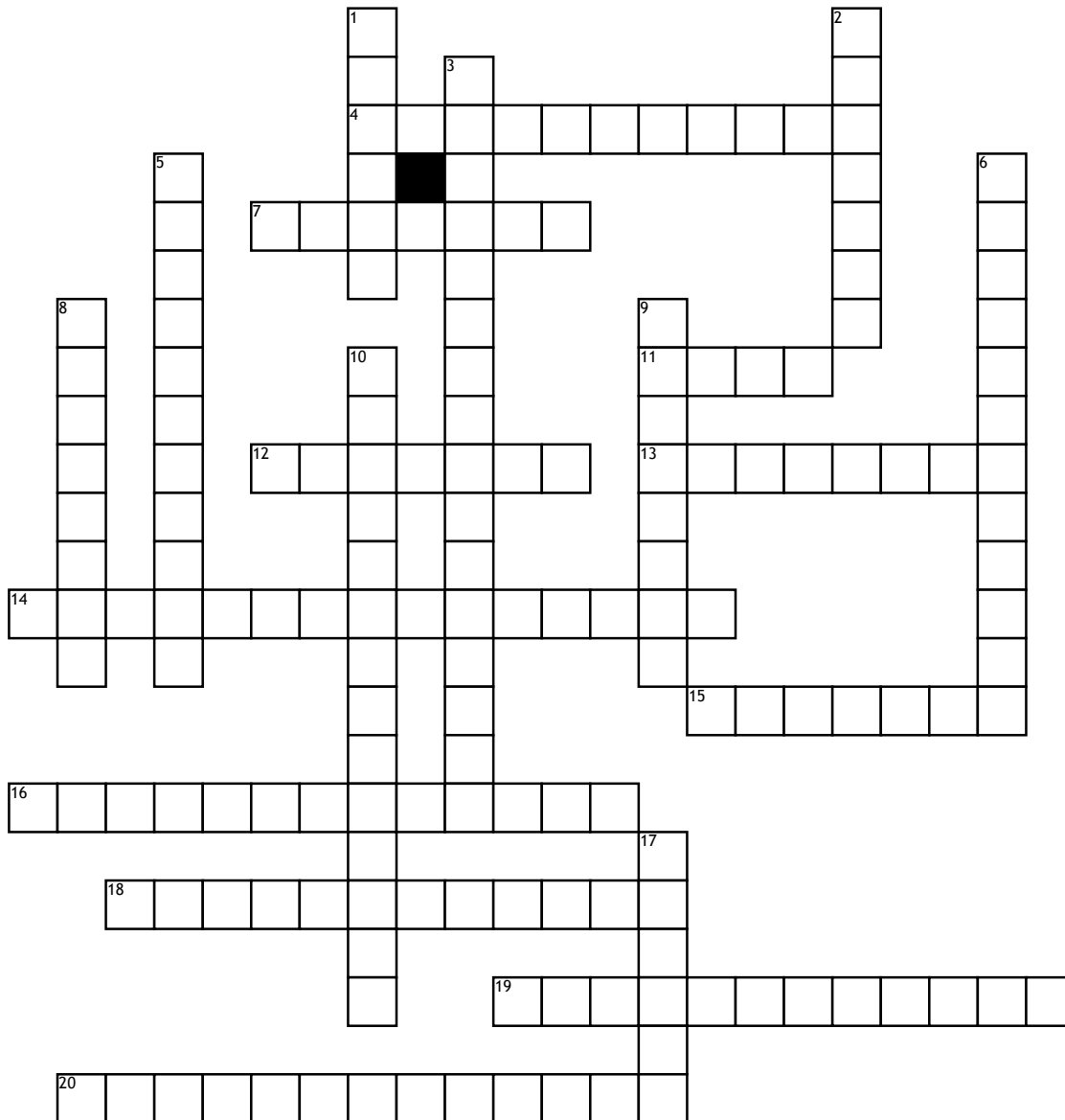


Name: _____

Date: _____

Kitchen Tools and Equipment



Across

4. used to chop, dice, or mince food.

7. used to measure serving of soft foods, such as fillings, ice cream, and mashed potato.

11. a chamber or compartment used for cooking, baking, heating, or drying.

12. used to level off ingredients when measuring and to spread frostings and sandwich fillings.

13. Mostly used in the kitchen and most popular because it is lightweight, attractive and less expensive.

14. used to weigh large quantity of ingredients in kilos

15. used to chop, blend, mix, whip, puree, grate, and liquefy all kinds of food.

16. They are practical for opening food packages, cutting tape or string or simply removing labels or tags from items.

18. used when temperature must be kept below boiling, such as for egg sauces, puddings, and to keep food warm without overcooking.

19. are wooden or plastic board where meat, fruits and vegetables can be cut.

20. a rubber or silicone tool to blend or scrape the food from the bowl, metal, silicone or plastic egg turners or flippers

Down

1. special coating applied inside aluminum or steel pots and pans.

2. necessary in preventing bacterial infections from foods.

3. used to measure heat intensity.

5. is a kitchen tool which is specifically designed for the purpose of pulping garlic.

6. used for mashing cooked potatoes, turnips, carrots or other soft cooked vegetables.

8. Durable but must be kept oiled to avoid rusting.

9. a vegetable strainer are essential for various tasks from cleaning vegetables to straining pasta or contents.

10. the most popular material used for tools and equipment, but it is more expensive.

17. used to grate, shred, slice and separate foods such as carrots, cabbage and cheese.