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

Unit 10: Using Kitchen Equipment

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

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| --- | --- |
| **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 |