

Kitchen Tools & Cooking Terms Word Search

Find all 15 hidden kitchen tools & cooking terms.

Difficulty **Medium** ■■■□□

Estimated time 🕒 7-13 min

Recommended age 9 and up

Suited to confident young readers.

Puzzle ID KTC-M-026 Version 2026.4

Name _____

Date _____

Completed in _____

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

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

WORDS TO FIND

APRON

CHOPPER

COLANDER

DECANTER

LADLE

MANDOLINE

MORTAR

PEELER

SAUCEPAN

SIEVE

SPATULA

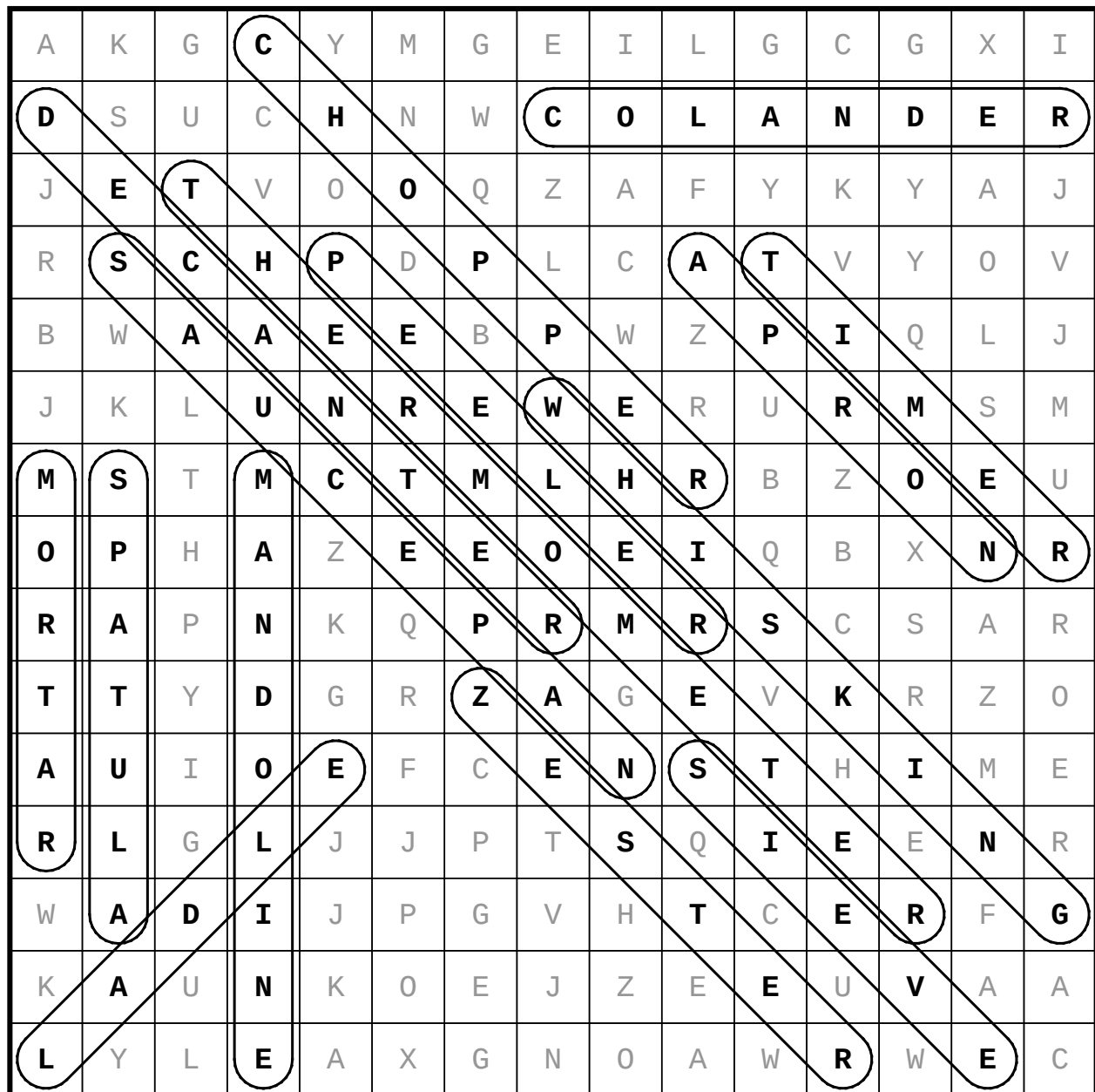
THERMOMETER

TIMER

WHISKING

ZESTER

Kitchen Tools & Cooking Terms — Answer Key



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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