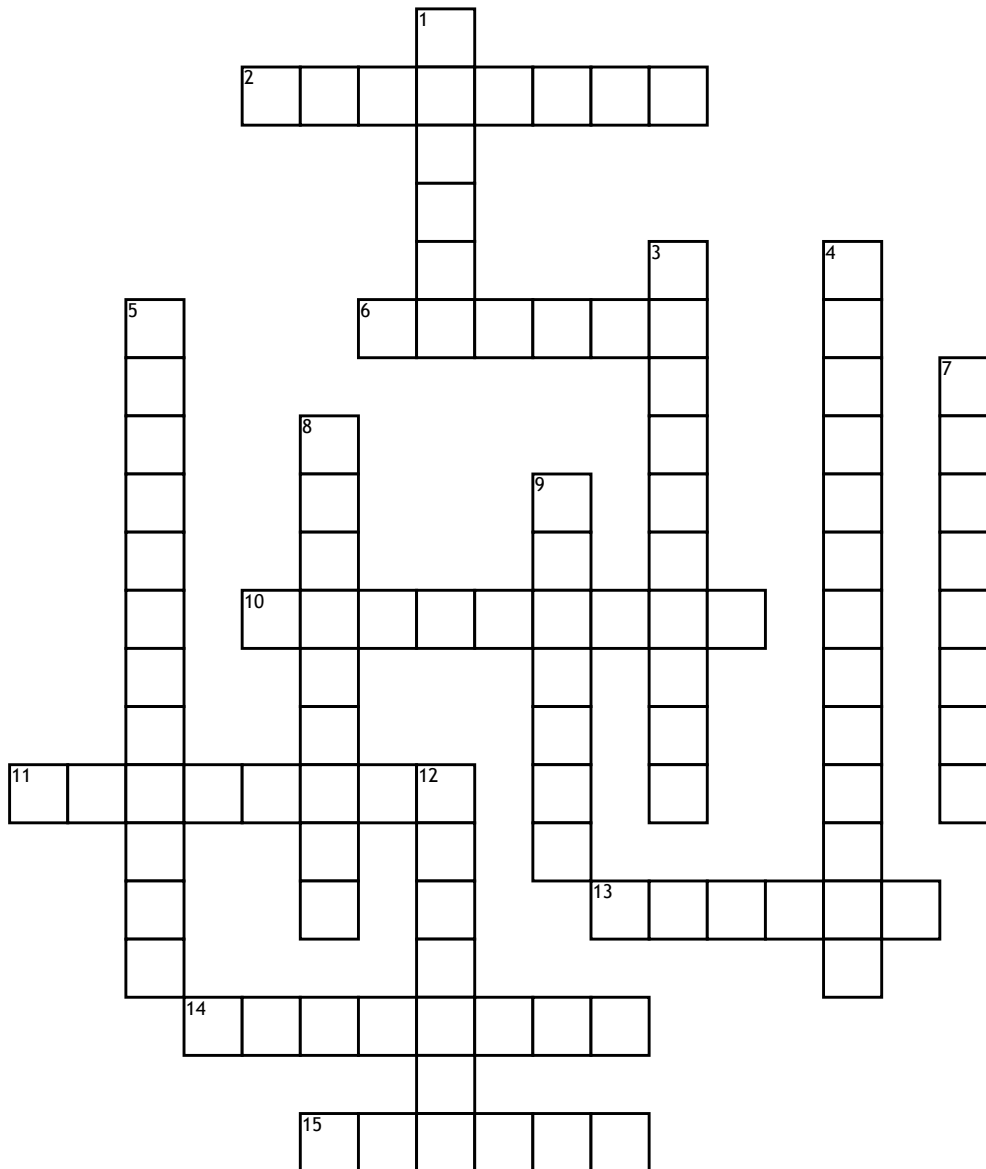


Name: _____

Date: _____

Food Technology



Across

2. Preparing and cooking food safely

6. Your hand makes this shape when cutting food safely

10. A type of fat, usually from animal sources

11. You do this at the end of each lesson

13. A tool covered in holes that have raised cutting edges

14. Microscopic living things that live on everything

15. A term for beans, peas and lentils

Down

1. Heat liquid just below the boiling point

3. When there is a shortage of a specific nutrient

4. Foods that are based on starch e.g. pasta, bread

5. When food contains something it shouldn't

7. A cooking method used when making bread or pasta

8. A meal eaten in the morning

9. A method used for frying food

12. A guide to show you how much to eat of each food group