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catering level 2 poultry and meat

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| **Across**  **2.** you would coat chicken in f... before you fried it to protect it and give favour  **4.** poultry which is reared out doors with plenty of space is called free ......  **9.** what is the best meal at kfc (according to Lorna)  **13.** at 75 degrees C, most bacteria are k.....  **14.** pigs in blankets are also called sausages wrapped in .........  **15.** the top part of a chicken leg is called what?  **16.** What fruity sauce do you have with turkey at Christmas? | **Down**  **1.** chicken flesh should feel slimy if its fresh, true or false?  **3.** bactreia called s............... is found naturally in chicken which is why it needs to be cooked through  **5.** which animal does bacon come from?  **6.** what does the F in kfc stand for?  **7.** the bottom part of a chicken leg is called what?  **8.** which is bigger duck or chicken?  **10.** what flavours the butter in the centre of chicken kiev?  **11.** which is a healthier method of cookery grilling or frying?  **12.** what is the preffered way to cook a whole chicken? |