NAME: CLASS:

**Word Search**

CLUES:

DIRECTIONS:

**Using these clues, find the kitchen equipment and kitchen tools in the word search below.**

1. \_\_\_\_\_\_\_To mix rapidly
2. \_\_\_\_\_\_\_To cook liquid until bubbles rise rapidly
3. \_\_\_\_\_\_\_Tool used for chopping, dicing, mincing, and cubing
4. \_\_\_\_\_\_\_To cut food into small pieces, no specific size
5. \_\_\_\_\_\_\_Tool used for draining liquid from solid food, like pasta
6. \_\_\_\_\_\_\_To work fat and sugar together until light and fluffy
7. \_\_\_\_\_\_\_To cut into small cubes, about ¼” even squares
8. \_\_\_\_\_\_\_To heavily coat a food in certain ingredients
9. \_\_\_\_\_\_\_To gently turn ingredients over on to each other
10. \_\_\_\_\_\_\_To divide foods by rubbing them on a sharp projections
11. \_\_\_\_\_\_\_Tool used for leveling off ingredients and spreading frosting
12. \_\_\_\_\_\_\_To cut into smallest possible pieces
13. \_\_\_\_\_\_\_Tool used for cutting fat into flour
14. \_\_\_\_\_\_\_Tool used for removing the peel from fruits and veggies
15. \_\_\_\_\_\_\_Tool used for scraping sides of bowl and mixing ingredients
16. \_\_\_\_\_\_\_To brown or cook foods in a small amount of fat on medium heat
17. \_\_\_\_\_\_\_To bring liquid to just below boiling point (small bubbles)
18. \_\_\_\_\_\_\_To cook by the vapor produced from boiling water
19. \_\_\_\_\_\_\_Tool used for removing food from hot pans and pots
20. \_\_\_\_\_\_\_Tool used for flipping pancakes, and removing cookies from a cookie sheet
21. \_\_\_\_\_\_\_To beat rapidly in order to incorporate air bubbles
22. \_\_\_\_\_\_\_Tool used for blending liquid ingredients together

**M R T L J Z T E T F R R H E B**

**K I E U I E A T O O D N T S P**

**W S N P R O E A N L G U I Q D**

**Z D I C A N B R G D A M P N A**

**Z I W H E R E G S S M I J N L**

**C H O P W L C R H E H X X F U**

**X J N S T O G S R W E B L G T**

**C O L A N D E R R F D O M K A**

**C A Z U P I D G I E U I F R P**

**V E G D E R D N I R B V C J S**

**B T K L E S K N F D T B I E L**

**K X S A L F C R E A M V U I A**

**R E D N E L B Y R T S A P R T**

**O G U H R O S N F W E G C L E**

**D I C Z N V V C Q M A E T S M**

BEAT

M R T L + + T E T F + + + E +

K I E U I + A T O O + + T S +

+ S N P R O E A N L + U I + +

+ + I C A N B R G D A M P + A

+ + + H E R E G S S M I + + L

C H O P W + C R + E H + + F U

+ + + + + + + S R W E + L + T

C O L A N D E R R F D O + + A

+ + + + P + + + I E U I + + P

+ E G D E R D N + R B + C + S

+ + + + E + K + + + + B + E L

+ + + + L F C R E A M + U + A

R E D N E L B Y R T S A P R T

+ + + H R + + + + + + + + + E

+ + C + + + + + + M A E T S M

(Over,Down,Direction)

BEAT(7,4,N)

BOIL(7,4,NW)

CHEFKNIFE(3,15,NE)

CHOP(1,6,E)

COLANDER(1,8,E)

CREAM(7,12,E)

DICE(11,8,SE)

DREDGE(7,10,W)

FLOUR(14,6,SW)

FOLD(10,1,S)

GRATE(8,5,N)

METALSPATULA(15,15,N)

MINCE(1,1,SE)

PASTRYBLENDER(13,13,W)

PEELER(5,9,S)

RUBBERSCRAPER(14,13,NW)

SAUTE(10,5,NE)

SIMMER(14,2,SW)

STEAM(14,15,W)

TONGS(9,1,S)

TURNER(3,1,SE)

WHIP(10,7,NE)

WHISK(5,6,NW)

BOIL

CHEFKNIFE

CHOP

COLANDER

CREAM

DICE

DREDGE

FLOUR

FOLD

GRATE

METALSPATULA

MINCE

PASTRYBLENDER

PEELER

RUBBERSCRAPER

SAUTE

SIMMER

STEAM

TONGS

TURNER

WHIP

WHISK