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

Unit 10: Using Kitchen Equipment

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  | 1  C |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | O |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | L |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | A |  |  |  | 2  D |  |  |  |  |  |  |  |  |  |  | 3  F |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | N |  |  |  | I |  | 4  G |  |  |  |  |  |  |  |  | R |  |  |  |  |  |
|  |  |  |  | 5  L | I | Q | U | I | D | M | E | A | S | U | R | I | N | G | C | U | P | S |  | E |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | E |  |  |  | H |  | I |  |  |  |  |  |  |  |  | E |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | R |  |  |  | W |  | L |  |  |  |  |  | 6  D |  |  | S |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | A |  | L |  |  |  | 7  P |  | I |  |  | T |  |  | 8  F |  |  |
|  |  |  |  |  |  |  |  |  |  |  | 9  B |  | S |  |  | 10  R | E | F | R | I | G | E | R | A | T | O | R |  |  |
|  |  |  |  |  |  |  |  |  |  |  | R |  | H |  | 11  R |  |  |  | I |  | I |  |  | N |  |  | E |  |  |
|  |  |  |  |  |  |  |  |  |  |  | A |  | E |  | O |  |  |  | C |  | T |  |  | D |  |  | N |  |  |
|  |  |  |  |  |  |  |  | 12  T | U | R | N | E | R |  | 13  L | A | D | L | E |  | A |  |  | I |  |  | C |  |  |
|  |  |  |  |  |  |  | 14  F |  |  |  | D |  |  |  | L |  |  |  |  |  | L |  |  | N |  |  | H |  |  |
|  |  |  |  |  |  | 15  D | R | Y | M | E | A | S | U | R | I | N | 16  G | C | U | P | S |  |  | G |  |  | K |  |  |
|  |  |  |  |  |  |  | E |  |  |  | N |  |  |  | N |  | R |  |  |  | C |  |  | M |  |  | N |  |  |
|  |  |  |  |  |  |  | E |  |  |  | D |  | 17  C |  | G |  | A |  |  |  | A |  |  | I |  |  | I |  |  |
|  |  |  |  | 18  C |  |  | Z |  |  |  | M |  | O |  | P |  | T |  |  |  | L |  |  | X |  |  | F |  |  |
|  |  | 19  S | L | O | T | T | E | D | S | P | O | O | N |  | I |  | E |  | 20  B | L | E | N | D | E | R |  | E |  |  |
|  |  |  |  | F |  |  | R |  |  |  | D |  | V |  | N |  | R |  |  |  |  |  |  | R |  |  |  |  |  |
|  |  |  |  | F |  |  |  |  |  |  | E |  | E |  | S |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 21  P | E | E | L | E | R |  |  | L |  | C |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | E |  |  |  |  |  |  |  |  | T |  |  |  | 22  T |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | M |  |  |  |  |  | 23  M | I | X | I | N | G | B | O | W | L | S |  |  |  |  |  |  |  |  |  |
|  |  |  |  | A |  |  |  |  |  |  |  |  | O |  |  |  | A |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | K |  |  |  |  |  |  |  |  | N |  |  |  | S |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | E |  |  |  |  |  |  |  |  | O |  | 24  C | U | T | T | I | N | G | B | O | A | R | D |  |  |  |
|  |  |  |  | R |  |  |  |  |  |  |  |  | V |  |  |  | E |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 25  R | U | B | B | E | R | S | C | R | A | P | E | R | S |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | N |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **Across**  **5.** used to measure liquids  **10.** used to keep perishable foods cold  **12.** used to TURN meats, pancakes, vegetables, and fruits  **13.** used to serve soups, gravy, and sauces  **15.** used to measure dry foods  **19.** used to lift food from a liquid it was in  **20.** uses whirling blades to blend and mix foods  **21.** used to pare veggies and fruits  **23.** used to hold foods being mixed  **24.** used to protecttable top while cutting foods  **25.** used to scrap sides of utensils | **Down**  **1.** used to rinse salad greens and berries  **2.** used for automatic cleaning of kitchen utensils  **3.** used for mixing cakes, batter and doughs  **4.** cooks food over hot coals or hot heat source  **6.** electronic device used to display numerical readings of the weight  **7.** when something has bigger features, it can raise the...  **8.** used to chop, dice, and mince foods  **9.** the factor that tells you who created the equipment  **11.** used to roll out doughs  **14.** used to keep perishable foods frozen  **16.** used to grate and shred foods  **17.** an oven with a fan that circulates heated air evenly around the food in the chamber  **18.** used for making coffee and other hot drinks  **22.** used for toasting bread |