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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 |