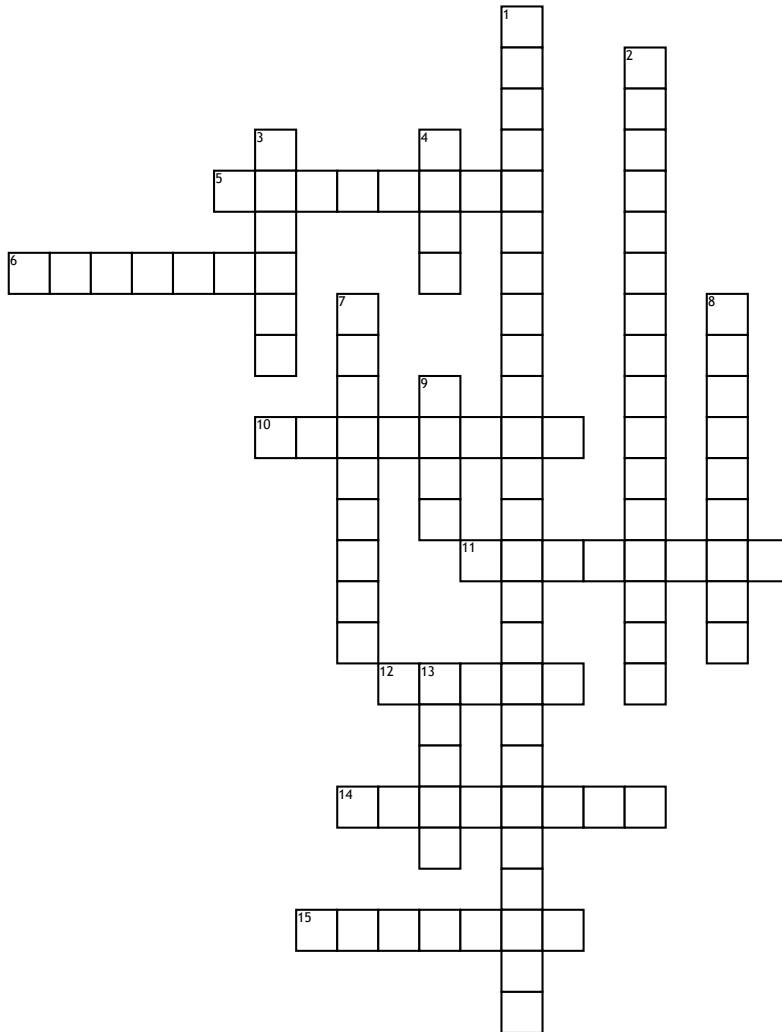


Name: \_\_\_\_\_

# culinary vocabulary



## Across

5. : Milk, eggs, peanuts, tree nuts, fish, crustacean shellfish, wheat and soy.

6. makes peanut butter

10. examples of high fructose corn syrup, artificial sweeteners, sodium nitrite

11. almond, hazel nut, cashews, hazelnuts are types of

12. whole \_\_\_\_\_ bread

14. ecoli, samonella, norovirus are types of

15. shrimp, tuna, salmon, crab are types of

## Down

1. The zone is 40-140

2. an infection or irritation caused by food or beverages that contain harmful bacteria, parasites, viruses, or chemicals.

3. Norovirus, Nontyphoidal Salmonella, Salmonella Typhi, E. coli, Shigella, and Hepatitis A

4. can be scrambled , fried or boiled for breakfast

7. Something that causes an allergic reaction

8. these are living organisms can live can be found in food such as raw meat and seafood

9. comes from cows

13. What has 7 steps?

## Word Bank

big eight

big six

tree nuts

peanuts

parasites

food borne illness

chemical

HACCP

time temperature danger zone

wheat

allergens

eggs

seafood

milk

bacteria