

Kitchen Tools & Cooking Terms Word Search

Find all 10 hidden kitchen tools & cooking terms.

Difficulty **Easy** ■■■■■

Estimated time ⌚ 2-5 min

Recommended age 5-8 years

Designed for beginning readers.

Puzzle ID KTC-E-026 Version 2026.4

Name _____

Date _____

Completed in _____

Every Modern Word Search puzzle follows a published design specification and is individually reviewed before publication.

G	W	J	H	O	X	B	Y	O	V	E	N
R	S	Z	U	Z	S	L	S	X	C	O	W
A	P	L	O	K	K	E	P	H	C	C	V
T	O	A	M	N	I	N	A	Y	Q	Q	Y
E	O	D	D	I	L	D	T	D	I	O	L
R	N	L	W	F	L	E	U	X	Z	K	K
R	M	E	J	E	E	R	L	M	H	K	H
T	O	N	G	S	T	Q	A	P	O	T	N
K	Y	Z	C	G	Q	I	Z	V	W	I	U
A	S	M	L	C	N	I	W	H	I	S	K

WORDS TO FIND

BLENDER
GRATER
KNIFE

LADLE
OVEN
SKILLET

SPATULA
SPOON
TONGS

WHISK

Kitchen Tools & Cooking Terms — Answer Key

G	W	J	H	O	X	B	Y	O	V	E	N
R	S	Z	U	Z	S	L	S	X	C	O	W
A	P	L	O	K	K	E	P	H	C	C	V
T	O	A	M	N	I	N	A	Y	Q	Q	Y
E	O	D	D	I	L	D	T	D	I	O	L
R	N	L	W	F	L	E	U	X	Z	K	K
R	M	E	J	E	E	R	L	M	H	K	H
T	O	N	G	S	T	Q	A	P	O	T	N
K	Y	Z	C	G	Q	I	Z	V	W	I	U
A	S	M	L	C	N	I	W	H	I	S	K

Did you know?

- A chef's knife is typically the single most-used tool in a professional kitchen, designed for a wide range of cutting tasks.
- "Blanching" refers to briefly boiling food and then plunging it into cold water to stop the cooking process quickly.
- A double boiler uses simmering water in one pot to gently heat a second pot or bowl set above it, avoiding direct heat.
- "Deglazing" a pan means adding liquid to loosen browned bits stuck to the bottom, often used as the base for a sauce.

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