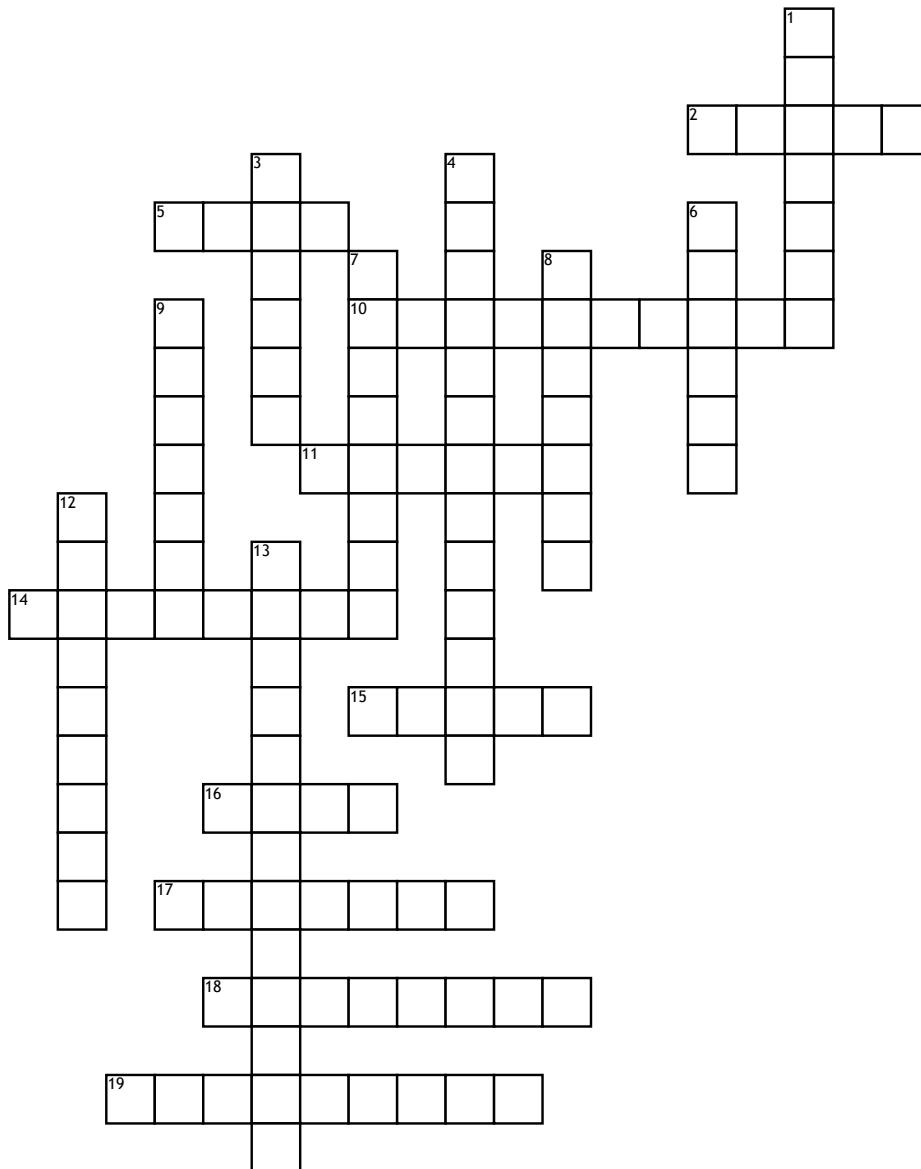


Name: _____ Date: _____

Young Chef Award- European Culinary, What do you know?..



Across

2. If a person has a lactose intolerance they are intolerant to ____ products?..
5. To colour or singe the outsides of a product, before or after cooking it. Usually conducted on a char grill or in a frying pan.
10. The flavour your palette is left to experience after eating an item
11. A set of guidelines and instructions to follow to recreate items
14. Items or products made or produced in the home or by yourself
15. A cube of dried fats and herbs designed to enhance the flavour of a dish

16. A professional cook

17. In Italian this word has a literal translation of "to the tooth", and refers to a degree of cooking used for pasta, rice and vegetables where the food still offers resistance when bitten; of pasta cooked so as to be firm when eaten
18. The provisions of food and/or services
19. Items or ingredients that can cause serious harm to some people; eg soy or celeriac

Down

1. A type or style of food created in one particular are; eg, British .. or French ..
3. A popularized European aromatic bulb used as seasoning

4. Where a food product is infected with bacteria from elsewhere

6. A type of cookery which merges multiple styles and spices from different countries into one dish

7. A type of swiss cheese, also the name of a Swiss-borne machine

8. _____ Shake

9. An essential part of cooking to decrease risk to foods and their exposure to other bacterium.

12. The distance ingredients travel before they are used

13. Slow Releasers of energy