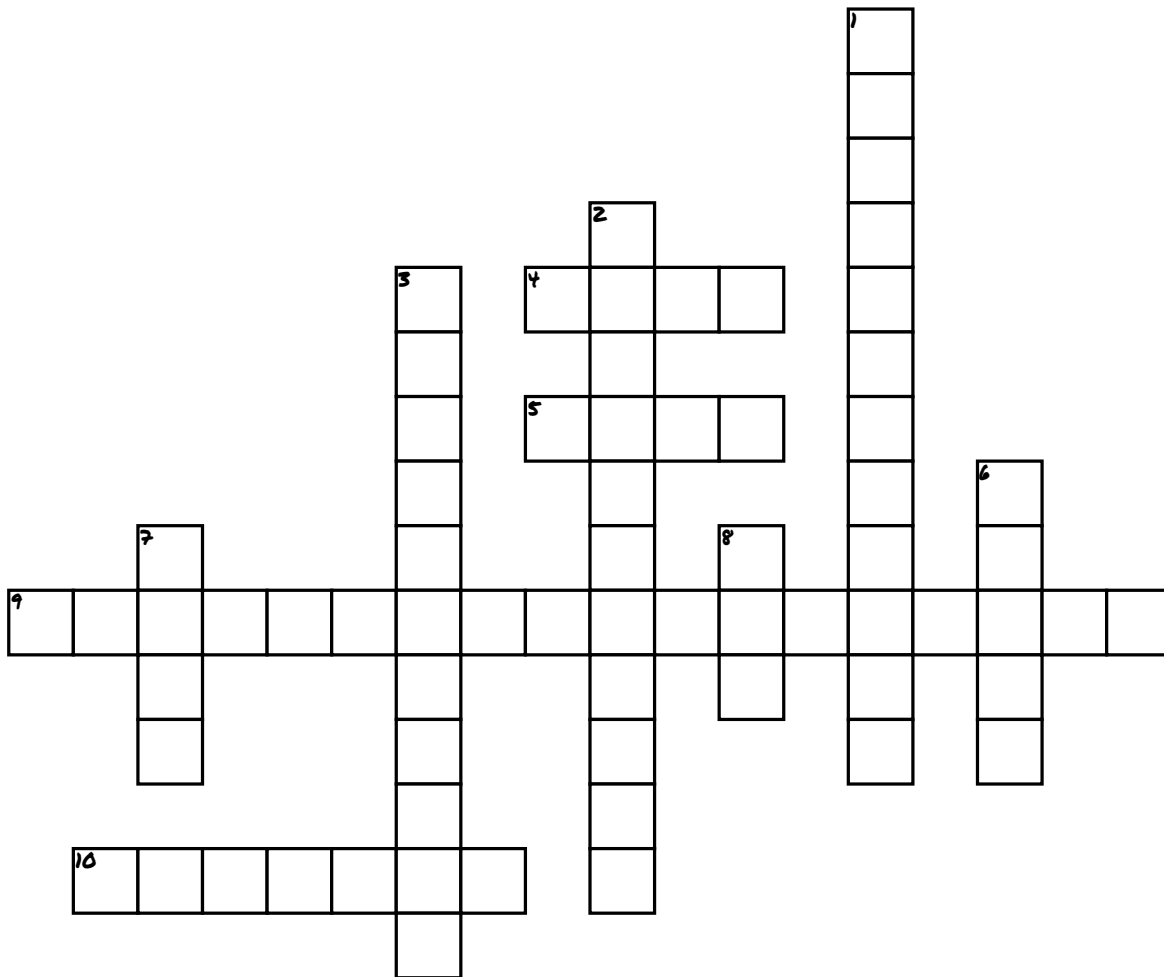


Name: _____

Date: _____

KITCHEN STUFFS CROSSWORD



ACROSS

4. WHAT SETTING SHOULD WE NEVER USE ON THE STOVE TOP?

5. _____ NEEDS TO BE TEMPED AT 150 BEFORE IT IS EAT READY

9. _____ CAN BE CAUSED BY MIXING RAW INGREDIENTS TOGETHER

10. _____ NEEDS TO BE TEMPED AT 165

DOWN

1. NEVER CUT MEAT AND VEGGIES ON THE SAME _____ WITHOUT WASHING IT.

2. WHAT SHOULD YOU USE IF YOU SEE SOMEONE'S HAIR/CLOTHING GET CAUGHT ON FIRE?

3. WHAT IS THE CORRECT TOOL TO USE TO TEMP MEATS?

6. WHAT UTENSIL SHOULD WE NEVER PUT INTO A SINK FULL OF WATER?

7. WE CRACK EGG INTO A SPERATE _____ BEFORE MIXING WITH OUT OTHER INGREDIENTS.

8. WHAT SHOULD WE USE TO KEEP THE GREASE DOWN FROM POPPING OUT OF THE PAN?