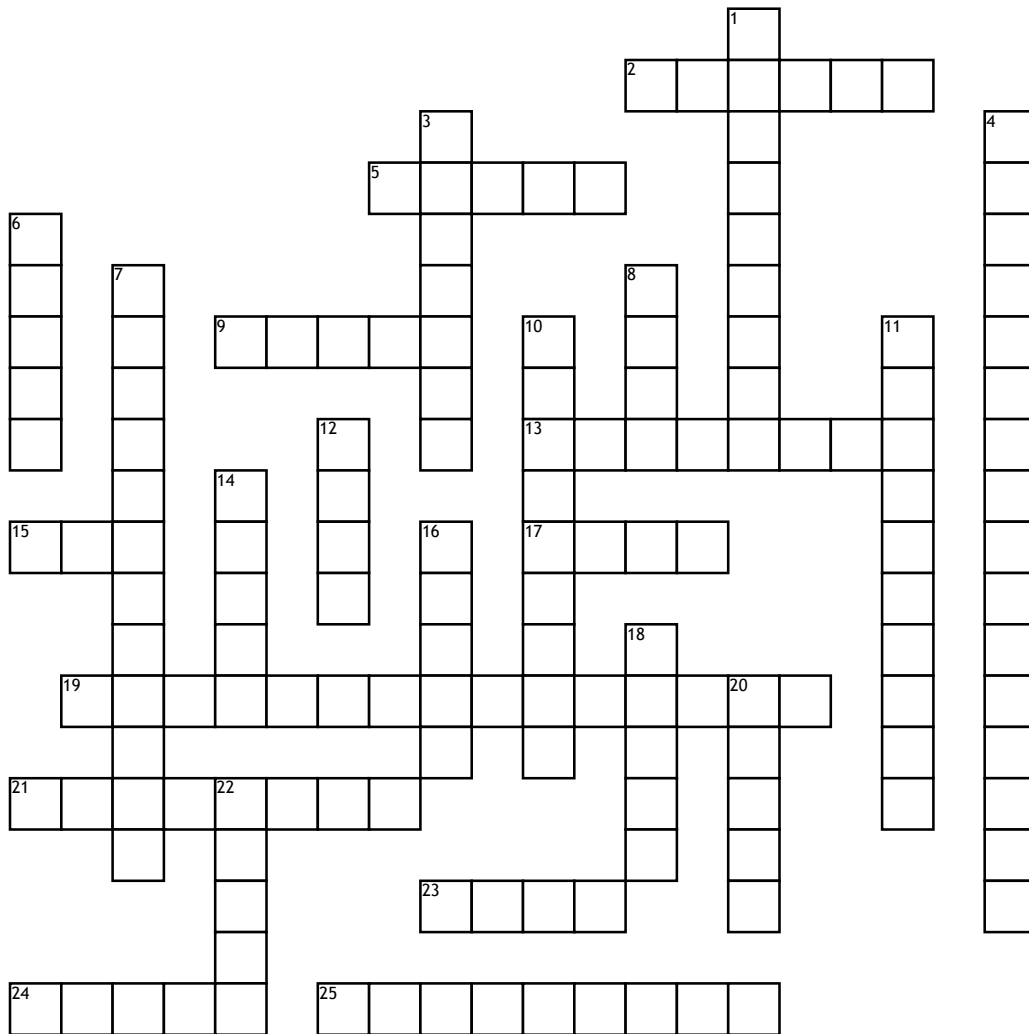


Name: _____

Date: _____

Culinary crossword



Across

- 2. _____ prevent hands from burns
- 5. always _____ off dry ingredients
- 9. don't wear _____ clothing
- 13. An _____ is a scrape or minor cut
- 15. never _____ in the kitchen
- 17. form of fungus
- 19. always cook food properly to prevent _____
- 21. assisting an injured person
- 23. always _____ your hands

- 24. sanitary means _____
- 25. unplug _____ after using

Down

- 1. carry knives _____
- 3. always remove _____ before cooking
- 4. What put out fires ?
- 6. Always wear an _____
- 7. use a _____ to cut items
- 8. always tie your _____ up
- 10. what type of materials are quick to burn ?

- 11. what word means healthy or clean
- 12. apply cold water to burn for _____ minutes
- 14. What type of burn degree causes charred hands ?
- 16. Turn pot and pan handles away to prevent _____
- 18. always put your _____ behind the sink after using
- 20. you have to _____ an oyster out of its shell
- 22. A _____ is a harmful organism

Word Bank

- | | | | | |
|-----------|-------------------|------------|---------------|-------------------|
| five | run | first aid | gloves | shuck |
| downwards | Burns | sanitation | Abrasion | flammable |
| knife | mold | equipment | clean | jewelry |
| Toxin | loose | wash | level | Apron |
| hair | food born illness | Third | cutting board | Fire extinguisher |