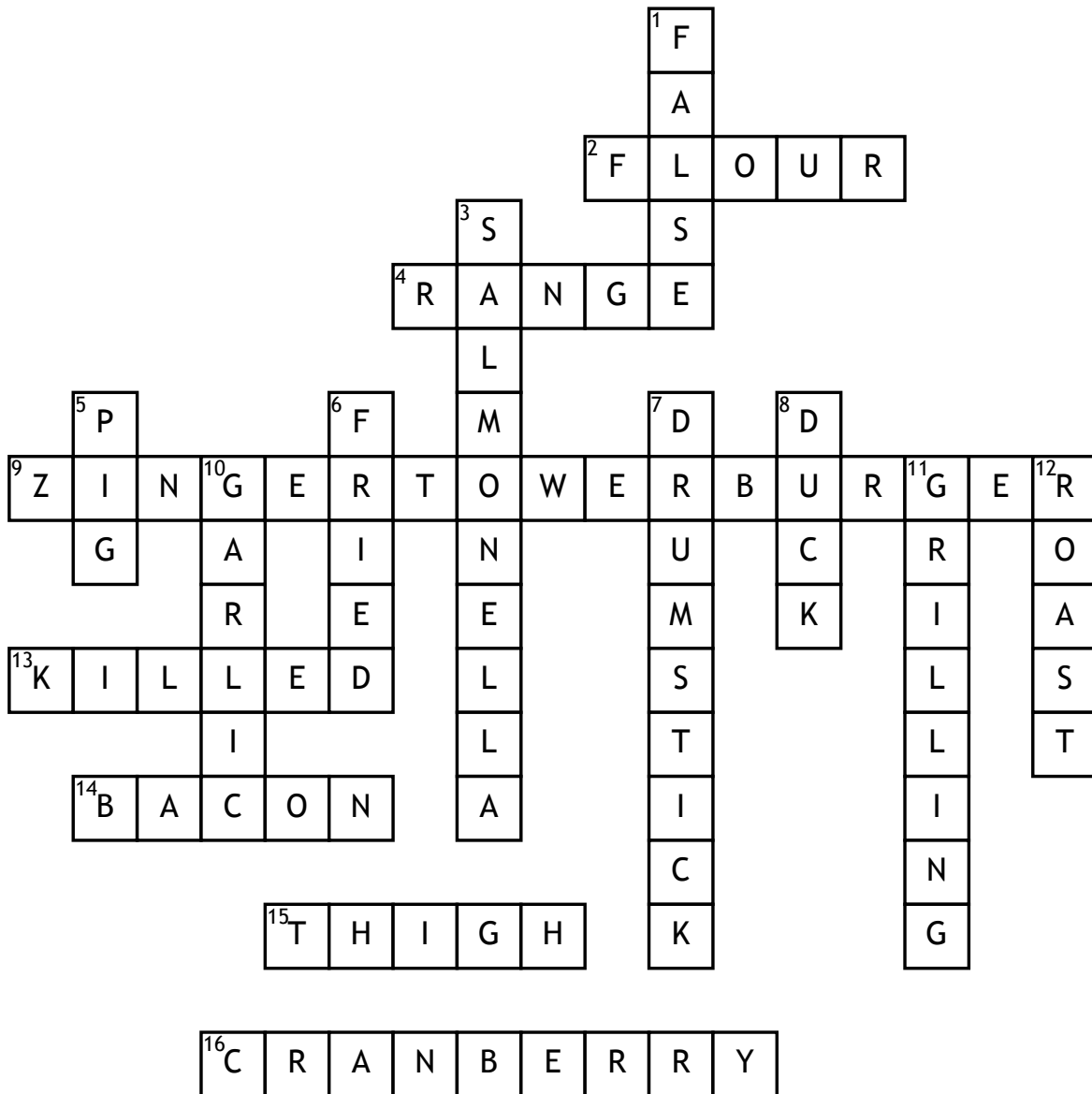


catering level 2 poultry and meat



Across

2. you would coat chicken in f... before you fried it to protect it and give favour
4. poultry which is reared out doors with plenty of space is called free
9. what is the best meal at kfc (according to Lorna)
13. at 75 degrees C, most bacteria are k.....
14. pigs in blankets are also called sausages wrapped in

15. the top part of a chicken leg is called what?

16. What fruity sauce do you have with turkey at Christmas?

Down

1. chicken flesh should feel slimy if its fresh, true or false?
3. bacteria called s..... is found naturally in chicken which is why it needs to be cooked through
5. which animal does bacon come from?

6. what does the F in kfc stand for?

7. the bottom part of a chicken leg is called what?

8. which is bigger duck or chicken?

10. what flavours the butter in the centre of chicken kiev?

11. which is a healthier method of cookery grilling or frying?

12. what is the preferred way to cook a whole chicken?