**Culinary 10 Getting Started**



Across

4. The proper knife grip requires you to \_\_\_\_\_\_\_\_ the heel of the knife with your thumb and forefinger

6. Foods that emit a distinctive aroma and often have a strong flavor.

8. We only use these to dry our hands.

11. A method that requires you to combine dry ingredients, work in a solid fat, then add liquid to form a stiff dough

12. When cutting, keep the tip of the knife on the cutting board and use a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ motion to go through the food.

13. When cutting something, the hand that you're holding the food with should be in a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

15. When carrying a knife, walk with it pointed straight \_\_\_\_\_\_\_\_\_\_ along your side.

Down

1. Equal amounts of carrots, celery, and onion; used as a base for many dishes

2. To combine two or more ingredients until you can no longer see either ingredient separately.

3. When done using a knife, place the used knife on the \_\_\_\_\_\_\_\_\_\_, next to the sink

5. In order to cook an egg more evenly, place a lid on the pan to hold in \_\_\_\_\_\_\_\_\_\_.

7. When cutting something, the food should always be placed on a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

9. When rolling out dough, be sure to \_\_\_\_\_\_\_\_\_\_\_\_\_\_ it in order to maintain a round shape.

10. Using an egg wash helps to enhance \_\_\_\_\_\_\_\_\_\_ in your finished product.

14. When measuring flour, fill the measuring cup until it's overflowing and then \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ it.

*15 of 15 words were placed into the puzzle.*

***Created by [Puzzlemaker](http://puzzlemaker.discoveryeducation.com/) at DiscoveryEducation.com***