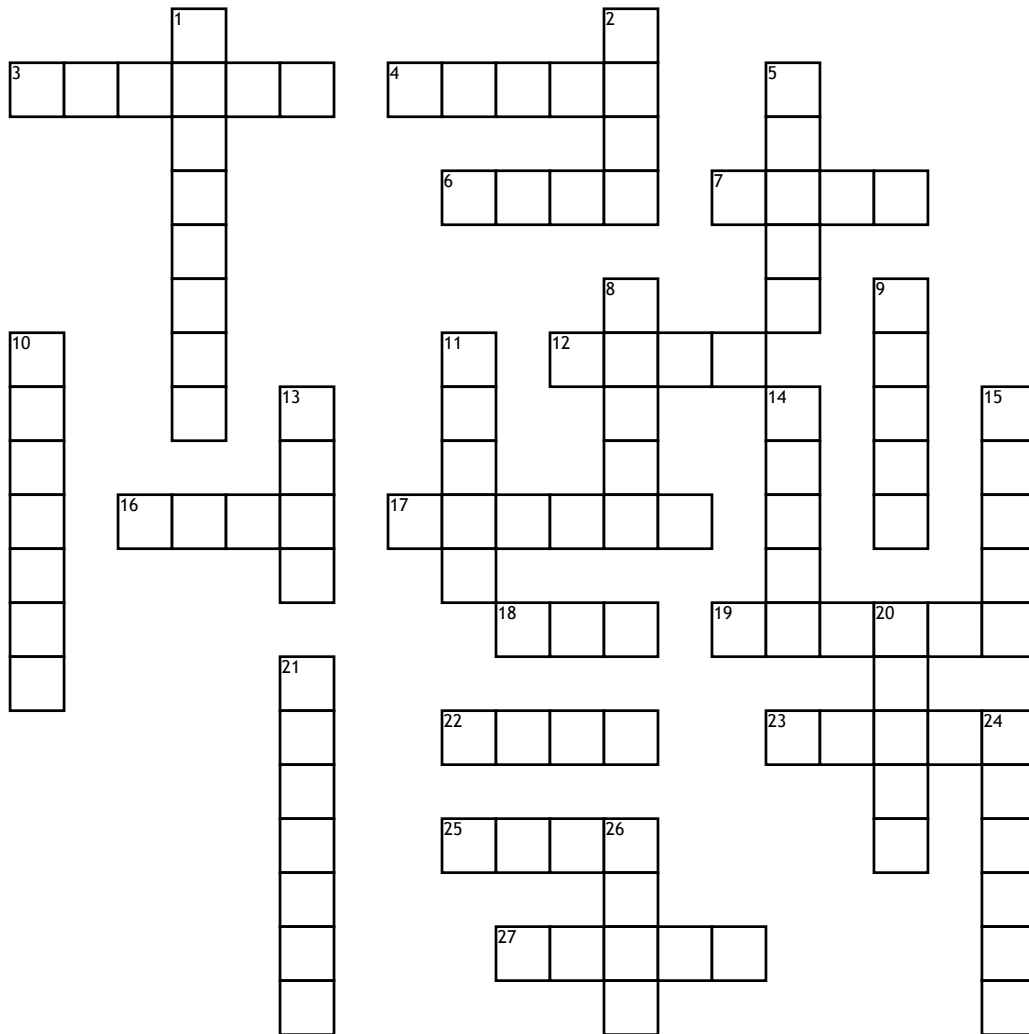


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Baking & Cooking Terminology



## Across

3. To lightly coat with oil, butter, margarine, or non-stick spray so food does not stick when cooking or baking  
 4. To moisten foods during cooking with pan drippings or a sauce in order to add flavour and prevent drying  
 6. To mix by using circular motion, going around and around until blended  
 7. To mix ingredients together using a fast, circular movement with a spoon, fork, whisk, or mixer  
 12. To cook in an oven  
 16. To flatten to a desired thickness by using a rolling pin  
 17. To cook in liquid over low heat (low boil) so that bubbles just begin to break the surface  
 18. To stir ingredients together with a spoon, fork, or electric mixer until well combined  
 19. To add flavourings such as salt, pepper, herbs and spices to a food  
 22. To heat a food so that the liquid gets hot enough for bubbles to rise and break the surface  
 23. To press, fold and stretch dough until it is smooth and uniform, usually done by pressing with the heels of the hands

25. To mix ingredients, such as salad greens and dressing, by tumbling them with tongs or a large spoon and fork  
 27. To beat ingredients, such as shortening and sugar, until they are soft and creamy

## Down

1. To soak food in a liquid to tenderize or add flavour to it  
 2. To brown a food, usually meat, quickly on all sides using high heat to seal in juices  
 5. To mix ingredients together gently with a spoon, fork, or until well combined  
 8. To cook quickly in a little oil, butter, or margarine  
 9. To cook food directly over intense heat on a rack  
 10. To turn oven on ahead of time so that it is at the desired temperature when needed (usually takes about five to ten minutes)  
 11. To cook under direct heat  
 13. To mix ingredients by gently turning one part over another with a spatula  
 14. To scrape food against the holes of a grater making thin pieces

15. To cut fat into flour with two knives, or a pastry blender, until it is distributed in small particles throughout the mixture

20. To cook food over steam without putting the food directly in water

21. To partially cook fruits, vegetables, or nuts in boiling water or steam

24. To lightly coat food, usually with flour, cornmeal, or bread crumbs.

26. To cook food in liquid for a long time until tender, usually in a covered pot

## Word Bank

Grate	Simmer	Toss	Preheat	sear	grill	dredge
Mix	Saute	beat	baste	Broil	Marinate	season
Blanche	roll	cut-in	Stir	stew	boil	Steam
Knead	cream	Blend	Fold	Grease	bake	