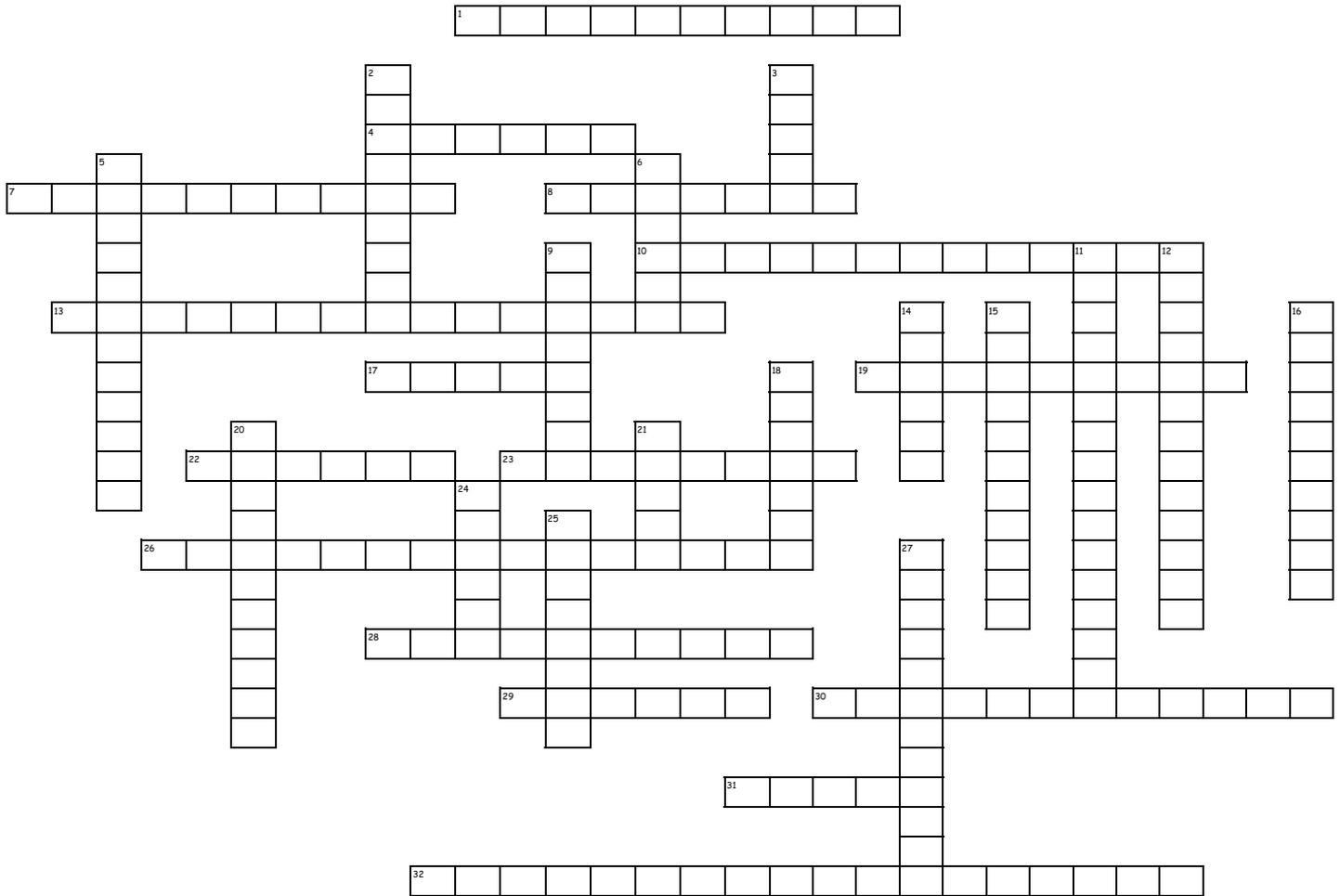


# Kitchen Equipment and Utensils



## Across

1. slice, minces, chops, cubes, and dices fruits, vegetables, and meats
4. aids in pouring foods into small-mouthed containers
7. flattens dough
8. long-handled, low-sided pan; used to fry and saute
10. used to cut fat in with flour when making pastry or biscuits
13. used to measure small amounts of liquid or dry ingredients
17. beats and blends foods together and incorporates air
19. use to open cans
22. used to separate particles to make light and fluffy
23. handheld item with mesh used to separate solids from liquids
26. reads the internal temperature of meat
28. pan used to bake delicate items such as cheesecake
29. tool to remove the skin of vegetables and fruits
30. to bake cookies, cream puffs, etc
31. tool shaped like scissors used for picking up food
32. has a handle and lip; used to measure liquids

## Down

2. used for baking muffins, rolls, and cupcakes
3. tool used to weigh ingredients
5. stirs foods and drains solids from liquids
6. to bake pies in
9. pot used for preparing large quantities of soup and boiling pasta
11. used to measure dry ingredients, such as flour and sugar
12. cleans food from the side of the bowl
14. o shred, slice, or grate food
15. protects counters from hot pans, also used to cool foods on
16. used to mix food in
18. keeps food in frozen form
20. used to cut pizza as well as other foods
21. used to serve soup, stew, and beverages
24. to lift and turn food such as pancakes, hamburgers, and eggs
25. a bowl with holes used to drain foods like pasta and vegetables
27. to mash cooked foods, such as potatoes