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

disca

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.

1. \_\_\_\_\_ to heat a liquid such as milk to the simmering point. The liquid forms

bubbles along the sides of the container.

1. \_\_\_\_\_ to rub food on a grater to make small particles. Tool: grater.
2. \_\_\_\_\_ to mix ingredients thoroughly, usually in a bowl, using an over-and-over

motion. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.

1. \_\_\_\_\_ to cut food into small pieces. Tools: knife, food chopper.
2. \_\_\_\_\_ to mix two or more ingredients together. Tools: mixing spoon, wire

whisk.

1. \_\_\_\_\_ to cut into small cubes. Tool: knife.
2. \_\_\_\_\_ to cut into small squares. Tool: knife.
3. \_\_\_\_\_ to cut a very thin layer of peel from fruits or vegetables. Tools: vegetable

peeler.

1. \_\_\_\_\_ to mix ingredients gently in a circular motion. Tool: mixing spoon.
2. \_\_\_\_\_ 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.

1. \_\_\_\_\_ to mix two or more ingredients together thoroughly. Tools: mixing

spoon, wire whisk, rotary beater, electric mixer.

1. \_\_\_\_\_ to put a food, such as a peach, in bo8iling water, for a very short time so

it will peel more easily; to slightly precook vegetables before freezing.

1. \_\_\_\_\_ to beat until soft, creamy and smooth. Tools: rotary beater, mixing

spoon.

1. \_\_\_\_\_ to put a dry ingredient through a fine sieve. Tool: flour sifter, strainer.
2. \_\_\_\_\_ to tear food into long, thin pieces; to grate food coarsely on a grater.
3. \_\_\_\_\_ to work dough by pressing and folding until it becomes smooth elastic.
4. \_\_\_\_\_ 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.

1. \_\_\_\_\_ to combine two or more ingredients by beating or stirring. Tools: mixing

spoon, wire whisk, rotary beater, electric mixer.

1. \_\_\_\_\_ to cut food into the smallest possible pieces. Tools: knife, scissors.
2. \_\_\_\_\_ to press food through a food mill or fine strainer to make it smooth and

semi-liquid.

1. \_\_\_\_\_ to soak in an acid-oil mixture.
2. \_\_\_\_\_ to rub with fat or oil.
3. \_\_\_\_\_ to make very thin, straight cuts in the surface of a food, such as ham.

Tool: knife.

1. \_\_\_\_\_ to add water to another liquid.