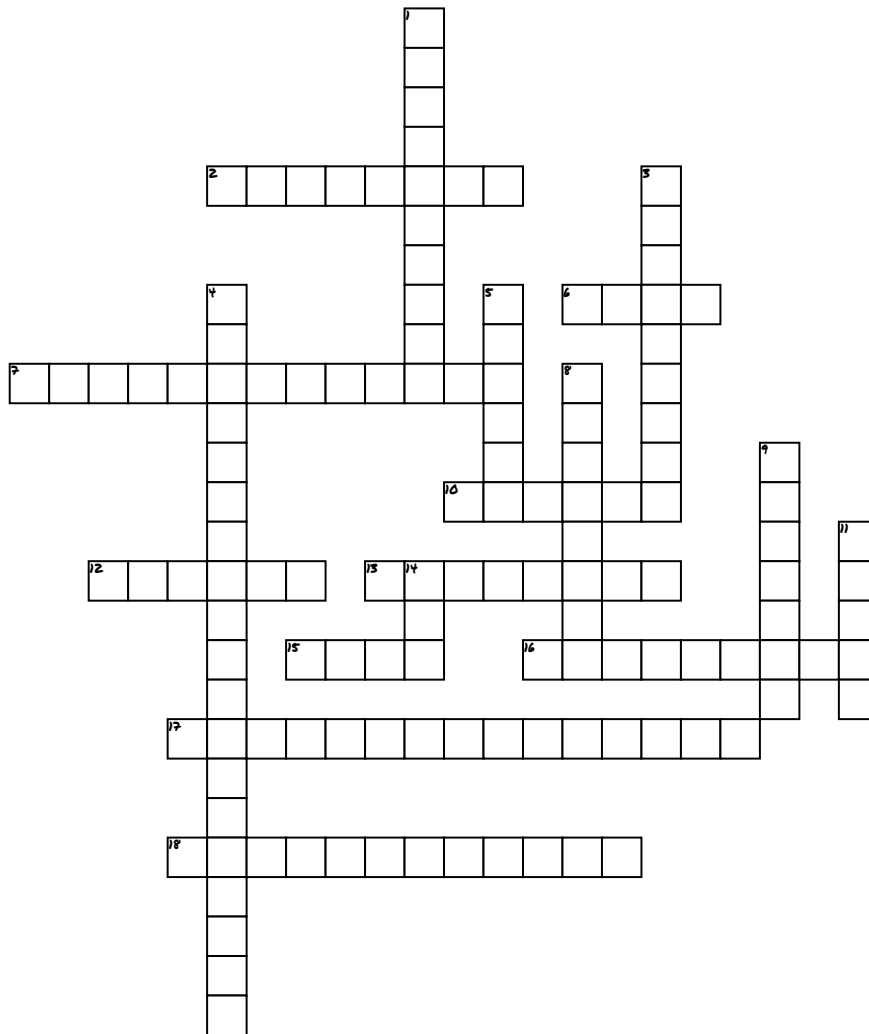


Name: _____

Date: _____

CROSS WORD OF KITCHEN FUNDAMENTALS



ACROSS

- 2. A PAN WITH LONG HANDLE + STRAIGHT SIDES PRIMARILY USED FOR HEATING + COOKING FOOD IN LIQUID
- 6. STANDARD SET OF DRY MEASURING CUPS
- 7. USED TO SCRAPE SIDES OF A BOWL + FOR FOLDING INGREDIENTS
- 10. MEASURES VOLUME OF DRY INGREDIENTS
- 12. MIXES FLOUR + DRY INGREDIENTS
- 13. TYPE OF POT THAT HAS STRAIGHT SIDE AND IS TALLER THAN IT IS WIDE

15. TABLESPOON ABBREV

- 16. A CUP-SHAPED BODY MADE OF MESH FOR HOLES EXTRA FINE TO COARSE
- 17. MEASURES VOLUME FOR BOTH DRY + LIQUID INGREDIENTS
- 18. MEASURES WEIGHT OF MOST BAKING INGREDIENTS

DOWN

- 1. STANDARD SET OF MEASURING SPOONS
- 3. MEASURES VOLUME OF LIQUID INGREDIENTS

4. SPATULA USED TO LEVEL, MIX, ETC INGREDIENTS

- 5. PLASTIC, USED FOR FLIPPING FOOD IN A HOT PAN
- 8. A POT SIMILAR TO THE STOCKPOT, ONLY NOT AS DEEP
- 9. A PAN WITH STRAIGHT SIDE OR A PAN WITH SLOPED SIDES USED TO SAUTÉ + FRY FOODS
- 11. SOMETHING USED TO BEAT EGGS
- 14. TEASPOON ABBREV

WORD BANK

WHISK

TSP

LIQUID CUP

BALANCE SCALE

STRAIGHT EDGE SPATULA

TBSP

MEASURING SPOONS

RUBBER SCRAPER

DRY CUP

SAUCEPOT

TURNER

1TBSP, 1TSP

STOCKPOT

1CUP

STRAINERS

SIFTER

SAUCEPAN

SKILLET