

# Food & Cooking Actions

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

POT  
OVEN  
LUNCH  
DINNER  
TO CUT  
TO CHOP  
TO COOK  
TO PEEL  
TO DRINK  
TO GRILL  
TO PREPARE

PAN  
MENU  
SPOON  
TO EAT  
RECIPE  
TO HEAT  
TO STIR  
KITCHEN  
TO TASTE  
TO SEASON  
DISH / PLATE OF FOOD

MEAL  
STOVE  
KNIFE  
TO FRY  
TO MIX  
TO POUR  
TO BOIL  
TO BAKE  
TO SERVE  
TO SPREAD

# Solution

REMUERWR LACASSEROLE K  
JCC FRENUEJÉDEL P CVN JU  
SWRHNCRUOFUAERIUC UHF  
JEGYAEZASCHXERM L YO HK  
VUZO HULGGYVNEEHEDVIB  
SQVCURFEERDPJPCRYFVO  
VYA UOTOFPRIFCUGEXUYU  
SHJZPOEQELNLVOXPRPPI  
LVPRÉPARERANLCHASAYL  
LASLXBONGAGTXENSSVAL  
LEGXEERESREVRLRSRRÉI  
LAFAYDREGNAMAZAIEPLR  
EACCOZGIPWFBGIVCLAEF  
CEUUUIKNRVUHSREUPZAB  
OTA OIRNIEIOOETCOZBÉI  
URAOOSRILRNSTHÉIFTTN  
TAJLSEILÉNWEELCMECAO  
ECOPWEÈNERIREOFAADLR  
AAOHXRYREREGNALÉM JEM  
ULNDE DZRENISIUCXKHRN