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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? |