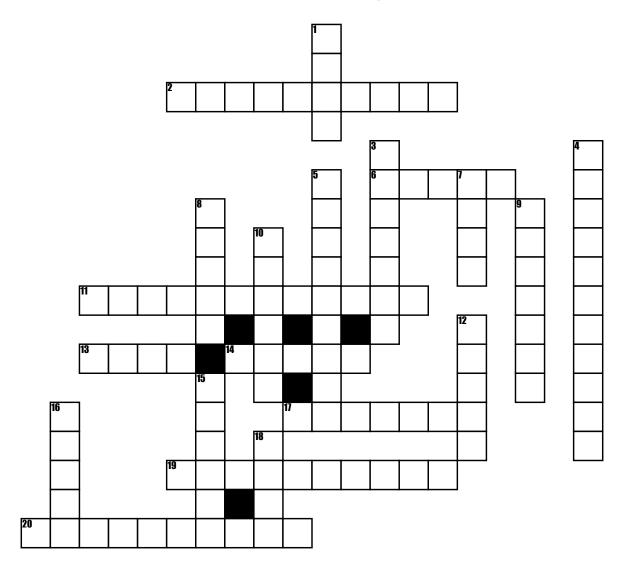
Name:	Date:
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Foods Word Search



Across

- 2. The bacteria found in raw eggs and uncooked meat
- **6.** Always wear this when cooking
- **11.** If you have an open wound, you should wear these
- **13.** Harmful bacteria are killed at this temperature
- **14.** A grain product, used to make toast
- 17. Whats a leafy vegetable
- **19.** A gas stove uses this to light its flame

20. Used to clean oven, used to bake

Down

- 1. Wash your hands and dishes in it
- **3.** Aleays put your hair in this when cooking
- 4. What reduces risk of bad hacteria
- **5.** Cooks food by small waves of heat.small appliance
- **7. Cooks foodby heat,has cooktop**

- **8.** What you use to dry your hands with
- **9.** What should you do with a warped pan
- **10.** A dairy made through germination
- **12. What should never mixwith electricity**
- **15.** What is a tomato
- **16.** Italian food,eaten throughout world.has a crust
- **18.** At which temperature does egg whites seperate best