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

Crisscrossed Kitchen

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|  |  |  |  |  |  |  |  |  | 3  S | H | A | R | P |  |  |  |  |  | 4  F |  |  |  |  |  | 5  C |  |  |  |  |
|  |  |  |  |  |  |  |  | 6  E |  |  |  |  | S |  |  | 7  F |  |  | I |  |  |  |  |  | U |  |  |  |  |
|  |  |  |  | 8  S | P | I | L | L | S |  | 9  P | O | T | H | O | L | D | E | R |  |  |  |  |  | T |  |  |  |  |
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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