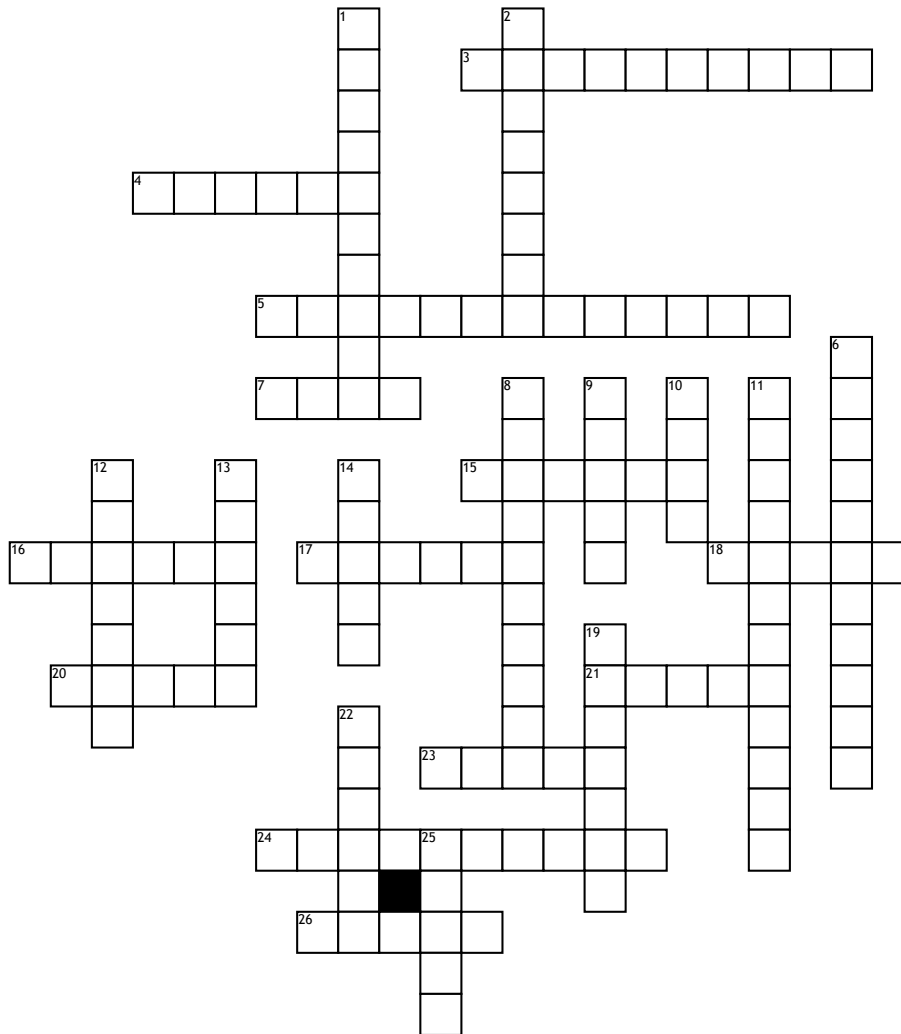


Name: \_\_\_\_\_

# Food Technology



## Across

- 3. Oven temperature
- 4. For making small cakes
- 5. Use this to protect work surfaces
- 7. An essential savory ingredient
- 15. Read carefully and follow
- 16. Used for accurate measurements
- 17. Keep your eye on the clock

- 18. Used for making a sweet sponge
- 20. Dry ingredient used for baking
- 21. To protect your clothing
- 23. Try as you go
- 24. For creating pastry
- 26. Use this to make a sweet pie

## Down

- 1. Used to put all ingredients in
- 2. For cooking ingredients
- 6. For injuries

- 8. To prevent you from burning hands
- 9. Beating and whipping
- 10. Heat up first
- 11. For liquids only
- 12. For spreading and mixing
- 13. To cream potatoes
- 14. Use this carefully, it is sharp
- 19. Use this for baking
- 22. For taking the skin off fruit
- 25. For creating patterns

## Word Bank

- |               |                |         |          |               |          |
|---------------|----------------|---------|----------|---------------|----------|
| Rolling pin   | Oven           | Timing  | Fruit    | Masher        | Recipe   |
| First aid kit | Chopping board | Bun tin | Apron    | Measuring jug | Saucepan |
| Fahrenheit    | Taste          | Whisk   | Cake tin | Knife         | Spatula  |
| Icing         | Scales         | Peeler  | Salt     | Mixing bowl   | Flour    |
| Oven Gloves   | Sugar          |         |          |               |          |