Name: Period :

**Cooking Terms**

Directions: Write the cooking term next to the correct definition, then list equipment needed.

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| --- | --- | --- | --- | --- |
| **Whip** | **Grate** | **Cream** | **Knead** | **Flour** |
| **Mince** | **Steam** | **Dice** | **Cut-In** | **Simmer** |
| **Fold** | **Chop** | **Peel** | **Dredge** | **Sauté** |

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| --- | --- | --- | --- |
|  | Term | Definition | Equipment To Use |
| 1. |  | To beat rapidly to introduce air bubbles into food. |  |
| 2. |  | To finely divide food into various sizes by rubbing it on a surface with sharp projections. |  |
| 3. |  | To cook by the vapor produced when water is heated to the boiling point. |  |
| 4. |  | To cut into small pieces. |  |
| 5. |  | To brown or cook food in a small amount of fat over a low or medium heat. |  |
| 6. |  | To cut into very small cubes. |  |
| 7. |  | To sprinkle or lightly coat with a powdered substance, often with crumbs or seasoning. |  |
| 8. |  | To remove or strip off the skin or rind of some fruits or vegetables. |  |
| 9. |  | To cut fat into flour with a pastry blender or two knives. |  |
| 10. |  | To mix ingredients by gently turning one part over another. |  |
| 11. |  | To coat a food HEAVILY with flour, breadcrumbs or cornmeal.  |  |
| 12. |  | To work sugar and fat together until the mixture is soft and fluffy. |  |
| 13. |  | To work dough to further mix the ingredients and develop gluten, done with hands. |  |
| 14. |  | To cook just below the boiling point. |  |
| 15. |  | To cut or chop food as finely as possible. |  |