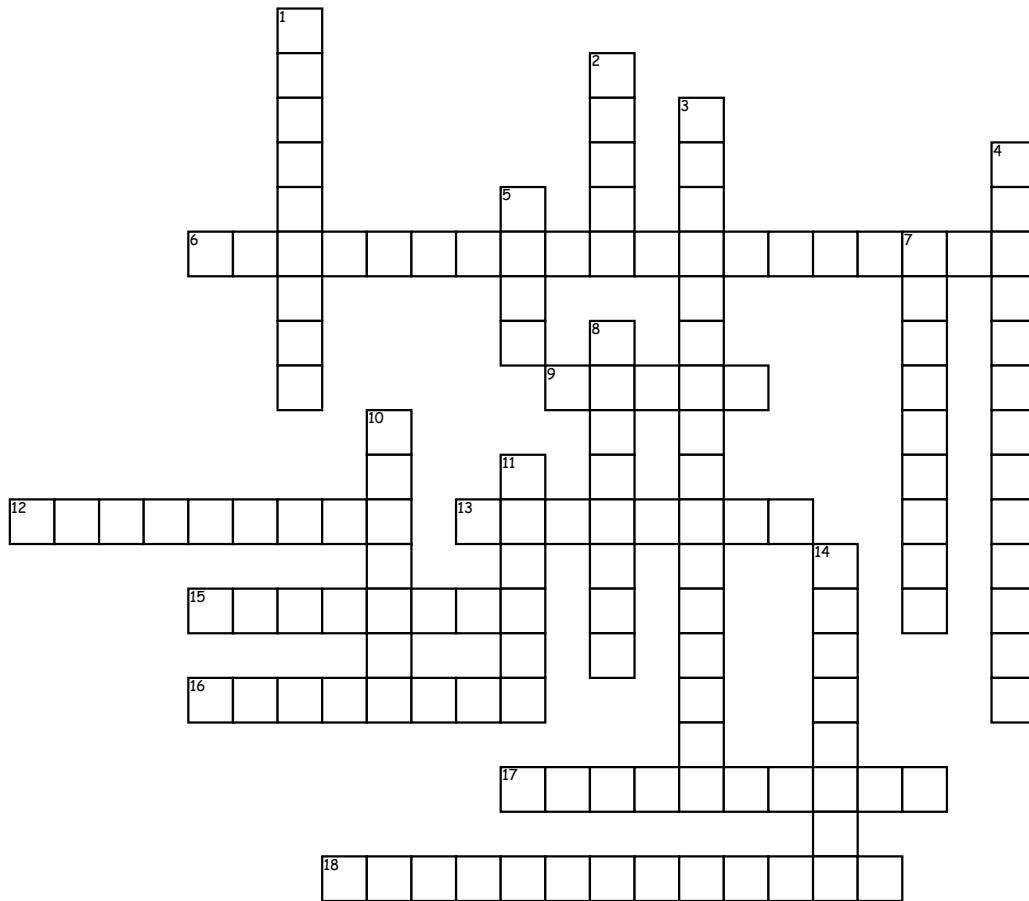


culinary safety



Across

6. touching food with your dirty hands can cause _____

9. _____ is a serious medical condition

12. many foods are very _____ and should be supervised at all times

13. keeping a clean work area is being _____?

15. _____ can make you very sick if consumed

16. _____ involves assisting an injured person?

17. _____ is a cut or tear in the skin commonly caused by a knife?

18. eating food that has been contaminated can lead to _____

Down

1. working with oil can lead to burns and is very _____

2. _____ is a form of fungus that can be consumed

3. _____ can help you dislodge something that is stuck in a persons airway?

4. using the same knife for multiple things can lead to _____?

5. _____ is a form of fungus that should not be consumed

7. stovetops should always be _____ as hot before left unwatched

8. before cooking you must always look for _____ hazards

10. removing all items from stovetop when finished will _____ fires.

11. a _____ is a biological, chemical or physical agent with the potential to cause health issues

14. cutlery can be very sharp and if not handled properly it can lead to _____

Word Bank

dangerous
flammable
bacteria
first aid
contamination

avulsion
yeast
laceration
hazard
heimlich maneuver

food poisoning
indicated
physical
mold

shock
sanitary
direct contamination
prevent