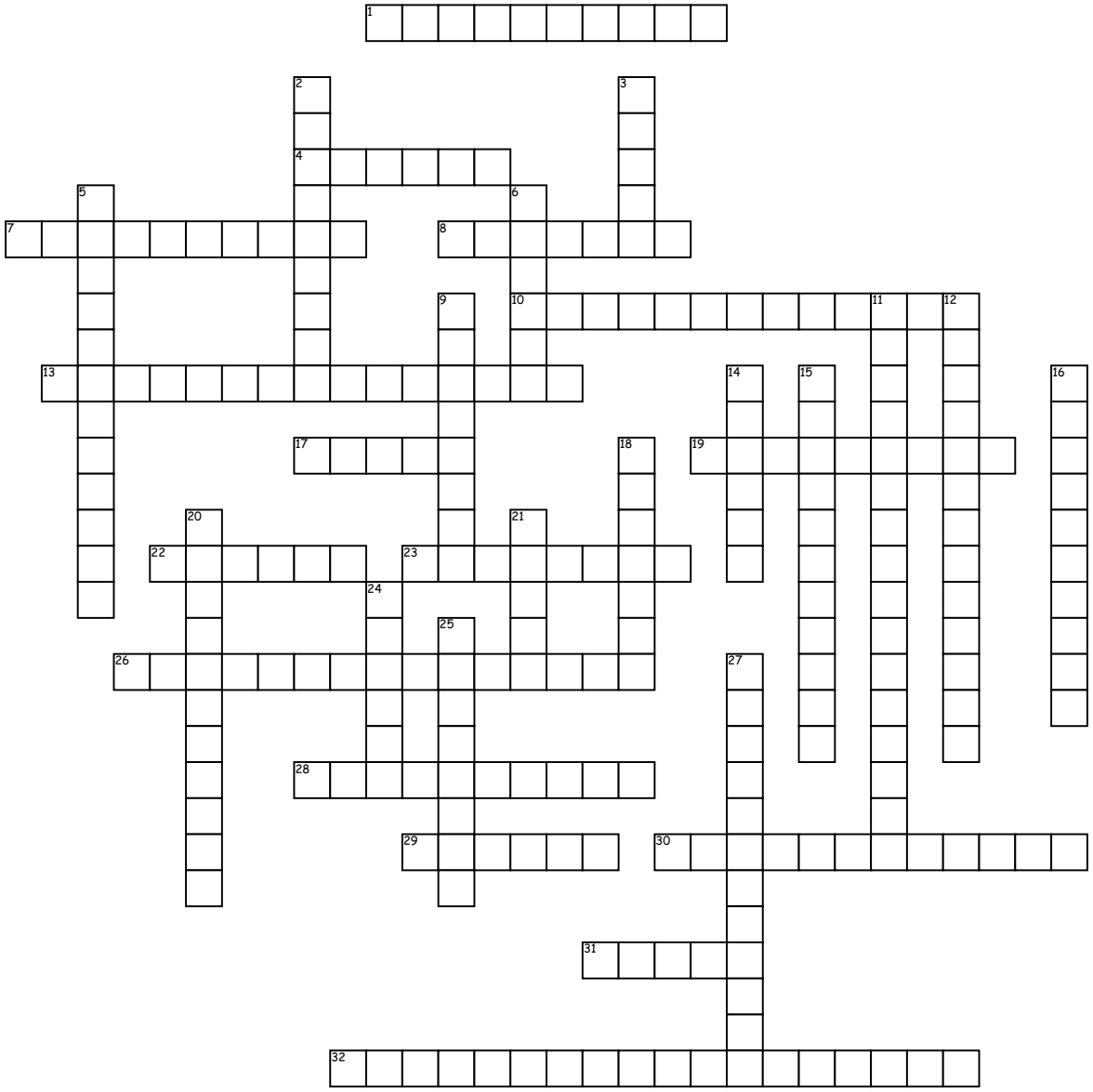
Name: _____ Date: _____

Kitchen Equipment and Utensils



Across

1. slice, minces, chops, cubes, and dices fruits, vegetables, and meats

4. aids in pouring foods into small-mouthed containers

7. flattens dough

8. long-handled, low-sided pan; used to fry and saute

10. used to cut fat in with flour when making pastry or biscuits

13. used to measure small amounts of liquid or dry ingredients

17. beats and blends foods together and incorporates air

19. use to open cans

22. used to separate particles to make light and fluffy

23. handheld item with mesh used to separate solids from liquids

26. reads the internal temperature of meat

28. pan used to bake delicate items such as cheesecake

29. tool to remove the skin of vegetables and fruits

30. to bake cookies, cream puffs, etc

31. tool shaped like scissors used for picking up food

32. has a handle and lip; used to measure liquids

Down

2. used for baking muffins, rolls, and cupcakes

3. tool used to weigh ingredients

5. stirs foods and drains solids from liquids

6. to bake pies in

9. pot used for preparing large quantities of soup and boiling pasta

11. used to measure dry ingredients, such as flour and sugar

12. cleans food from the side of the bowl

14. o shred, slice, or grate food

15. protects counters from hot pans, also used to cool foods on

16. used to mix food in

18. keeps food in frozen forn

20. used to cut pizza as well as other foods

21. used to serve soup, stew, and beverages

24. to lift and turn food such as pancakes, hamburgers, and eggs

25. a bowl with holes used to drain foods like pasta and vegetables

27. to mash cooked foods, such as potatoes

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