**Equipment Scramble and Scavenger Hunt**

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

Unit Names: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**Instructions:** Work with your unit to unscramble the following equipment words and then find them in your units and place them on the table. When done raise your hand to be checked.

1. ACUSE NAP \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. SEAMINGRO NOOSPS \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. TNITCGU ADRBO \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. GNOST \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. EDARB FKEIN\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. PTASALU \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
7. BEBURR RRAPECS\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
8. QIDILU AESRNGIMU CUP \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
9. IEWR SIHKW\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
10. NLIGLOR IPN \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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9. IEWR SIHKW\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
10. NLIGLOR IPN\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Equipment used in a Recipe**

Read the following Recipe completely. Identify the small kitchen equipment needed to create this food item. List them in the spaces provided.

Tucker’s Corn Fritter’s

5 eggs separated

¼ tsp. salt

1 ½ C. whole kernel corn

1 ½ C. cream corn

1/3 C. milk

1 ½ C. flour

1 T. baking powder

1/3 C. sugar

Beat egg whites to peaks. Add salt and beat till stiff. Combine corn, egg yolks, and mix well. Add milk, flour, baking powder and sugar. Mix well in egg whites. Drop a scoop of batter into hot oil. Fry to golden brown on both sides and cooked completely through. Remove from oil and drain on a paper towel. Dust with powder sugar and serve with syrup.

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