Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period \_\_\_\_\_\_\_\_\_\_\_\_\_\_

**C:\Documents and Settings\val.MYDOMAIN\Local Settings\Temporary Internet Files\Content.IE5\GD0PABC5\MCj03967780000[1].wmfCooking Terms**

Match the terms with the definition:

1. \_\_\_\_\_ Bake A. Mix in a circular motion
2. \_\_\_\_\_Baste B. To cut into four pieces
3. \_\_\_\_\_Boil C. To cut into small cubes
4. \_\_\_\_\_Broil D. To mix the sugar and fat together until the mixture is soft and fluffy
5. \_\_\_\_\_Preheat E. To cut fat into flour with a pastry blender or two knives
6. \_\_\_\_\_Scald F. To remove or strip off the skin or rind of some fruits and vegetables
7. \_\_\_\_\_Simmer G. Add a small amount of one item, then another
8. \_\_\_\_\_Steam H. To cut into squares
9. \_\_\_\_\_Skim I. To cook just below the boiling point
10. \_\_\_\_\_Saute J. To brown or cook foods with a small amount of fat using low to

medium heat

1. \_\_\_\_\_Alternate K. To cut into various uneven pieces
2. \_\_\_\_\_Beat L. To mix two or more ingredients to make one
3. \_\_\_\_\_Blend M. To mix ingredients by gently turning one part over another
4. \_\_\_\_\_Chop N. To cut or chop food as finely as possible
5. \_\_\_\_\_Core O. Cut into slabs
6. \_\_\_\_\_Cream P. To separate by pulling apart with your hands
7. \_\_\_\_\_Cube Q. To cut into thin slices
8. \_\_\_\_\_Cut In R. To beat rapidly to incorporate air
9. \_\_\_\_\_Dice S. To cook in an oven with dry heat
10. \_\_\_\_\_Dot T. To cook until bubbles rise to the surface
11. \_\_\_\_\_Fold U. To remove the center
12. \_\_\_\_\_Grate V. To mix with a lifting motion
13. \_\_\_\_\_Knead W. To change from a solid to a liquid
14. \_\_\_\_\_Melt X. To scatter food items on another
15. \_\_\_\_\_Mince Y. To put a liquid, such as melted butter or a sauce on top while cooking
16. \_\_\_\_\_Pare Z. Remove the top
17. \_\_\_\_\_Peel AA. To cook with food very close to high heat source
18. \_\_\_\_\_Quarter BB. To remove peel with a knife or tool
19. \_\_\_\_\_Slice CC. Pour boiling liquid over food or to cook just below boiling
20. \_\_\_\_\_Shred DD. Quick mixing motion
21. \_\_\_\_\_Stir EE. To turn on heat before
22. \_\_\_\_\_Tear FF. To cook by the vapor produced when water is heated to the boiling

Point

1. \_\_\_\_\_Toss GG. To work dough to further mix the ingredients and develop gluten
2. \_\_\_\_\_Whip HH. To finely divide food in various sizes by rubbing it on a surface with

sharp projections

1. \_\_\_\_\_Blanch II. Put in place, get everything out and ready to cook
2. \_\_\_\_\_Roast JJ. Boil briefly, drain, and cool
3. \_\_\_\_\_Stir Frying KK. A browning process produced by heat
4. \_\_\_\_\_Braise LL. To cook by dry heat, uncovered, usually in the oven
5. ­­\_\_\_\_\_Al Dente MM. To cook meat slowly, covered and in a small amount of liquid or steam
6. \_\_\_\_\_Carmelization NN. Cooking until not too soft, but firm to the bite
7. \_\_\_\_\_Grill OO. Cooking and stirring food constantly in lightly oiled pan over high heat
8. \_\_\_\_\_Mise En Place PP. To cook on a rack with the heat source below

**COOKING TERMS OUTLINE FROM STIR-FRY DEMO.**

1. Cube:
2. Dice:
3. Mince:
4. Slice:
5. Dissolve:
6. Chop:
7. Pare:
8. Peel:
9. Grate:
10. Melt:
11. Season:
12. Dredge:
13. Saute:
14. Mix:
15. Steam:
16. Stir:
17. Drain:
18. Blend: