

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

Date: \_\_\_\_\_

# Modern and Traditional Food Technologies.

E I H S W S Y A K N B K P S D G I U U L N Y A W  
P I C K L I N G J B F N Q B K V M Q S T B I W F  
A I Z N M M S U U J G W B M F Y A P A R B J V A  
L E L Y J E Y Y M M G I D R Y I N G L N K Q Y H  
C S I S U J H M C V D B N X H Q Y J T Z N V K Y  
G B G X Q P Y C R Y J S P O Q H X R I T N N A P  
N D K F O O D P R O C E S S I N G W N X V U R I  
E J M I C R O W A V I N G E S G Q Z G P R B C L  
S D Z D G A U Z P R E S S U R E C O O K I N G F  
G Z N P T V U P K Z Q Y L A L K J O B K W U Q N  
F W A Y F V A C U U M S E A L I N G E V N Q P C  
E M C Y R W L X J P V C L F R E E Z I N G W P H  
I D A L A P F L T R M R Y T D X G E T M Y V M O  
V E N O I P D A R E F R I G E R A T I N G X V P  
M H N K J M C O O L G A R D I E S A F E A Y S P  
Y Y I Q G V Y D Y P R E S E R V A T I V E S T I  
I D N V V F Q X P C J J T S G J L P U P I R E N  
M R G A E Y U N T J V I I Q T Q H M D H Z V W G  
C A S B S B A K I N G E R P C Y M C F W O P I F  
S T K O A T G V X X Z C R W J S Z P J Y V R N V  
L I H O G T K D T U A J I M I D D H E W Q T G C  
Z N N Z Y C D I O E L S N V B D K R L Z P U Z K  
F G R K X Q P K H W E K G Y H N T S H L L P O V  
N X R J X M I X I N G I Y B J U I C I N G P N C

pressure cooking

food processing

coolgardie safe

vacuum sealing

preservatives

refrigerating

microwaving

dehydrating

stirring

pickling

freezing

chopping

stewing

salting

Juicing

canning

mixing

drying

baking