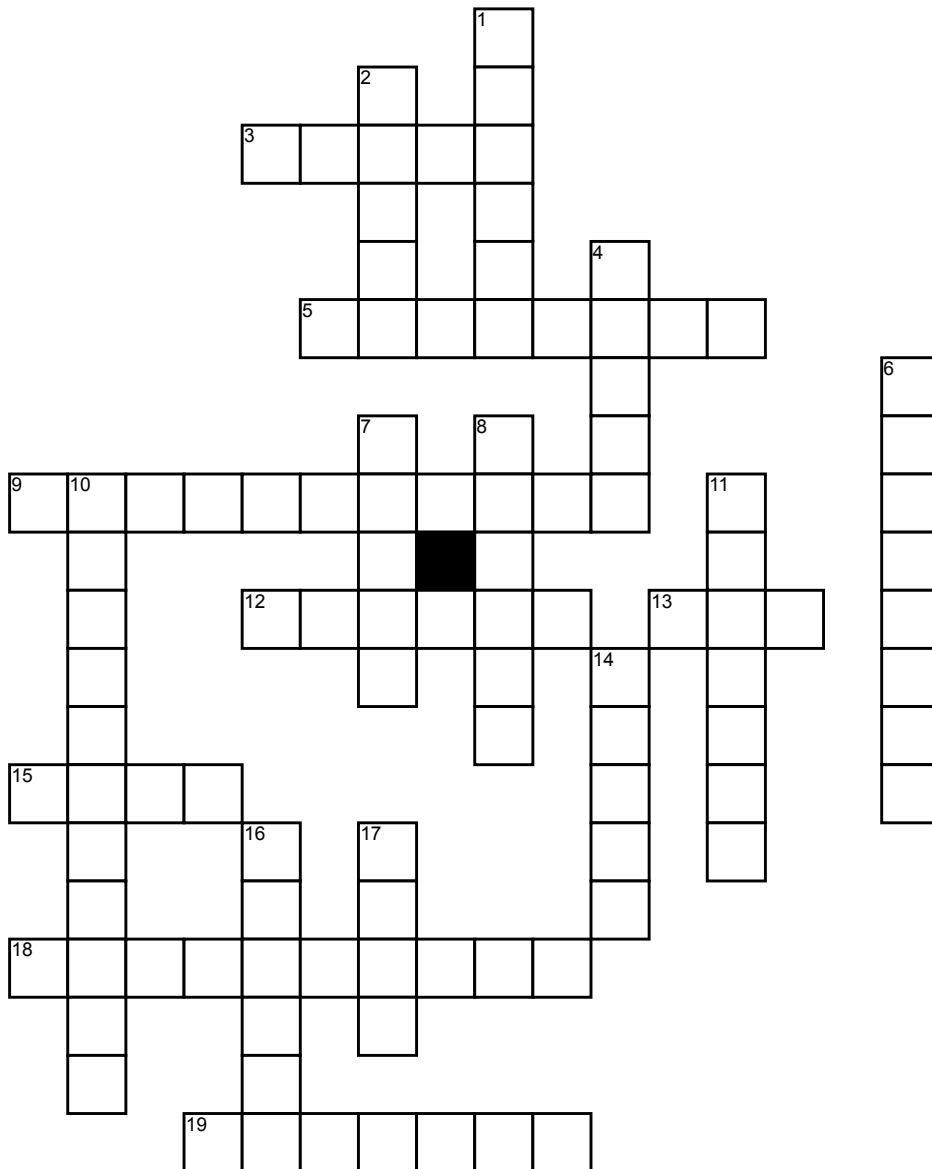


Name: _____

Date: _____

Culinary Camp



Across

- 3.** Quick dry heat cooking technique that is fast to quickly brown small items
- 5.** Basic combination of three vegetables used for flavoring
- 9.** Cutting leafy items into paper thin strips
- 12.** Practice this and avoid accidents
- 13.** Abbreviation for the danger zone for temperature: 41F-135F
- 15.** Knowing this subject can help you calculate recipes, measurement and portions accurately

Down

- 1.** This product is made from preserving milk with a fermented culture
- 2.** The popular convenient Japanese food item uses rice and a wide variety of garnishes.
- 4.** Tall Chef's hat
- 6.** This is a slightly wider knife cut than chiffonade, for consistent cooking.
- 7.** This sharp tool is used in almost every kitchen
- 8.** This cook knows how to prepare desserts
- 10.** This is the number one prevention of transmitting foodborne illness.
- 11.** Item cooked firm to the bite, not soft and mushy
- 14.** Cold raw sauce made from pasting fresh basil, garlic, oil, cheese and pine nuts
- 16.** This cook knows how to prepare salads and cold foods
- 17.** What all chefs first determine for seasoning a dish