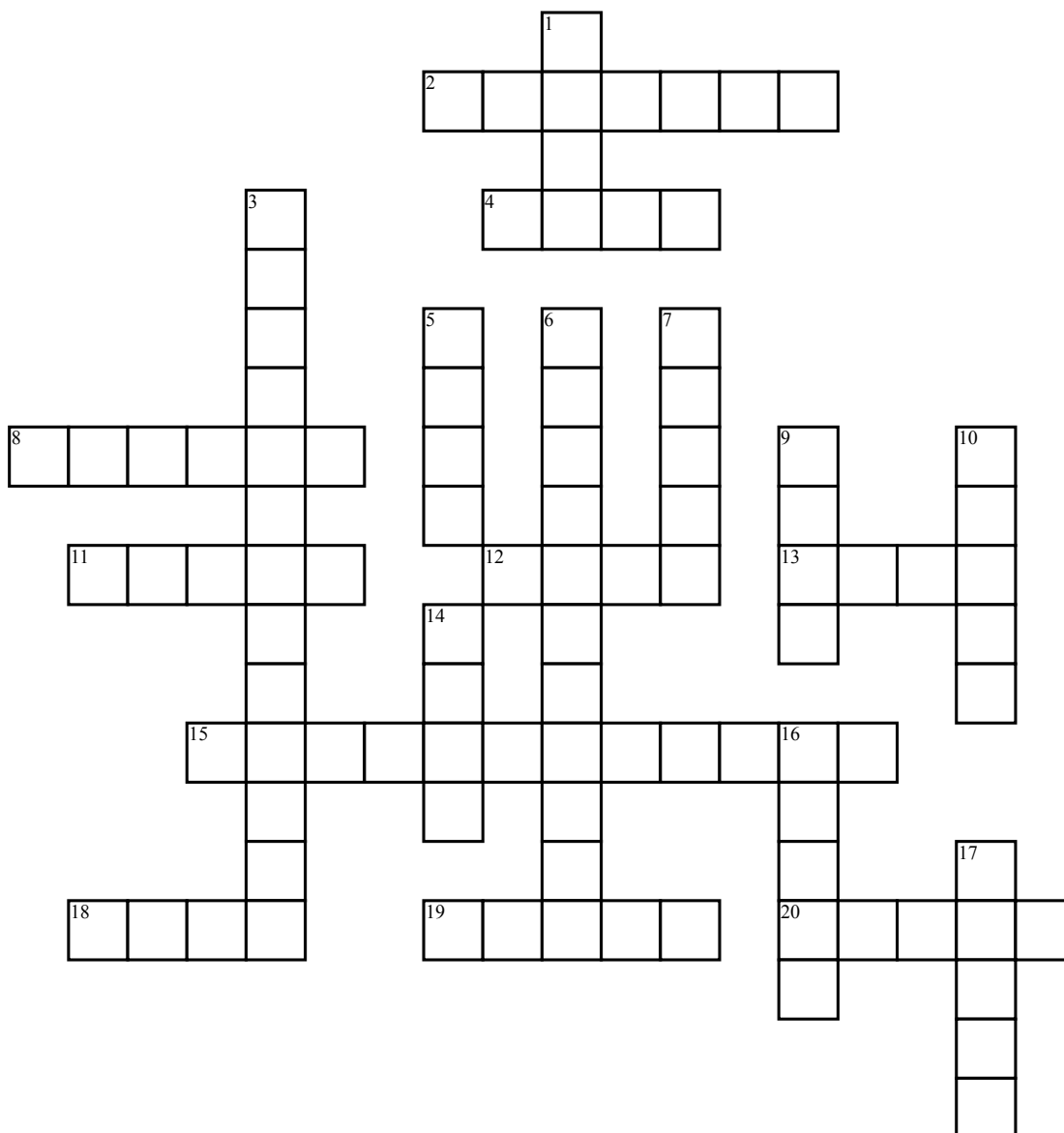


Name: _____

Date: _____

safety



Across

2. to divide a food into four equal pieces.
 4. to beat quickly and vigorously to incorporate air into mixture, making it light and fluffy.
 8. to cut a food, such as almonds, into very thin strips.
 11. to use a grinder to break up a food into cause, medium, or fine particles.
 12. to cut off a very thin layer of peel with a paring knife.
 13. mix with a spoon or wire whisk in a circular motion.
 15. to cut food into small irregular pieces

18. used to gently mix a light, fluffy mixture into a heavier one.
 19. to beat ingredients, such as shortening and sugar, combining unit soft and creamy.
 20. to cut a food into large, thin pieces with a slicing knife.

Down

1. to crush food into smooth mixture with a masher or beater.
 3. to cut food, such as cheese or carrots, into smaller pieces or shreds by pressing and rubbing the against the rough surface of a grater.
 5. to cut food into small pieces with kitchen shears.

6. to cut cubed pieces the are about 1/2 inch square. to make 1/8 to 1/4 inch square cuts.
 7. to break or tear off small layers of food, often cooked fish, with a fork.
 9. to mix ingredients, such as salad greens and dressing, by tumbling them with tongs or a large spoon and fork.
 10. to grind or mash cooked fruits or vegetables until they are smooth.
 14. to mix thoroughly and add air to foods.
 16. to pulverize food into crumbs, powder, or paste with a rolling pin, blender, or food processor
 17. to make straight, shallow cuts with a slicing knife in the surface of a food.