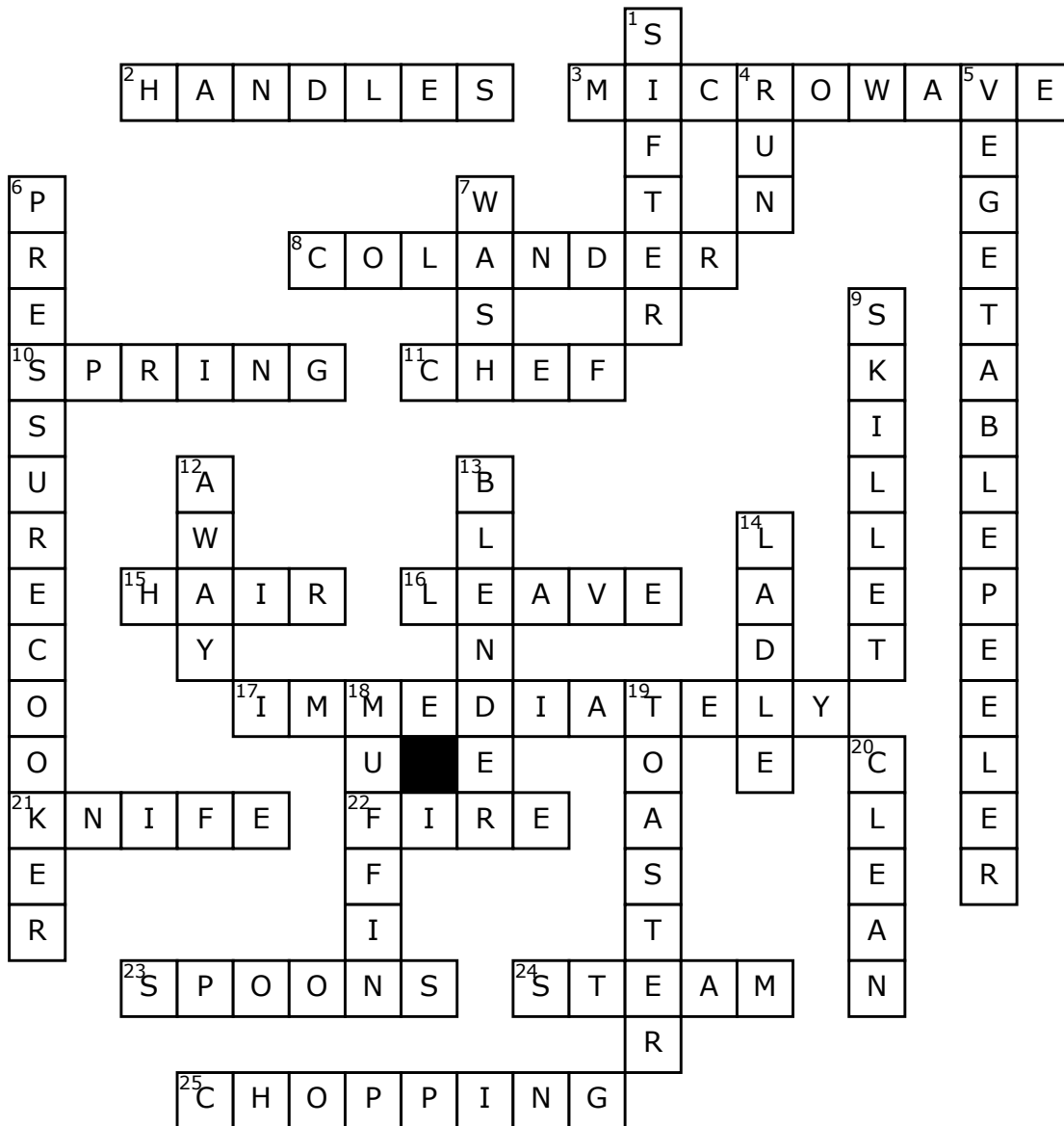


Culinary arts safety rules



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