

COOKING TERMS

Name _____ Period _____

INSTRUCTIONS: Below is a list of cooking terms in scrambled form. Using any Dictionary of Food Preparation terms unscramble each word and write it in the blank to the left of its definition.

phiw
seroc
mnice
in dofl
rits
ecid
maratein

ebast
taeb
pcoh
dileut
dlsca
pera

grseae
ceombin
cueb
cmrea
epure
xim

shdre
tfis
egtra
blchan
lbend
enkad

1. _____ to beat rapidly to incorporate air and to increase volume. Tools: wire whisk, rotary beater.
2. _____ to heat a liquid such as milk to the simmering point. The liquid forms bubbles along the sides of the container.
3. _____ to rub food on a grater to make small particles. Tool: grater.
4. _____ to mix ingredients thoroughly, usually in a bowl, using an over-and-over motion. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.
5. _____ to cut food into small pieces. Tools: knife, food chopper.
6. _____ to mix two or more ingredients together. Tools: mixing spoon, wire Whisk
7. _____ to cut into small cubes. Tool: knife
8. _____ to cut into small squares. Tool: knife.
9. _____ to cut a very thin layer of peel from fruits or vegetables. Tool: vegetable peeler.
10. _____ to mix ingredients gently in a circular motion. Tool: mixing spoon.
11. _____ to combine two mixtures by gently cutting down through the mixture, across the bottom, and turning over near the surface. Spoon stays in mixture until well blended. Tools: mixing spoon, rubber scrapper.

- 12._____ to mix two or more ingredients together thoroughly. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.
- 13._____ to put a food, such as a peach, in boiling water, for a very short time so it will peel more easily; to slightly precook vegetables before freezing.
- 14._____ to beat until soft, creamy and smooth. Tools: rotary beater, mixing spoon.
- 15._____ to put a dry ingredient through a fine sieve. Tool: flour sifter, strainer.
- 16._____ to tear food into long, thin pieces; to grate food coarsely on a grater.
- 17._____ to work dough by pressing and folding until it became smooth and elastic.
- 18._____ to brush or pour liquid over food as it cooks. Basting adds flavor and keeps food from drying out. Melted fat, sauces, or meat drippings may be used. Tools: baster, brush.
- 19._____ to combine two or more ingredients by beating or stirring. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.
- 20._____ to cut food into the smallest possible pieces. Tools: knife, scissors.
- 21._____ to press food through a food mill or fine strainer to make it smooth and semi-liquid.
- 22._____ to soak in an acid-oil mixture.
- 23._____ to rub with fat or oil.
- 24._____ to make very thin, straight cuts in the surface of a food, such as ham. Tool: knife.
- 25._____ to add water to another liquid.