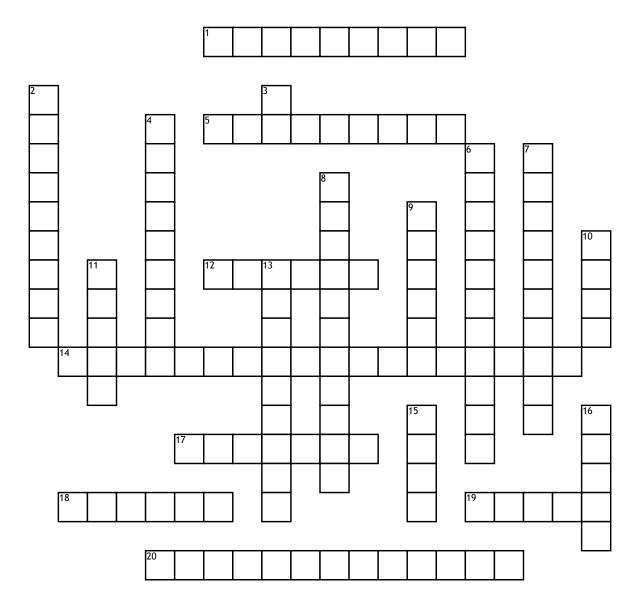
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## Food tech crossword



## Across

- What should you remember to bring every lesson
  Make sure your appliance
- is \_ before cleaning
- **12.** Bin lid should be
- **14.** The action of mixing uncooked food and vegetables
- 17. The shoes you should wear in the kitchen are made of
- **18.** When passing a knife to someone, remember to pass the
- **19.** Your t towel should be \_ at all times

**20.** When cutting food always use a

## Down

- **2.** Always make sure dishes are washed
- 3. Always tie your hair
- 4. First thing you do when you walk into the cooking room
- 6. Wipe up spills
- **7.** What is known between 4°-65°
- **8.** It is important that your kitchen has safety equipment such as a

- **9.** Do not put knifes in the sink with hot soapy water because they will be
- **10.** Do not \_ your fingers
- 11. Keep your knifes
- **13.** Always use \_ when getting food out of the oven
- **15.** Always \_ in the kitchen
- **16.** Glass, metal or plates make the knife