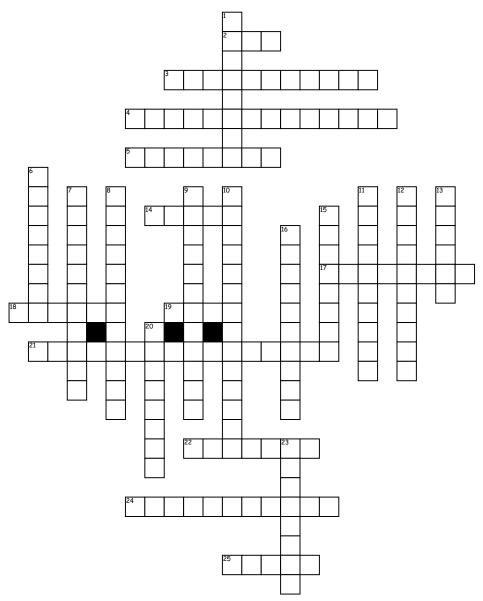
## FACS Unit 6 Vocabulary



## <u>Across</u>

2. is a barcode symbology that is widely used in the United States, Canada, United Kingdom, Australia, New Zealand, and in other countries for tracking trade items in stores.

**3**. type of fat in your blood

4. the date after which a product (as food or medicine) should not be sold because of an expected decline in quality or effectiveness.
5. a substance that provides nourishment essential for growth and the maintenance of life.

 14. dietary material containing substances such as cellulose, lignin, and pectin, which are resistant to the action of digestive enzymes.
 17. join together

 a set of instructions for preparing a particular dish, including a list of the ingredients required.

19. kind of food that humans and animals eat

21. methods use water, liquid or steam to transfer heat to food

**22.** (member of the pea family, especially one grown as a crop.

24. The portion of food used as a reference on the nutrition label of that food.25. table setting

## Down

1. a date stamped on perishable products (such as baked goods or dairy products) after which they should not be sold

6. relatively flat dishes such as plates and saucers.

7. identification of and labeling of items for sale with the retail price per unit, permitting easier price comparisons among similar products in different sized containers.
8. a complete set of dishes and cutlery provided for one person at a meal.

9. shortened form of a word or phrase

10. methods are those that utilize air or fat

11. equal in value

12. conditions relating to public health, especially the provision of clean drinking water and adequate sewage disposal.

13. condition marked by deficiency of red blood cells or of hemoglobin in the blood, resulting in pallor and weariness

15. separate or cause to separate into curds or lumps

**16.** any of the foods or substances that are combined to make a particular dish.

20. the state of being in good health,

especially as an actively pursued goal.

**23.** improve or enhance the quality or value of.