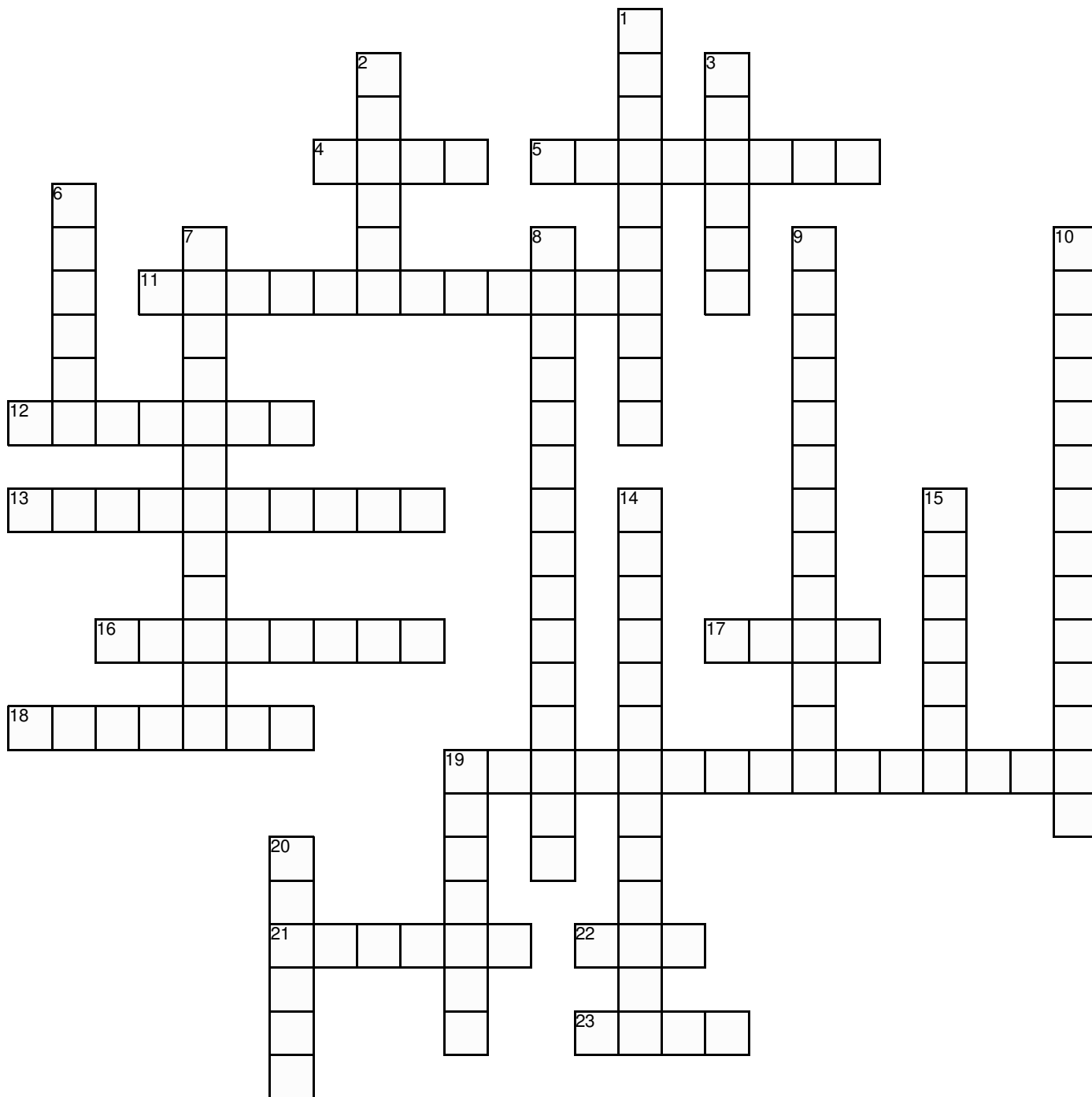


Name: _____

The Chemistry of Cooking!

Have fun completing this puzzle! Test your knowledge of Chemistry Vocabulary that Professor Nesbitt will use during the show!



Created on TheTeachersCorner.net Crossword Maker

Iodine cisfat ferrous transfat carbohydrate green eggs carbohydrate reaction rate

Carbon protein starch ethanol vacuum popcorn freezing point hard boiled egg

pressure heat fat boiling point fatty acid phenolphthalein Iron NaCl

Across

4. chemical Formula for table salt
5. force applied over a specific surface area
11. one of 3 main nutrients: contain elements C,H,O (commonly 2 Hydrogen for each Oxygen atom)
12. Fe(II) wheel
13. a 'carboxylic acid' that fuels living cells
16. uncommon in nature - ie: elaidic acid
17. element Fe: blood, Flatirons are red b/c of this
18. one of 3 main nutrients: chain of amino acids
19. chemical used to test for presence of CO₂
21. element C: found in abundance in stars, comets, atmospheres of most planets & you!
22. one of 3 main nutrients: oil, butter
23. energy associated with movement of molecules

Down

1. Dr. Suess might say iron(II) sulfide causes these!
2. long molecule of linked sugar, made by plants to store energy
3. common in nature - ie: oleic acid
6. element used in first aid & makes a cool clock
7. carbon + water
8. egg that's cooked & can be cut into slices
9. temperature at which substance changes from liquid to gas phase
10. temperature at which substance changes from liquid into solid phase
14. Iodine Starch Clock measures this
15. denatures proteins
19. nature's lil' pressure cookers
20. 'no air' creates this