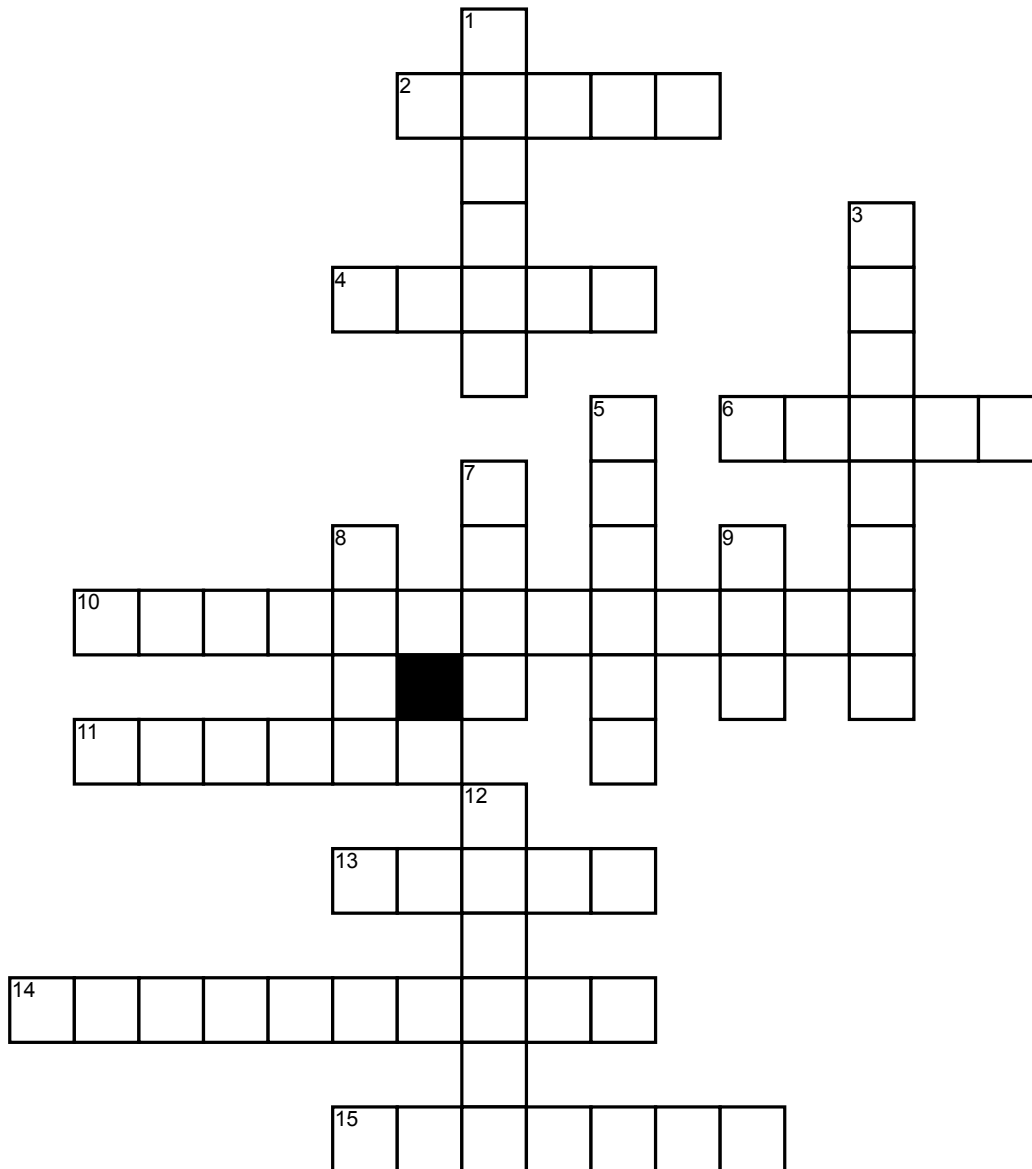


Name: _____

Date: _____

Think! and Answer!



Across

- 2.** a soft, thick mass or mixture that is kneaded, shape and bake into bread
4. to refrigerate or to reduce the temperature of food
6. a microorganism that produce carbon dioxide gas, causing the dough to rise
10. the state of being contaminated
11. a mixture of flours with liquids such as water, milk

13. a thick sticky solution of sugar and water

14. french term means "put in place"

15. to heat the oven prior to baking to achieve the required heat

Down

1. it means junior chef

3. to press, stretch, and fold the dough

5. to remove sticky ingredients from the side of the mixing bowl

7. a substance having a sour or sharp flavor

8. to cook food in a dry heat method inside an oven

9. to combine ingredients in any way that make distribution of ingredients evenly

12. to brush pan with shortening