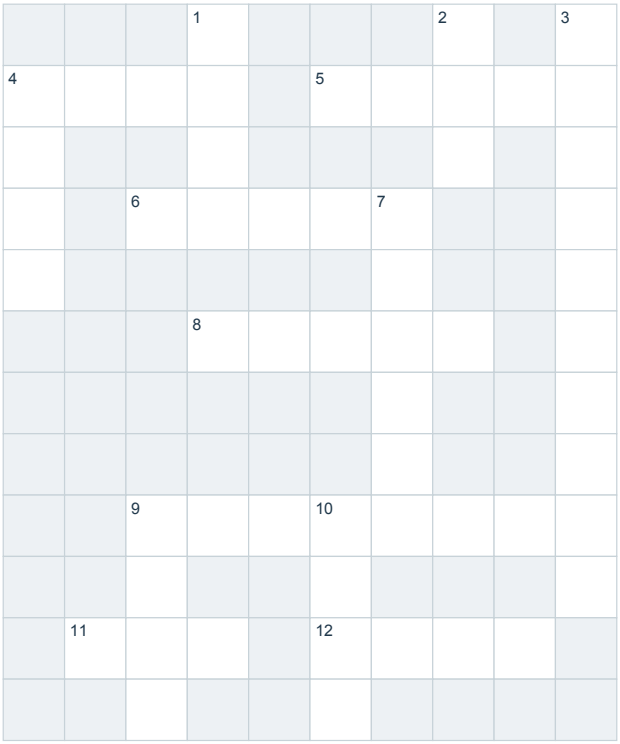
FOOD AND COOKING

CROSSWORD

A2 | Ingredients, equipment and cooking verbs | 20-30 minutes

Read the clues and complete the crossword. Write **one capital letter** in each white square.



ACROSS

4. To cook food in an oven using dry heat. **(4)**

5. A piece of clothing worn over the front of your clothes to keep them clean while cooking. **(5)**

6. A powder made from grain, used to make bread, cakes and pastry. **(5)**

8. To cut food into thin, flat pieces. **(5)**

9. A deep cooking pan with a long handle, used to heat food on a hob. **(8)**

11. To combine two or more ingredients together. **(3)**

12. The enclosed part of a cooker used for baking or roasting. **(4)**

DOWN

1. To remove the skin from a fruit or vegetable. **(4)**

2. To cook food in hot oil in a pan. **(3)**

3. One of the foods used to make a dish. **(10)**

4. To cook food in water that is bubbling strongly. **(4)**

7. Instructions that list the ingredients and explain how to make a dish. **(6)**

9. To move a spoon around a liquid or mixture in circles. **(4)**

10. To cut food into small, rough pieces with a knife. **(4)**

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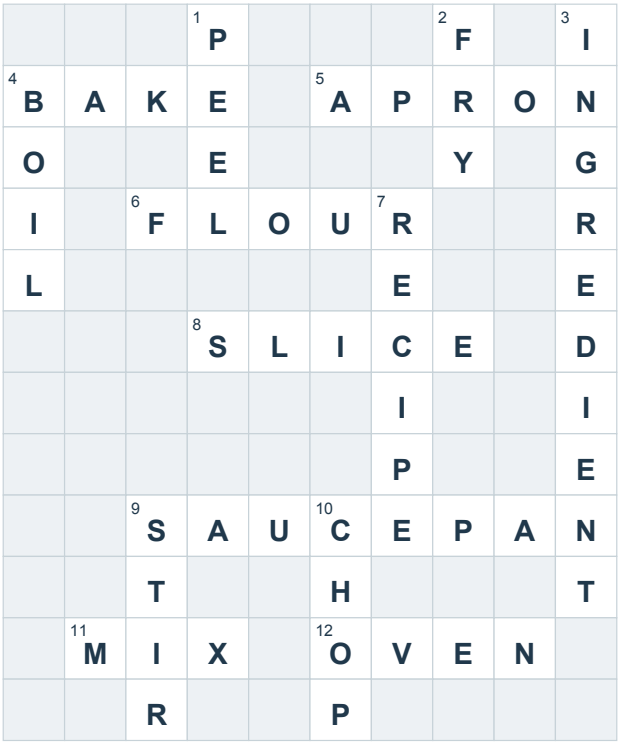
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FOOD AND COOKING

ANSWER KEY

Teacher reference | Print page 1 for students

Use the completed grid and numbered answers to check the puzzle.



ACROSS

4. BAKE

5. APRON

6. FLOUR

8. SLICE

9. SAUCEPAN

11. MIX

12. OVEN

DOWN

1. PEEL

2. FRY

3. INGREDIENT

4. BOIL

7. RECIPE

9. STIR

10. CHOP

Support: Write the answer words on the board as a word bank if needed.
Follow-up: In pairs, choose three words and make a sentence for each.
Vocabulary note: The cooking actions are verbs; ingredient, recipe, flour, apron and the equipment words are nouns.
Follow-up: Explain how to make a simple dish using three cooking verbs.

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