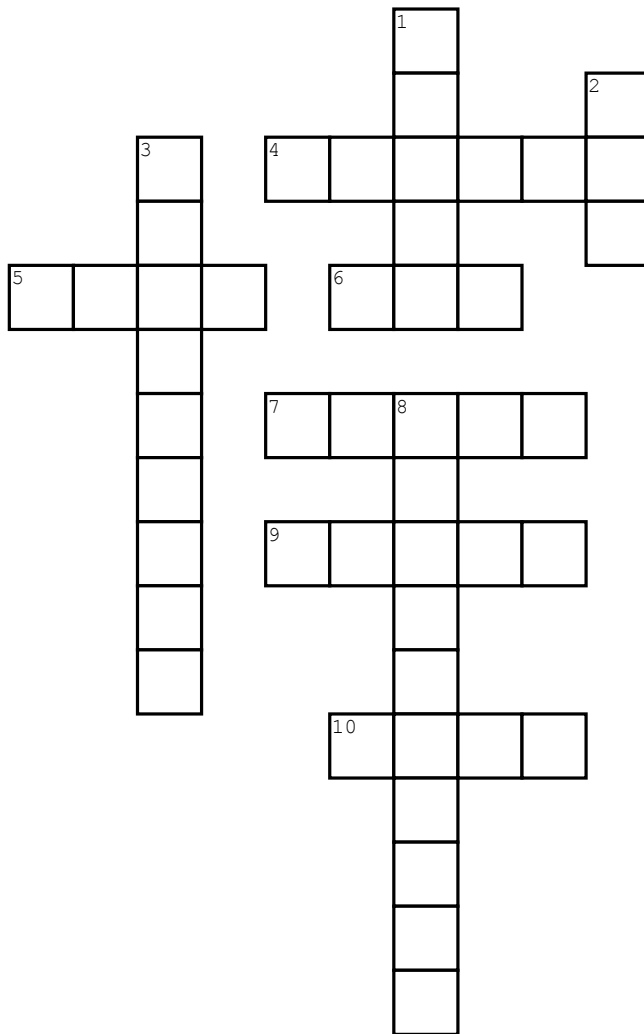


Food Tech Crossword



Across

4. What is one technique to use a knife?
5. What do we do to our hands before preparing our food?
6. When carrying a knife, what body part should the knife be touching?
7. What do you use to dry wet surfaces?
9. What colour chopping board do you use for fruit and veg?

Word Bank

Red	Leg	Cloth	Green
White	Claw	Wash	Dish Towel
OvenGloves	Bridge		

10. What is one technique to use a knife?

Down

1. What colour chopping board do you use for dairy?
2. What colour chopping board do you use for raw meat?
3. What do you use to dry dishes?
8. What should you wear when taking something out of the oven?