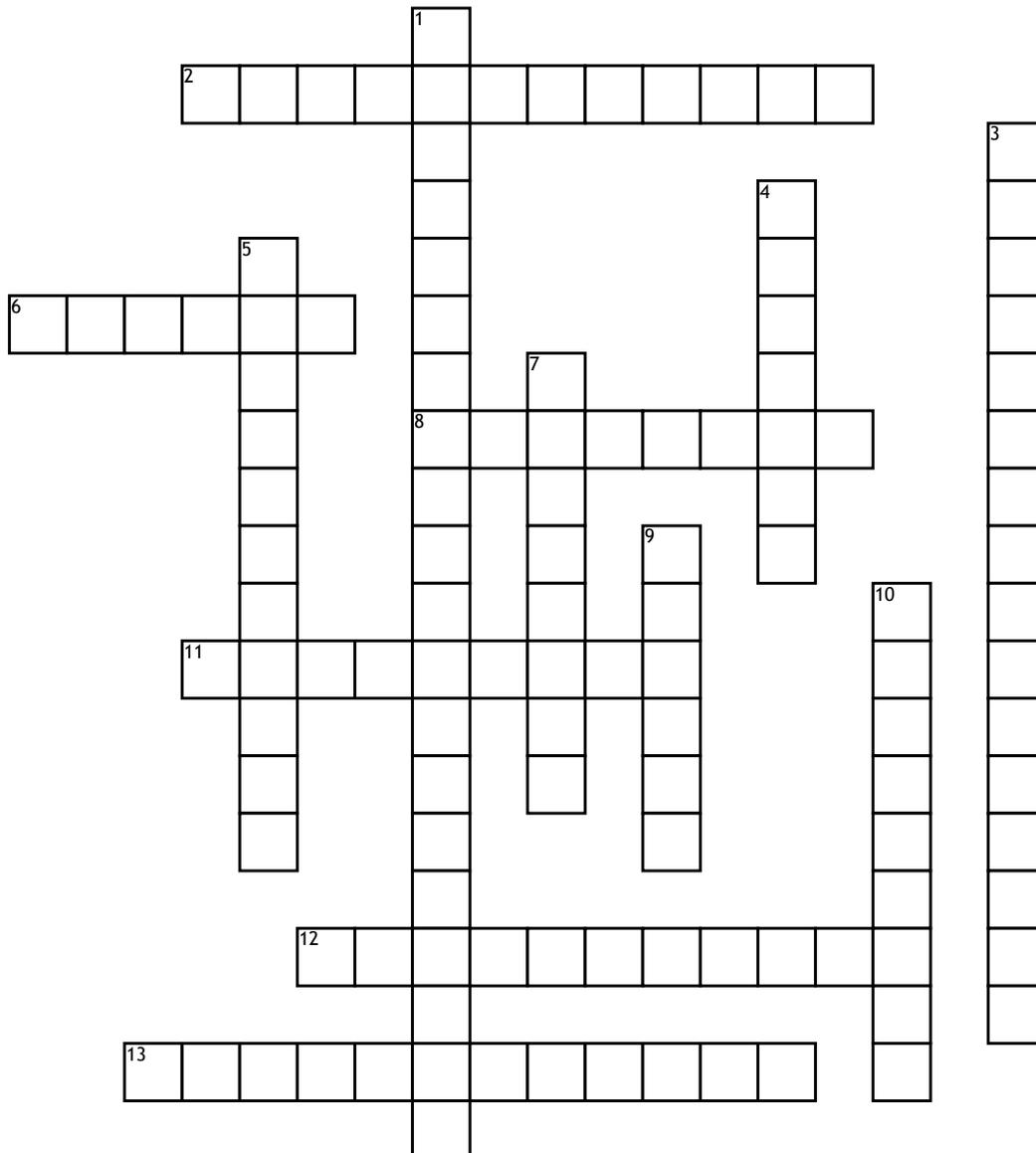


# Ms. K's Culinary Fun in Times of Trouble



## Across

2. What is the temperature at which fats and oils begin to smoke?

6. A way to remember the six conditions pathogens need to grow: food, acidity, temperature, time, oxygen, and moisture.

8. A rapid cooking method that uses high heat from a source located above the food.

11. Process of using liquid in the bottom of a pan to dissolve the remaining bits of sauteed food.

12. French for "to put in place."

13. The number of servings that are needed.

## Down

1. A system that assigns certain responsibilities to kitchen staff.

3. Desired yield divided by original yield equals the number by which to multiply the ingredients to change the yield.

4. Establishments that catered to travelers, traders, and visiting diplomats in ancient Greece.

5. The body's negative reaction to a food protein.

7. French for "Under vacuum."

9. This French term for stew means "restores the appetite."

10. A person with a refined taste for food and wine.