

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

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

# Kitchen Equipment

## Across

1. handheld device for crushing cloves of garlic through a sieve like receptacle

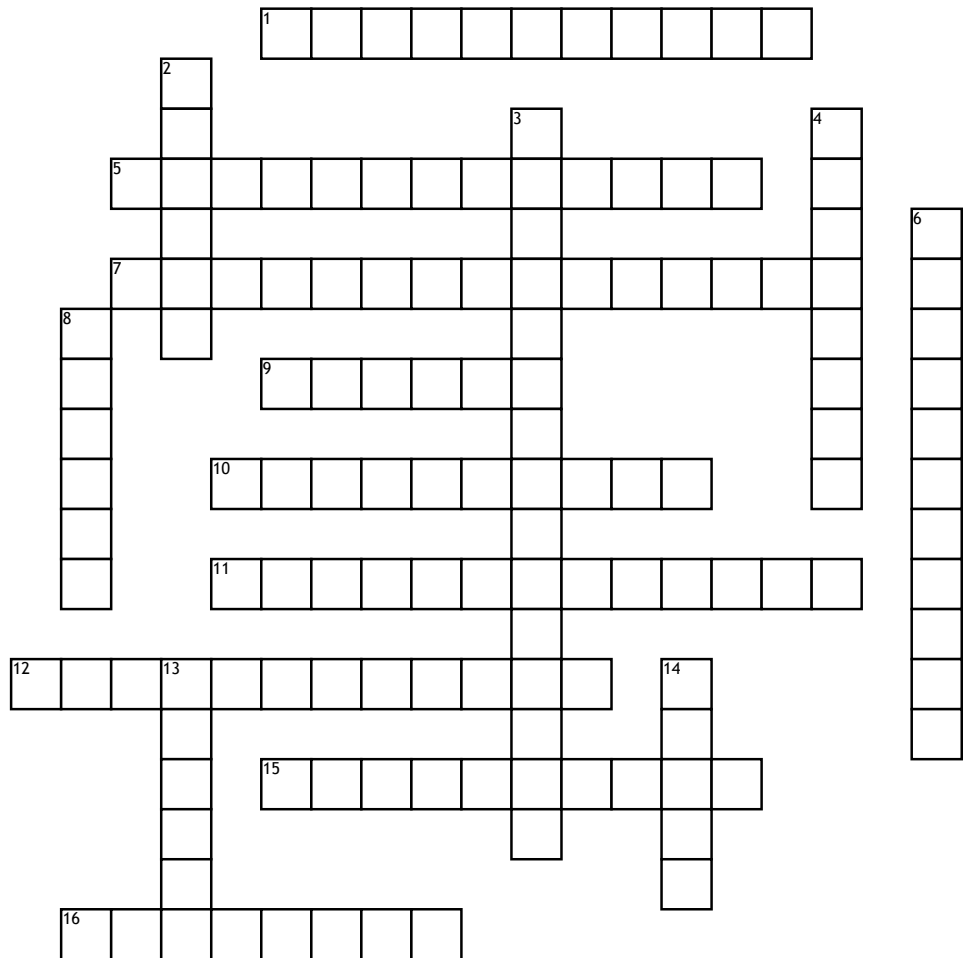
5. Cut butter or other solid fat into flour for making pastry dough

7. A flat utensil used to spread frosting and level ingredients when measuring

9. A tool used to remove peels or skins

10. Used for mincing, slicing, and chopping vegetables, slicing meat, and disjointing large cuts

11. Used to scrape bowls and fold in food items



12. A large spoon with slots or holes for draining liquid from hot food

15. A cylinder used to roll over dough to flatten or shape it

16. Separates wanted elements from unwanted material using mesh

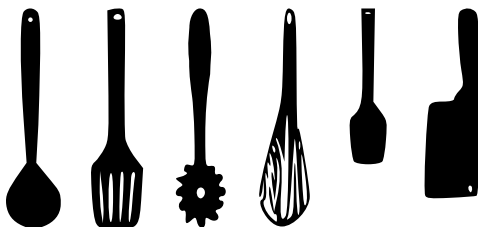
4. Used to drain liquids or rinse food

6. Utensil used to spread butter, oil, or glaze on food

8. Passing dry ingredients through a sieve to add air creating a light product

13. Used for serving, flipping, and preparing foods

14. Used to blend ingredients together quickly or to incorporate air into a product



## Down

2. Slices, grinds, and cuts food into shapes

3. Used to measure small amounts of liquid and dry ingredients