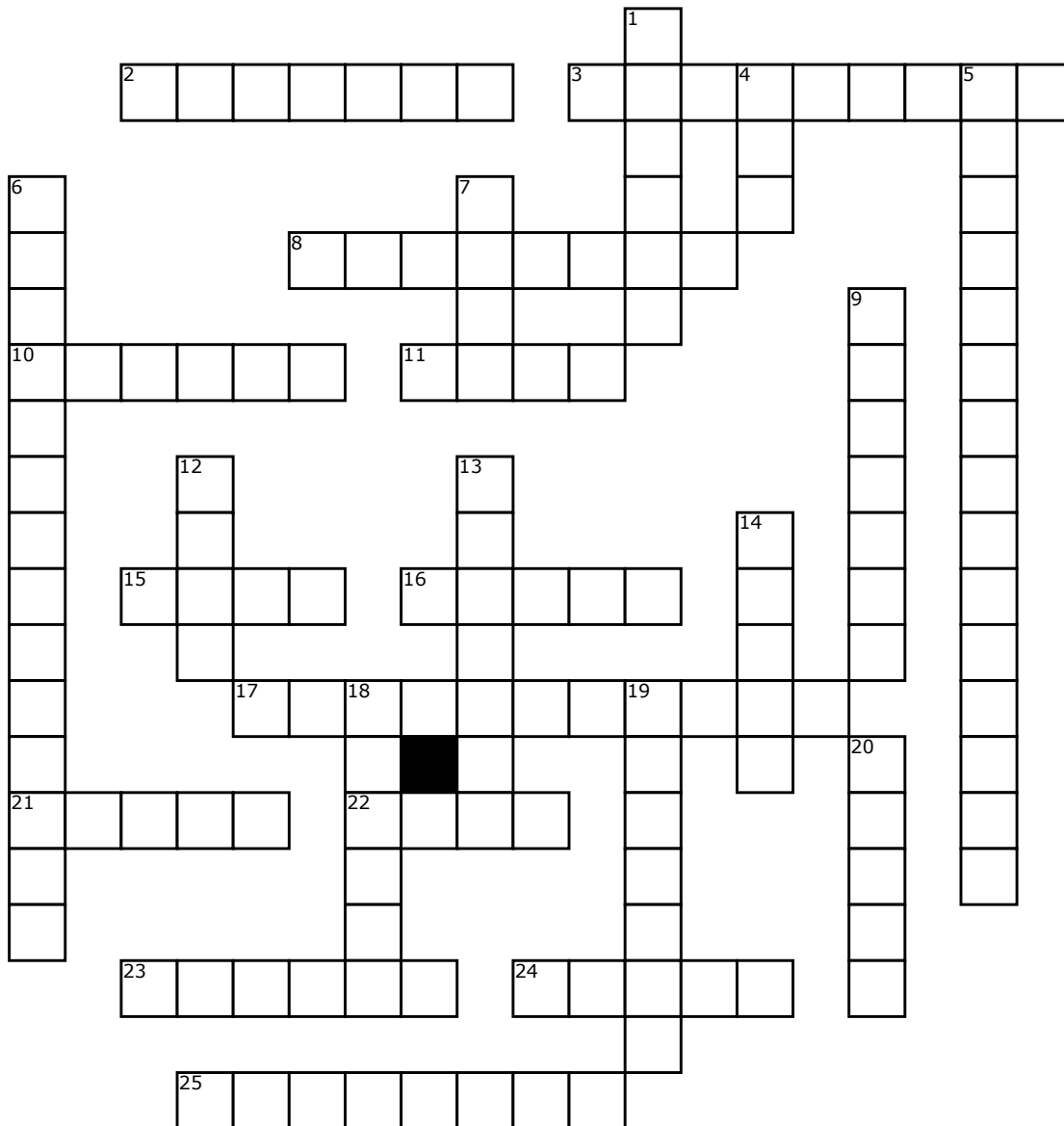


Name: _____

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