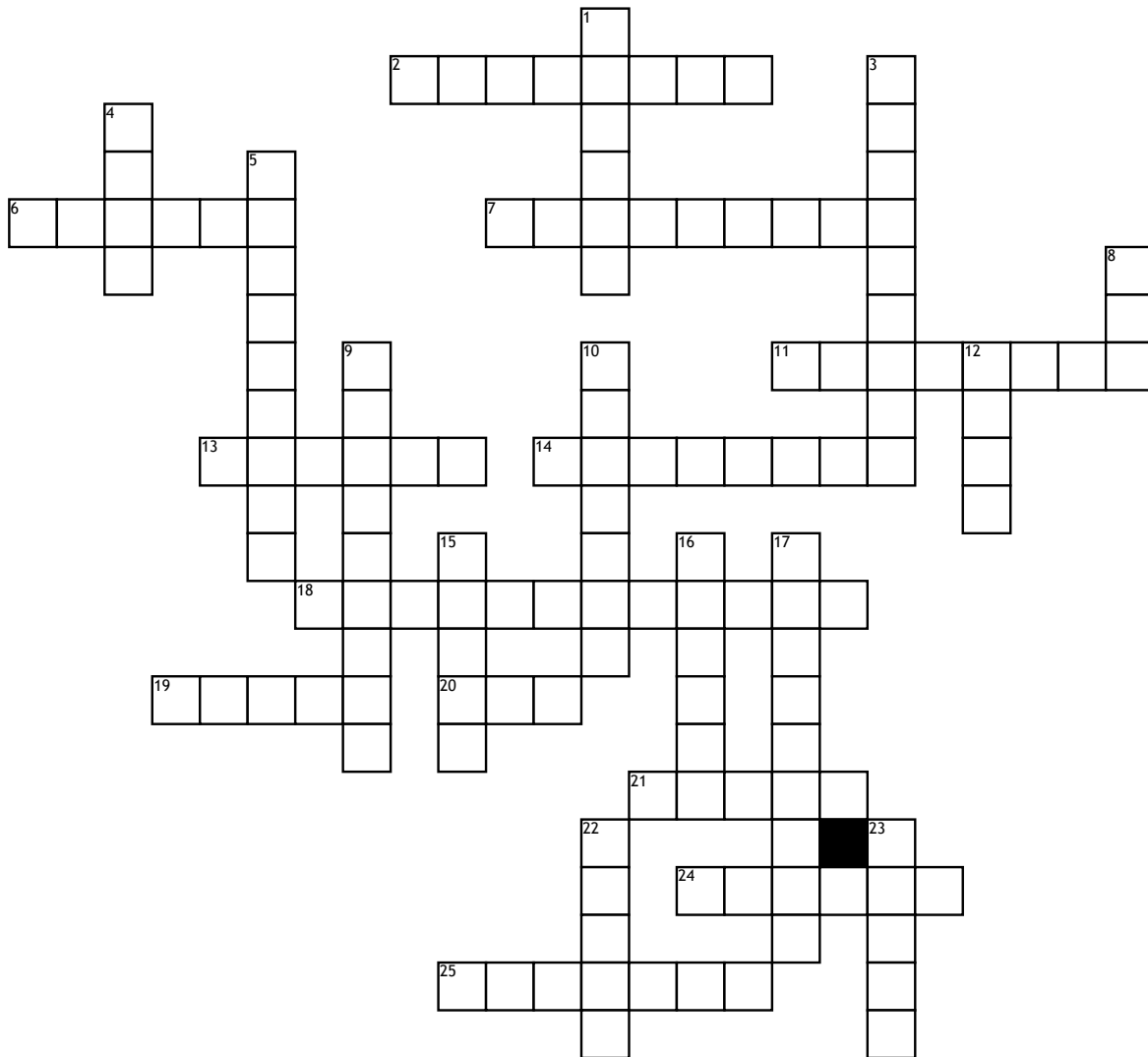


Food Technology



Across

2. This is a vital part of keeping our bodies functioning at their best
 6. It is vital that these implements are used safely in the kitchen
 7. Both of these should be used when removing items from the oven
 11. Wet floors should be wiped up immediately to prevent this
 13. There is a variety of this product, including puff and filo
 14. One way to cook food
 18. This should be kept at or below 5 degrees Celsius to keep food safe
 19. Seventy percent of our daily diet should be based on this food type
 20. This food product is a binding agent in cooking

21. Using this material in the microwave could cause sparks or fire
 24. This is equivalent to 250 millilitres
 25. This factor can impact food choices, depending on race, religion, tradition etc

Down

1. These are used to measure the weight of an ingredient
 3. This can be caused when you eat food that is contaminated
 4. It is important to do this with food that has been heated in the microwave
 5. This should always be checked on food packaging before using
 8. This should be used to measure larger liquid ingredients
 9. A balanced diet provides our bodies with the right amount of these

10. A popular herb used to garnish a dish
 12. This kind of pudding is traditional at Christmas time
 15. This colour chopping board is used for fruit and salad products
 16. This part of a saucepan should not be sticking out during cooking
 17. If you get burnt, you should run the burn under this for 20 minutes
 22. To lightly cook or brown ingredients in a small amount of fat
 23. An ingredient used to sweeten and preserve food