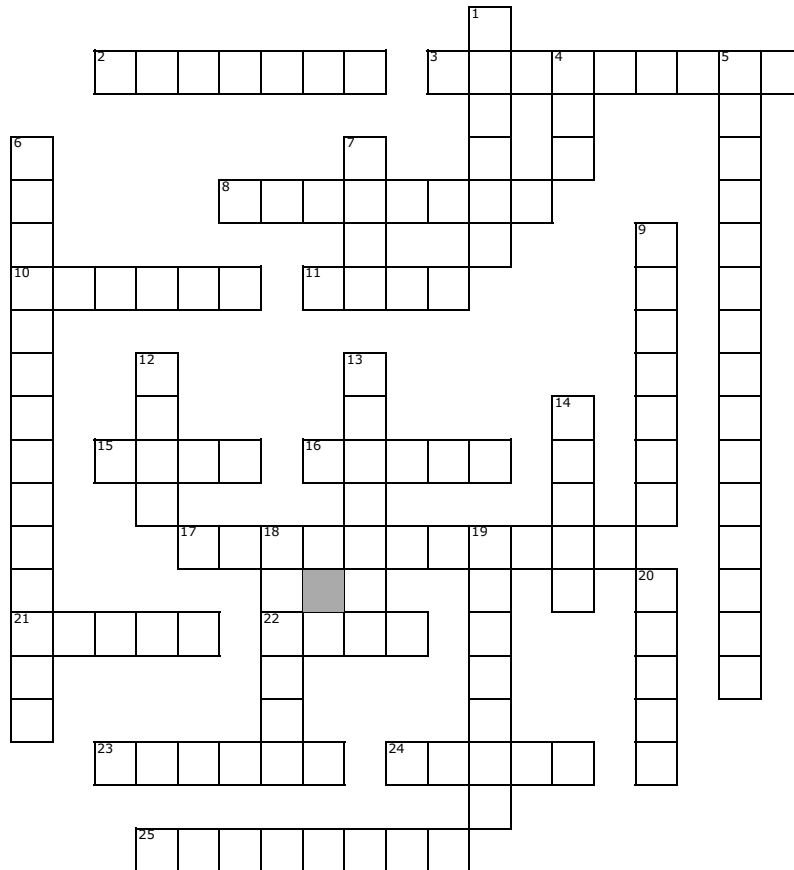


Culinary arts safety rules



Across

2. Keep pot ___ turned away from the front of the stove
3. do not use metal in the ____
8. Use this utensil to drain things (spaghetti noodles, hamburger meat)
10. this pan is perfect for cheesecake
11. this is the large knife
15. tie back long ____ and avoid wearing loose clothing to avoid catching on fire.
16. don't ____ the kitchen with something cooking on the stove
17. clean up any spills ____
21. When using a _____, cut away from your body
22. keep a ____ extinguisher nearby.
23. measuring ____ are used for small measures. Example, vanilla, salt
24. Be aware of hot _____ which can cause burns
25. use a _____ board when chopping ingredients

Down

1. use this instrument to put powdered sugar on funnel cakes
4. do not ____ in the kitchen
5. You use this when peeling vegetables
6. When you need to cook in a hurry or have a large piece of meat, use this cooker
7. ___ your hands and utensils after handling raw meat, poultry, or fish
9. Use this pan for cooking meat or frying things
12. keep flammable material such as dish towels and oven mitts ____ from the stove
13. what appliance did we use for milk shakes?
14. use a ____ to dip soup or punch into a cup or bowl
18. Use this pan for cooking cupcakes
19. This appliance is mostly used during breakfast and browns your bread
20. ___ the countertops and make sure appliances are turned off