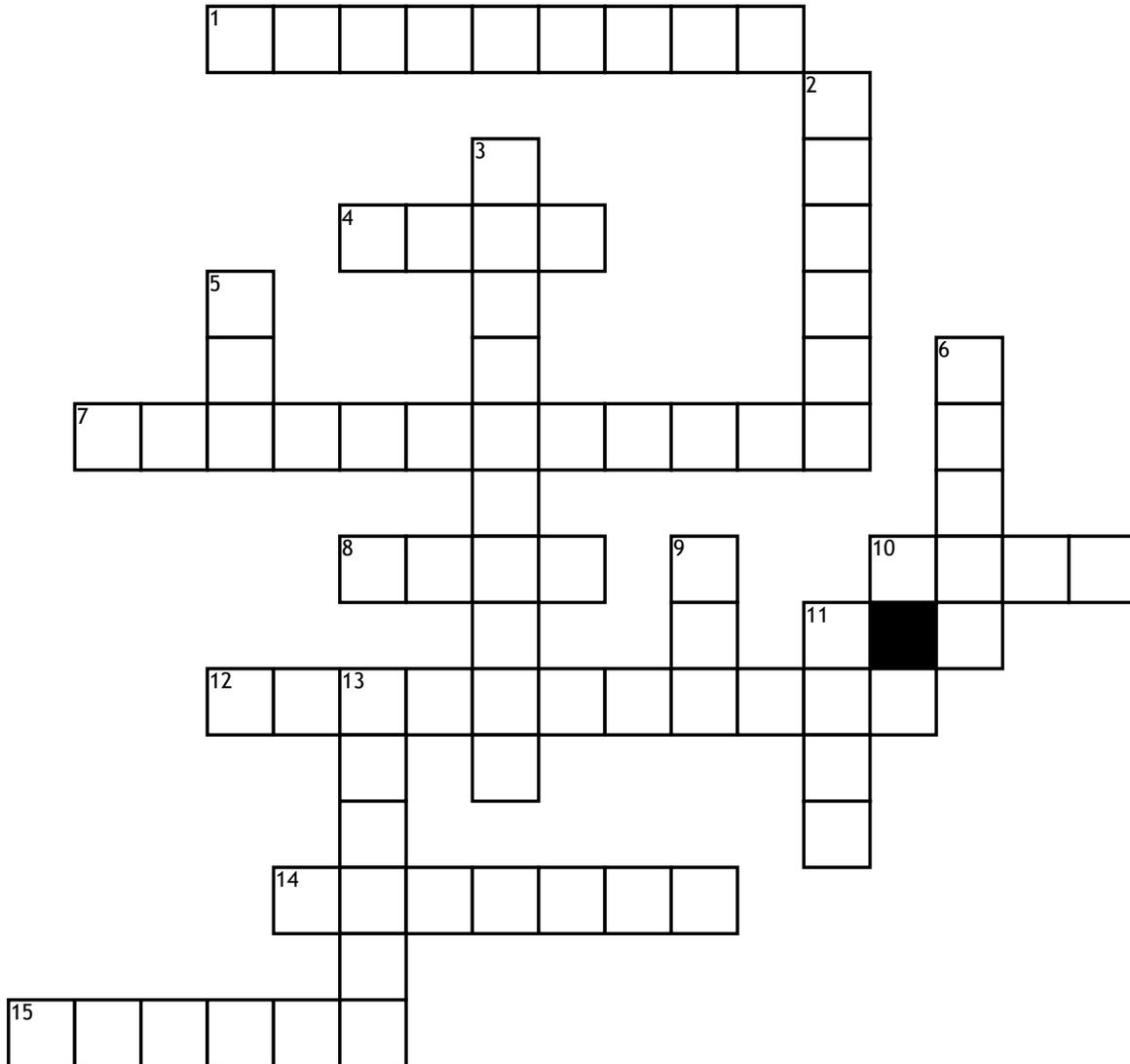


# safety in the classroom



**Across**

- 1. what kind of knife you use for the vegetables
- 4. \_\_\_\_\_ the recipe before you start to cook
- 7. what did you use for cut the meat
- 8. to make clean-up easier and faster \_\_\_\_\_ and tidy as you work
- 10. put the food in the refrigerator when its \_\_\_\_\_
- 12. clean up spills \_\_\_\_\_

14. you should make sure that you knife is \_\_\_\_\_ before you cook

15. the handles of pots and pans should be turned \_\_\_\_\_ when they are being used

**Down**

- 2. you have to follow the \_\_\_\_\_ to cook the food perfectly
- 3. use \_\_\_\_\_ to put out grease fires

- 5. never touch electrical things with \_\_\_\_\_ hands
- 6. you should put the \_\_\_\_\_ for you don t get dirty
- 9. don t put the food in the refrigerator when its \_\_\_\_\_
- 11. to remove electrical cord from an outlet, always grasp the \_\_\_\_\_
- 13. when you use the recipe follow the \_\_\_\_\_ in the order that is written