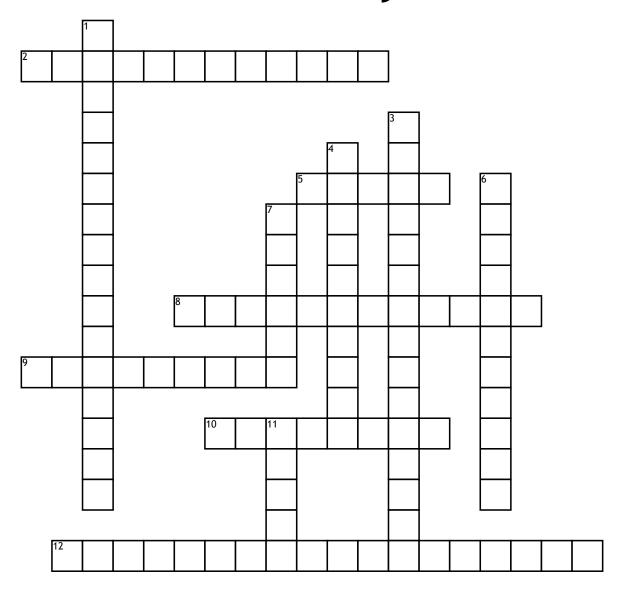
Name:	Date:

## culinary



## **Across**

- **2.** Used for spreading icing or frosting, leveling off measured ingredients.
- **5.** utensil used to lift and hold foods while they are being cooked or served
- **8.** Protective tool for cutting. This way counter tops are not marred. It can be sanitized and stored in a dry place.
- **9.** Used to quickly beat eggs or liquid ingredients until smooth
- **10.** a perforated bowl used to strain off liquid from food, especially after cooking.
- **12.** to measure liquid ingredients

## Down

1. utensils for measuring various amounts of dry or sticky ingredients accurately. They must be filled to the top and leveled off.

- **3.** Used to peel potatoes, carrots, and other vegetables
- **4.** used to flatten dough for rolls, pizza, cookies or crusts
- **6.** tool used for basting baked goods with melted butter or brushing on glazes
- 7. small device used to move dry ingredients across a screen area to remove any lumps and mix and aerate them
- **11.** large deep spoon used to serve soups, stews, punch and sauces