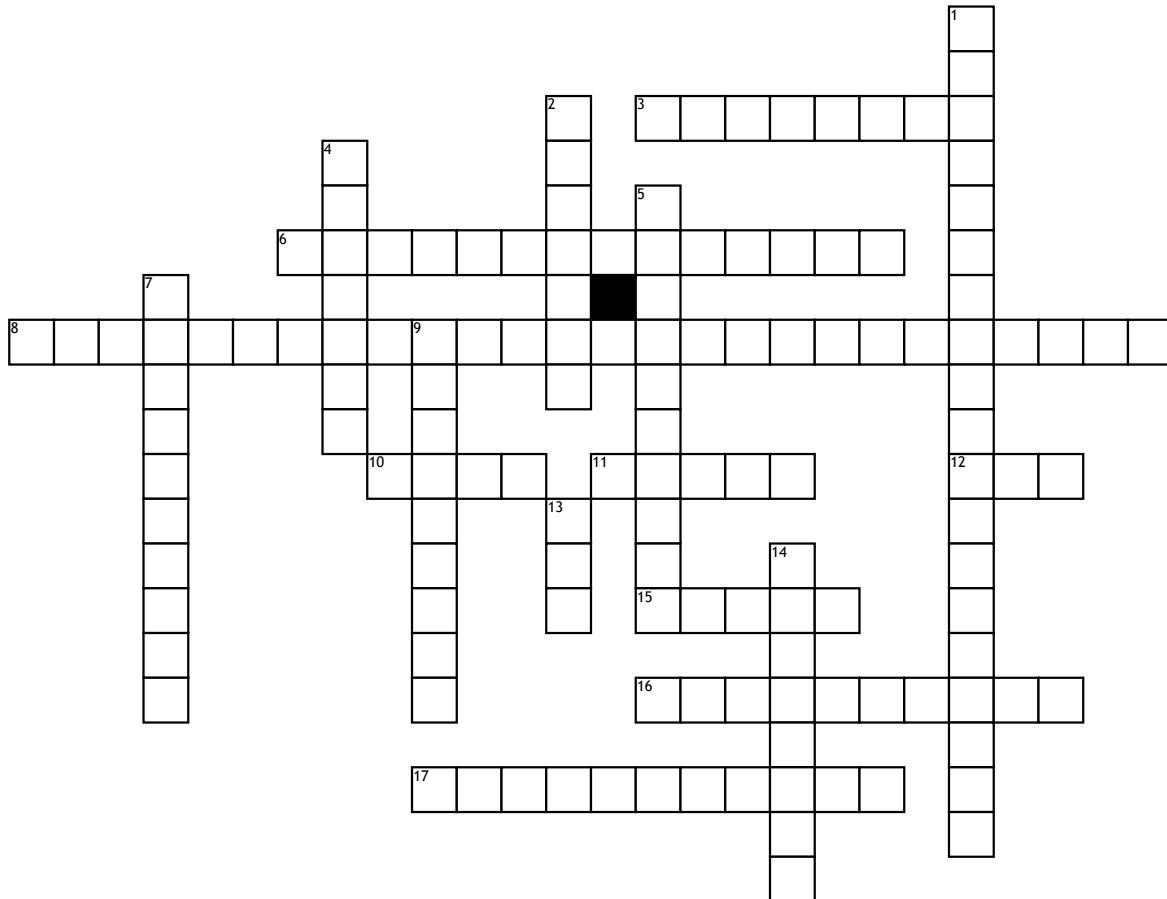


Name: _____

Chapter 8: Preparation



Across

3. A document issued by a regulatory agency that allows a regulatory requirement to be waived or changed.

6. Intentionally stopping the cooking process to cool a food item, so cooking can be finished just before service or sale.

8. The required temperature in a portion of food that it must reach to sufficiently reduce the number of pathogens that might be present.

10. Ice is a _____.

11. _____ thaw food at room temperature.

12. Cooling TCS foods from 135 degrees to 41 degrees should be done within _____ hours.

15. Prepping should always be done in _____ batches.

16. Another name for partial cooking.

17. Cross-contamination and time-temperature abuse can happen easily during what?

Down

1. Workstations, cutting boards, and utensils should always be _____ (2 words using and).

2. An ice-water bath, ice paddle, blast chiller, or ice/cold water as an ingredient are examples of the _____ method.

4. Refrigeration, running water, microwaving, and cooking are all examples of what process?

5. Eggs that are cracked open and combined in a common container.

7. If your menu item includes TCS items that are raw or undercooked, you must note it on the menu next to those items called a _____.

9. Food that has become unsafe should be _____ (2 words).

13. This agency advises against offering raw or undercooked meat, poultry, seafood, or eggs on a children's menu.

14. The process of gradually thawing frozen food in preparation for deep-frying.