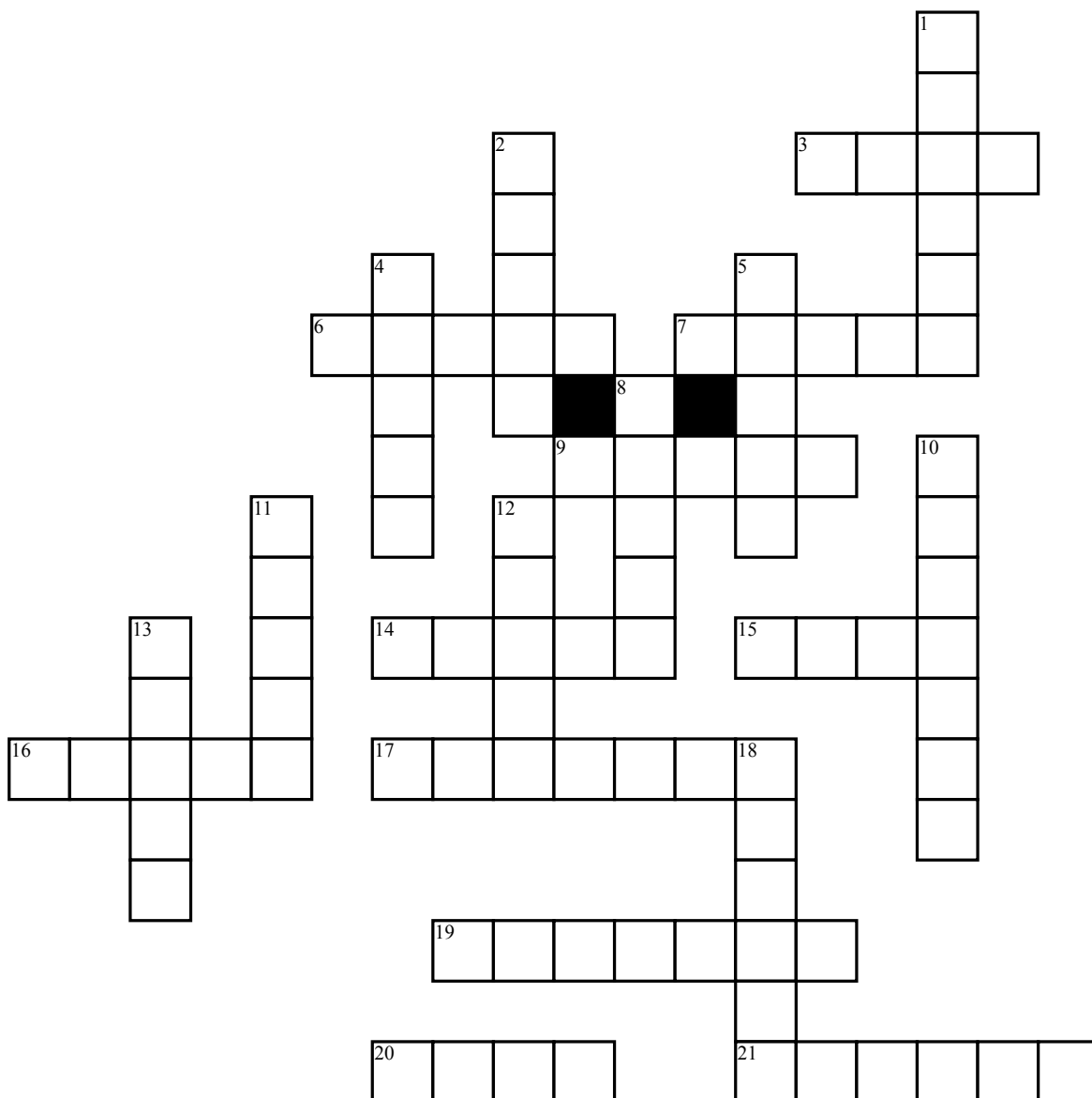


Name: _____ Date: _____ Period: _____

Knives Cross Word Puzzle



Across

3. The Metal that continues from the blade through the handle.
 6. It is use to open clams. Clam
 7. Is a short, stubby knife with a pointed tip for shucking oysters. Oyster
 9. Cooks use this to cut through hard or soft-textured cheese. Cheese
 14. To trim and pare vegetable and fruits. Paring
 15. The end of the handle.
 16. It is use to spread butter. Butter
 17. This is a rectangular knife to chop all kinds of foods.

19. its where the blade meets the handle.

20. Use the heel to cut through large, tough, or hard foods.

21. Part of the knife that creates the handle.

Down

1. Made with various materials, including hardwoods or textured metal.

2. Also known as a scimitar. Butcher

4. The blade is thin, flexible, and shorter than the blade of a chefs knife. Boning

5. Is a thin, flexible blade for cutting fish fillet. Fillet

8. The blade is serrated, which allows the knife to easily release. Deli

10. A general-purpose kitchen knife with a 5 to 7 inch blade length.

11. This is a plastic serrated knife designed to cut lettuce. Lettuce

12. This is an all-purpose knife for chopping, slicing, and mincing all types of foods. French

13. The top of the blade is the spine and is the non cutting edge of the blade.

18. Hold the handle to the tang.