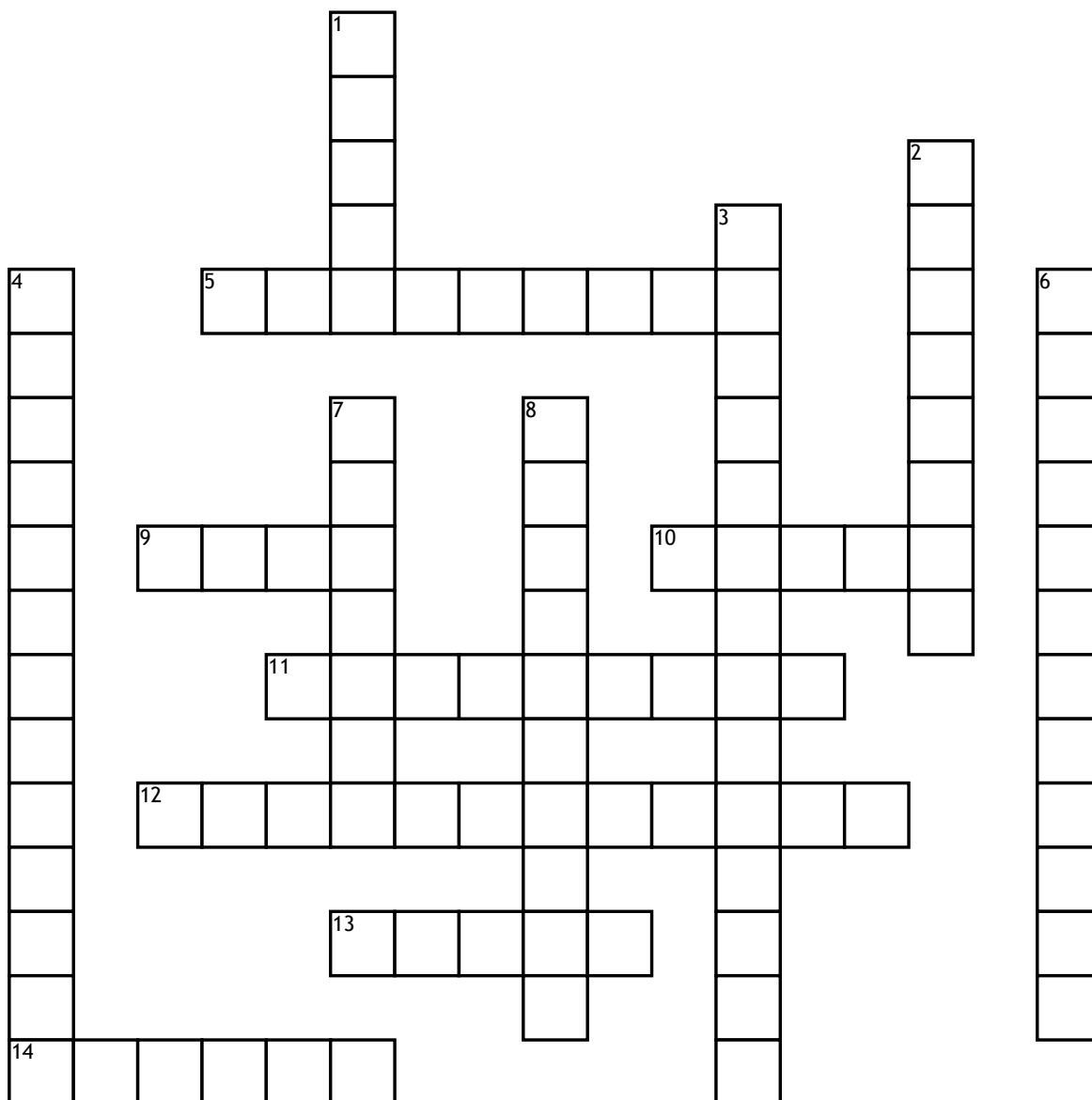


Name: _____

Date: _____

In the Kitchen



Across

5. flour is the ingredient that provides this

9. can be set to a certain temperature and used to bake and roast food stuffs

10. used to sift and aerate flour

11. do this to coat the particles of flour with fat

12. helps to prevent damage to work surfaces from knives

13. it is important to keep theof ingredients correct in a recipe so that the end product tastes, looks and feels as intended

14. formed when water is added to flour

Down

1. helps to prevent the formation of gluten in baked goods

2. used to drain hot water from pasta, potatoes and vegetable

3. this happens when the flour grains burst to thicken a cooked product

4. good food hygiene and safety prevent?

6. you need to use this to make sure you add the correct amount of liquid

7. baking beans.....heat

8. usually made from wood and used to flatten and shape pastry products