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Chapter 5 Section 1 Vocab

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| **Across**  **4.** Pots and pans  **7.** Used for food storage  **9.** The forward part of a knife that includes the knife point  **10.**  built right into the foodservice facility itself  **11.**  use them on the stove top for making stocks or soups, or for boiling or simmering food.  **12.** The part of a knife that creates the handle.  **13.** Used for sautéing, frying, or reducing liquids rapidly, baking, and for holding food  **14.** The cutting surface of a knife  **15.** An appliance used for cooking  **16.** A freezer or fridge that can have one, two, or three internal compartments  **17.** Carts of durable injection molded shelving or heavy steel used to carry food cases to storage areas | **Down**  **1.** Location where employees weigh, inspect, and check delivered items  **2.** Used to grind and hone the edges of steel tools and implements  **3.** The regular maintenance required to keep knives in the best shape  **5.** A long metal rod that is lightly grooved and magnetized  **6.** the bottom of a knife blade between the tip and the heel  **8.** Small hand tools and small equipment |