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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Crisscrossed Kitchen

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|  |  |  |  |  |  |  |  |  | 2T |  I |  G |  H |  T |  F |  I |  T |  T |  I |  N |  G |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  E |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 3S |  H |  A |  R |  P |  |  |  |  |  | 4F |  |  |  |  |  | 5C |  |  |  |  |
|  |  |  |  |  |  |  |  | 6E |  |  |  |  |  S |  |  | 7F |  |  |  I |  |  |  |  |  |  U |  |  |  |  |
|  |  |  |  | 8S |  P |  I |  L |  L |  S |  | 9P |  O |  T |  H |  O |  L |  D |  E |  R |  |  |  |  |  |  T |  |  |  |  |
|  |  |  |  |  |  |  |  |  E |  |  |  |  |  O |  |  |  A |  |  |  E |  |  |  |  |  |  T |  |  |  |  |
|  |  |  |  |  | 10S |  |  |  C |  |  |  |  |  O |  |  |  M |  | 11C |  E |  N |  T | 12E |  R |  |  I |  |  |  |  |
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|  |  |  |  | 13W |  A |  T |  E |  R |  |  |  |  |  | 14A |  W |  A |  Y |  | 15T |  U |  G |  G |  I |  N |  G |  |  |  |  |
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|  |  |  |  |  |  |  |  |  Y |  |  | 19K |  |  O |  |  |  |  |  |  I |  |  |  |  |  |  D |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 20H |  A |  N |  D |  S |  | 21B |  U |  R |  N |  S |  |  |  |  |  |  |  |  |  |  |
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| **Across****2.** To put out a grease fire inside a skillet, place a \_\_\_\_\_ lid on top.**3.** Always keep your knives \_\_\_\_\_. They are safer than dull knives. **8.** These should be cleaned up immediately **9.** Always use one of these to remove hot items from the oven, stovetop, or microwave. **11.** Pot and pan handles sould be turned toward the \_\_\_\_\_ of the stovetop. **13.** Never use this to put out a greaes fire.**14.** When removing the lid of a pot or pan, tilt the lid \_\_\_\_\_ from you to avoid getting a steam burn. **15.** Doing this to an appliance cord is unsafe and could enable fraying of the cord.**16.** Long \_\_\_\_\_ should be kept tied back when cooking. **17.** How should cupboard doors and drawers be kept to avoid accidents?**20.** Never use these to clean up broken glass. **21.** Falls, cuts, electrical shock, and \_\_\_\_\_ are the main types of kitchen accidents. **22.** A knife \_\_\_\_\_ is a great item to use to store sharp knives. **23.** Never use your apron or a \_\_\_\_\_ to remove hot items from the oven, stovetop, or microwave.**24.** Before you try to pry foods out of the toaster, \_\_\_\_\_ it.  | **Down****1.** You should use a \_\_\_\_\_ to obtain hard to reach items. **4.** Every kitchen should have one of these. **5.** What kitchen tool should you always use when cutting items?**6.** Water and this item never go together. Make sure hands are dry before plugging in appliances. **7.** Objects that could catch fire easily are considered?**10.** When washing your hands, you should always use \_\_\_\_\_ and water.**12.** Never consume raw or undercooked \_\_\_\_\_ in the FACS kitchen. **18.** It is not safe to wear long or \_\_\_\_\_ clothing while cooking.**19.** Never put sharp items or \_\_\_\_\_ in he dishwasher to soak. |

   soap       knives       dishtowel       electricity        flammable       burns       tightfitting       tugging       water       cutting board       loose fitting       hands       potholder       eggs       stepstool       unplug       fire extinguisher       away       sharp       closed       magnet       center       hair       spills