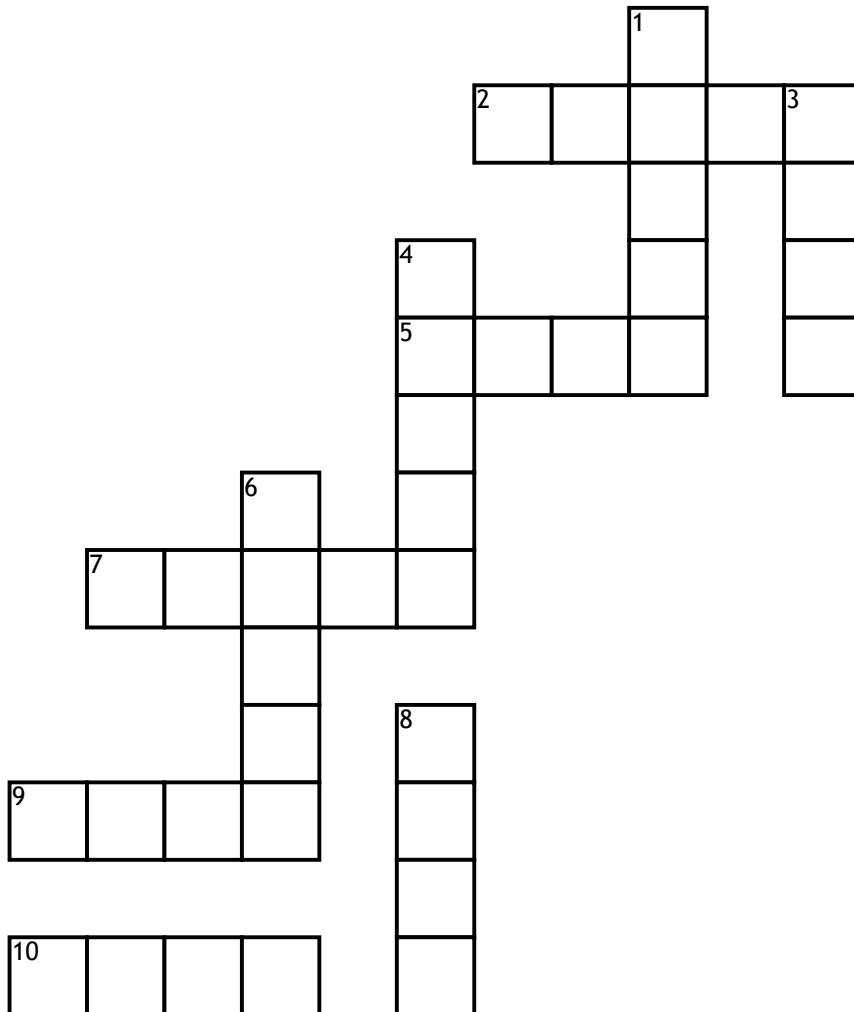


Name: \_\_\_\_\_

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

# FOODS1



## Across

**2.** To cut or break food into long, thin strips by using a knife, fork, or grater.

**5.** To cut food into small, equal size squares about  $\frac{1}{2}$  inch in size.

**7.** To cut food into large, thick or thin flat pieces with a slicing knife. Use a sawing motion while gently pressing the knife down.

**9.** To remove the stem and the very thin layer of peel of a fruit or vegetable with a paring knife or peeler.

**10.** To remove the outer layer/skin, by stripping or pulling off with your fingers or a knife.

## Down

**1.** To reduce food into small pieces by pressing and rubbing it against the “teeth” of a grater.

**3.** To cut food into small, equal size squares about  $\frac{1}{4}$  to  $\frac{1}{8}$  inch in size.

**4.** To make small, straight, shallow cuts with a slicing knife in the surface of a food; often done to tenderize meat or to let sauces soak in.

**6.** To cut food into very fine, uneven pieces.

**8.** To cut food into small, uneven pieces.