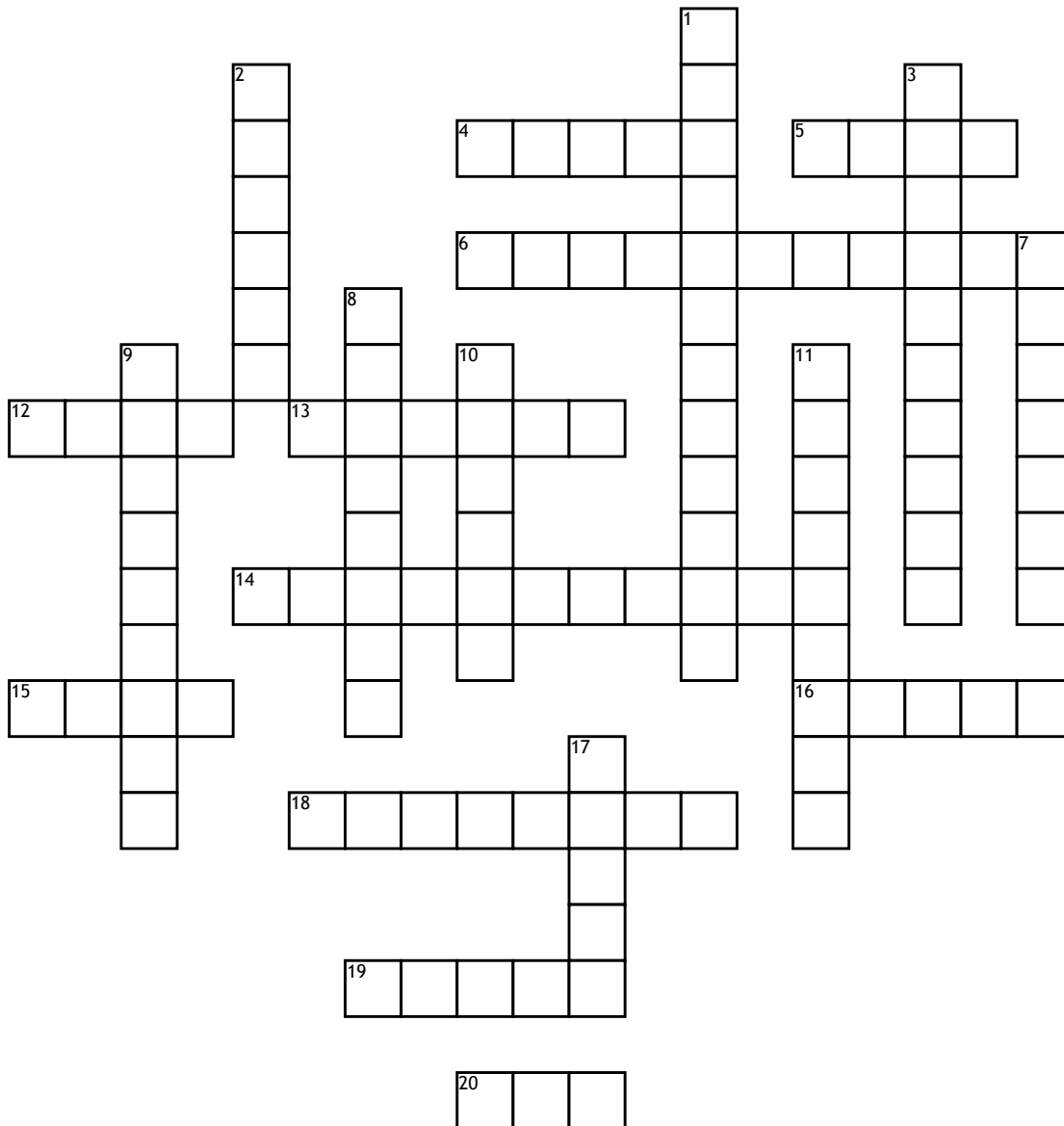


Food Tech



Across

4. The thing you call a professional cook
 5. A list of food choices
 6. What small unit of measurement is commonly used in the food industry
 12. you put it back before making food
 13. An ingredient that is vital to bolognese sauce
 14. to stir or pick up liquids

15. To clean your hands and equipment
 16. to serve food on
 18. holds equipments
 19. What would you cook eggs or pancakes on
 20. used to wash things

Down

1. Name a piece of equipment that keeps food cool

2. What can you add to meat to give flavour
 3. The things you put in a meal
 7. Used To flip things in a frying pan
 8. Contains recipes
 9. Fast way to cook food
 10. in restaurants talks food out to costumers
 11. Make pancake in it
 17. You clean before working