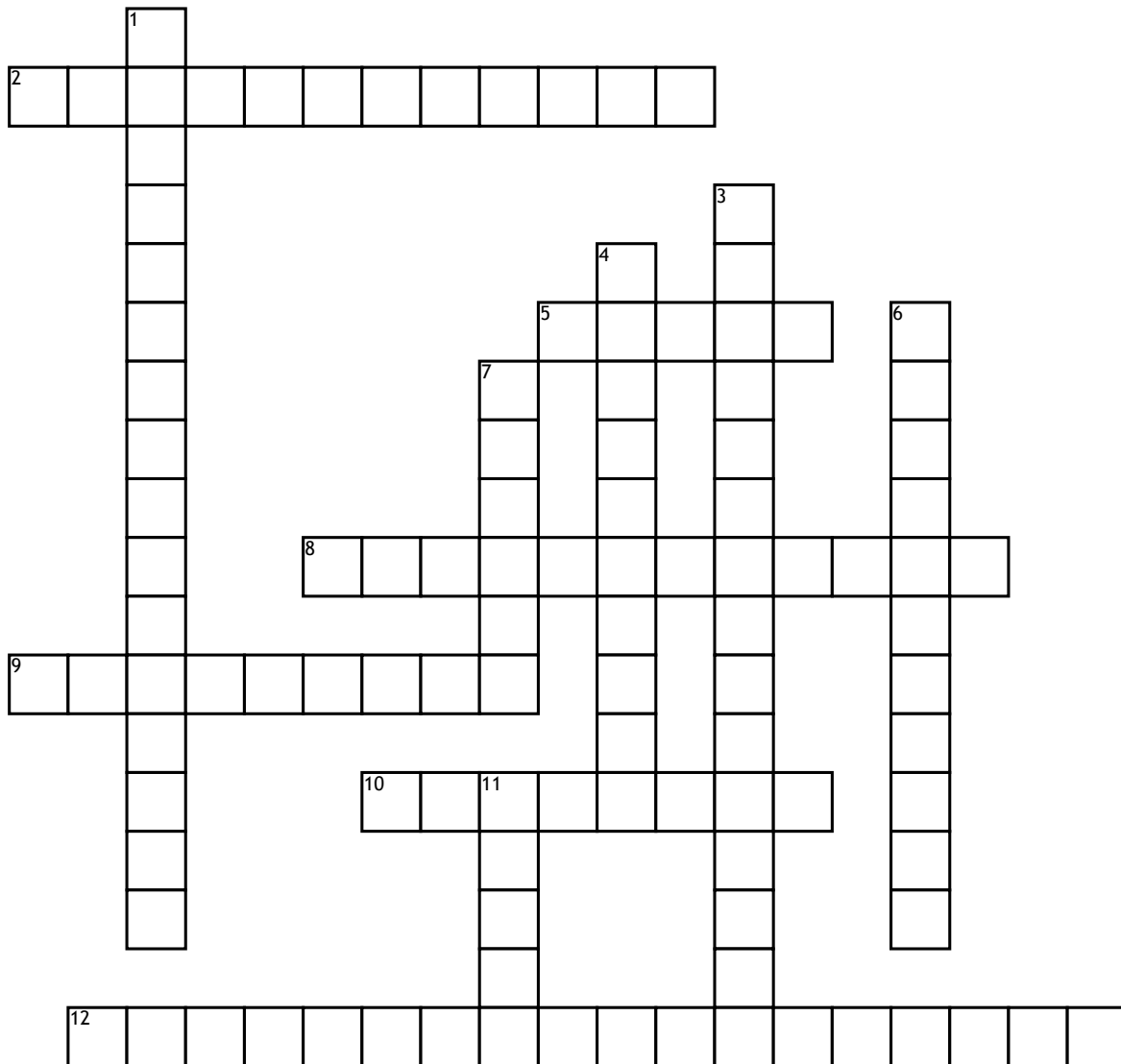


Name: _____

Date: _____

culinary



Across

2. Used for spreading icing or frosting, leveling off measured ingredients.

5. utensil used to lift and hold foods while they are being cooked or served

8. Protective tool for cutting. This way counter tops are not marred. It can be sanitized and stored in a dry place.

9. Used to quickly beat eggs or liquid ingredients until smooth

10. a perforated bowl used to strain off liquid from food, especially after cooking.

12. to measure liquid ingredients

Down

1. utensils for measuring various amounts of dry or sticky ingredients accurately. They must be filled to the top and leveled off.

3. Used to peel potatoes, carrots, and other vegetables

4. used to flatten dough for rolls, pizza, cookies or crusts

6. tool used for basting baked goods with melted butter or brushing on glazes

7. small device used to move dry ingredients across a screen area to remove any lumps and mix and aerate them

11. large deep spoon used to serve soups, stews, punch and sauces