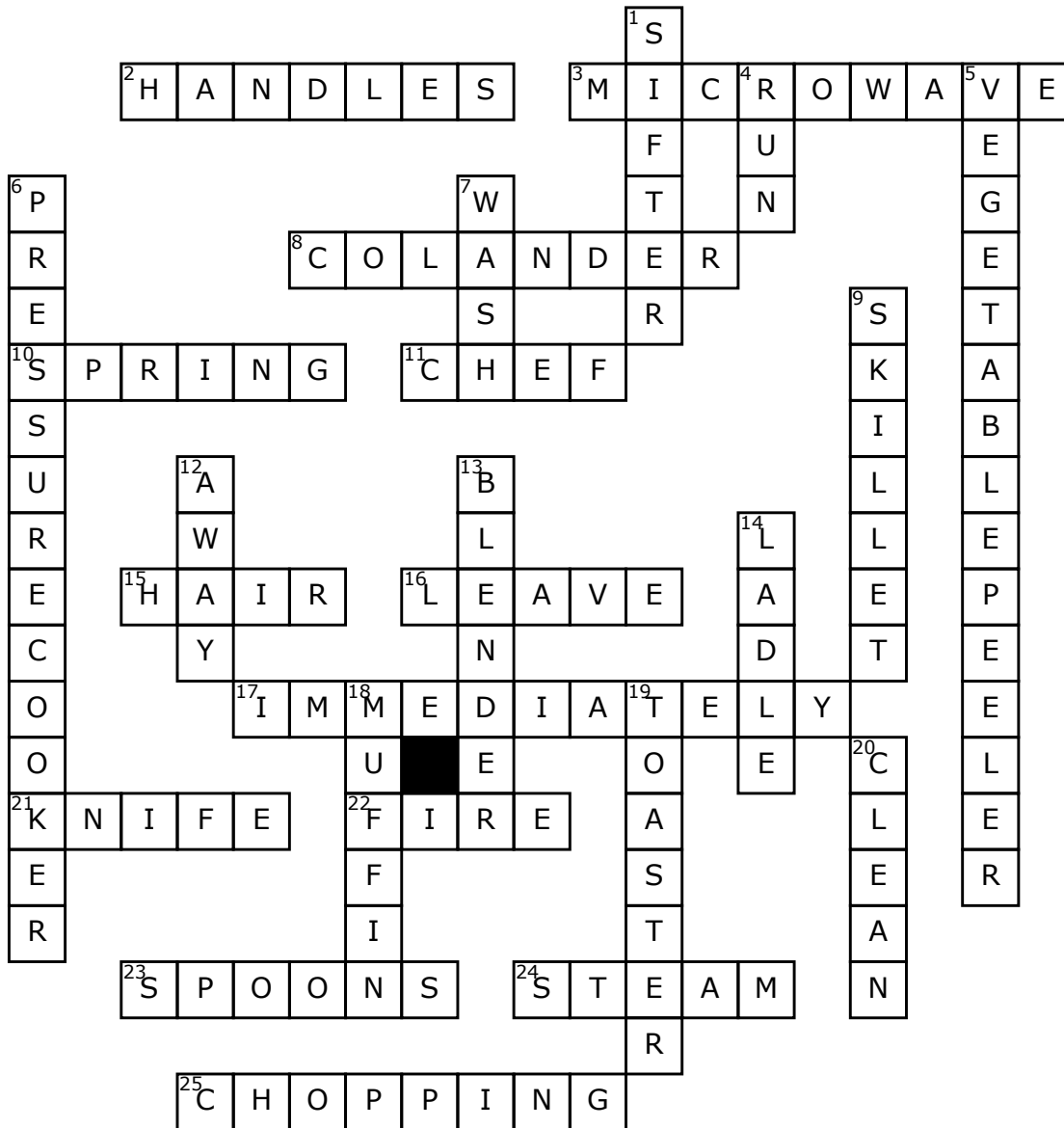


Culinary arts safety rules



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