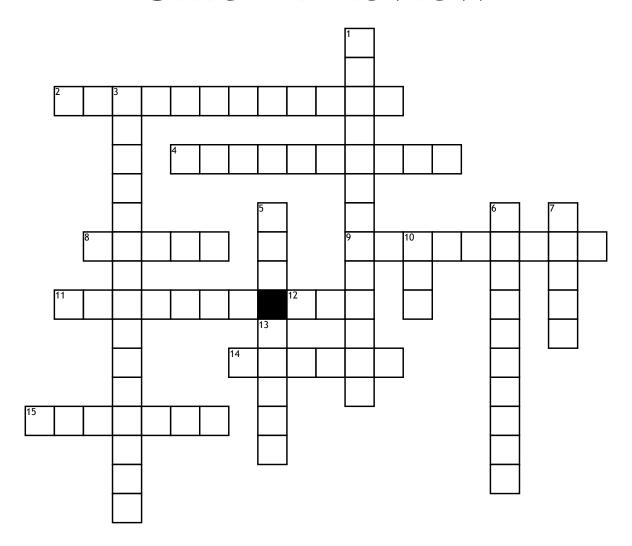
Name:	Date:
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Unit - 1 Review



Across

- **2.** Put meat in what to thaw
- **4.** Equivalent to 3 teaspoons
- **8.** How many cups are in four pints
- **9.** Run burn under what what to aid it
- **11.** How many teaspoons are in 5 tablespoons

- **12.** Abbreviation for quart
- **14.** Equivalent to 4 quarts
- **15.** How many tablespoon equal 1 cup

Down

- 1. This appliance chops, slices, grinds, and puree's
- **3.** What does FIFO stand for

- **5.** How many pints are in three quarts
- **6.** Use top of box to level this ingredient off
- **7.** This bacteria makes bread dough rise
- **10.** Abbreviation for pound
- **13.** What NOT to use on a grease fire