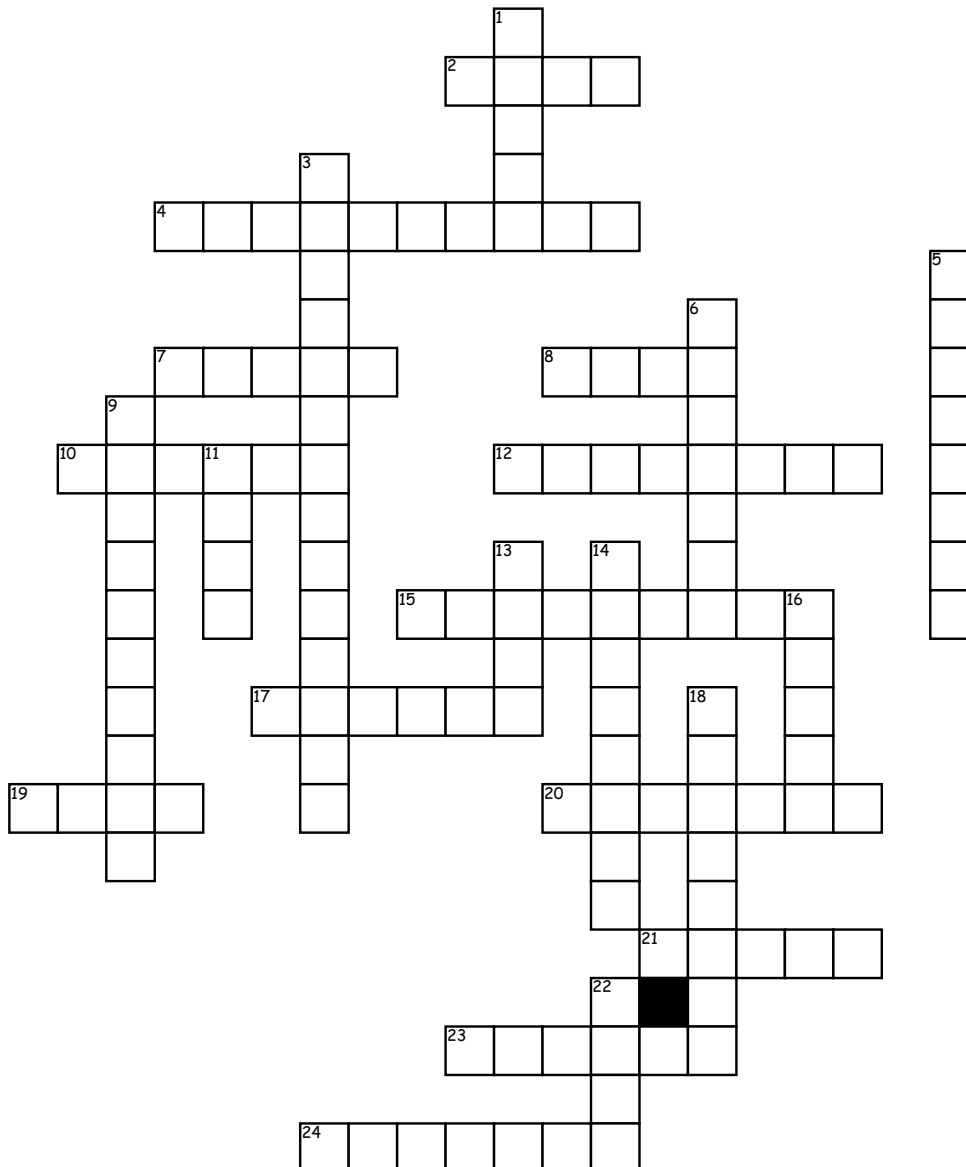


Name: \_\_\_\_\_

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

# Foods Crossword



**Across**

- 2. What is it called when you cut food into  $\frac{1}{2}$  inch squares?
- 4. Which is an example of a leavening agent?
- 7. How many measuring teaspoons in a measuring tablespoon?
- 8. What color fruit or vegetable may improve memory?
- 10. Eggs should be stored in the?
- 12. Which microorganisms must be kept to a minimum to ensure sanitation and food safety?
- 15. How high should muffin tins be filled with batter?
- 17. To remove the bones from (meat, poultry, or fish), especially before cooking is called?

19. Which knife is more dangerous: sharp or dull?

20. How many measuring tablespoons are in a cup?

21. One stick of butter equals how many cups?

23. How is the blade of this high quality knife fastened to the handle?

24. What does proper etiquette show?

**Down**

1. The biggest size of eggs is?

3. What is the tipping standard?

5. What happens if there is too much batter placed in a muffin tin?

6. How do you measure flour?

9. What is the bacteria found in raw foods, such as poultry, and can be carried by pets, insects or rodents?

11. A filled dessert with a single crust that is removed from the pan before serving?

13. To remove the center of an apple is called?

14. To cut food into irregular pieces is called?

16. To cut food in flat pieces is called?

18. Vegetables are high in what nutrient?

22. Which side of the plate do the forks go on?