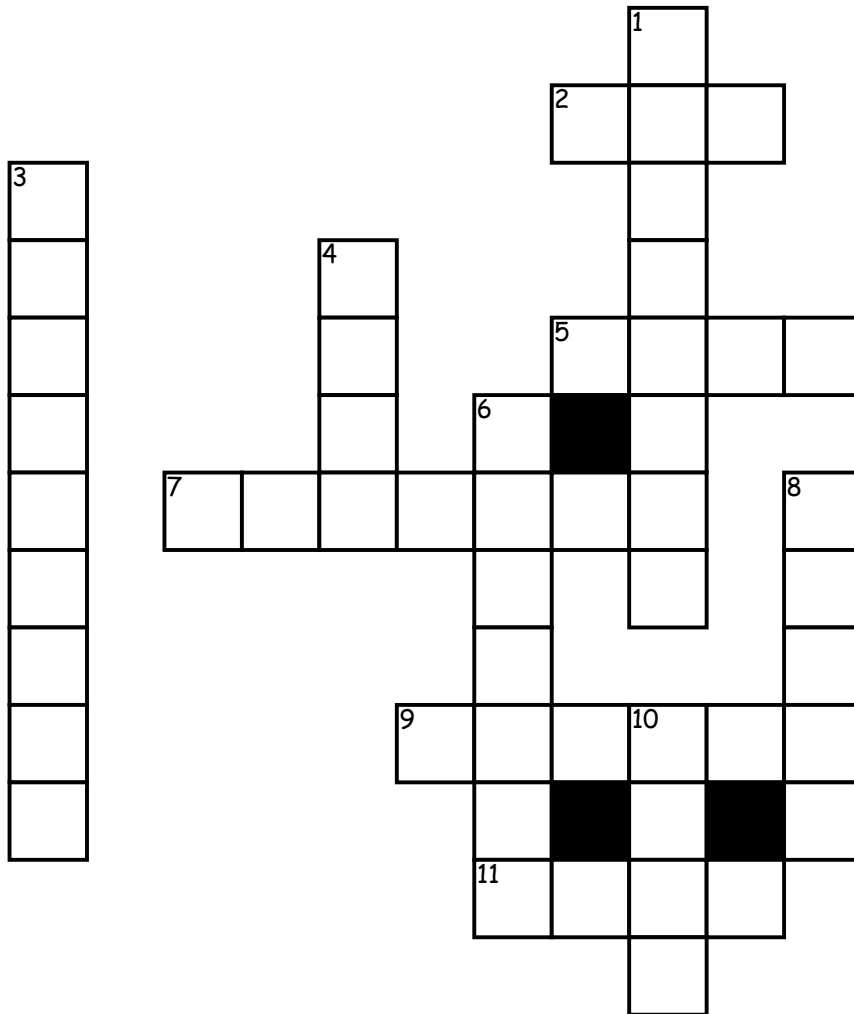


Oven Management



Across

- 2. used to describe 220 C
- 5. used to put food on before it goes into the oven
- 7. means allowing the oven to heat up
- 9. The part of the oven that gives the most even temperature
- 11. used to describe low oven temperatures

Down

- 1. cooking temperature at approximately 180 C
- 3. prevents burnt fingers
- 4. Should be noted as food is placed in the oven
- 6. what the C stands for in temperature
- 8. helps you remember food in the oven
- 10. should not be slammed or the seal might break