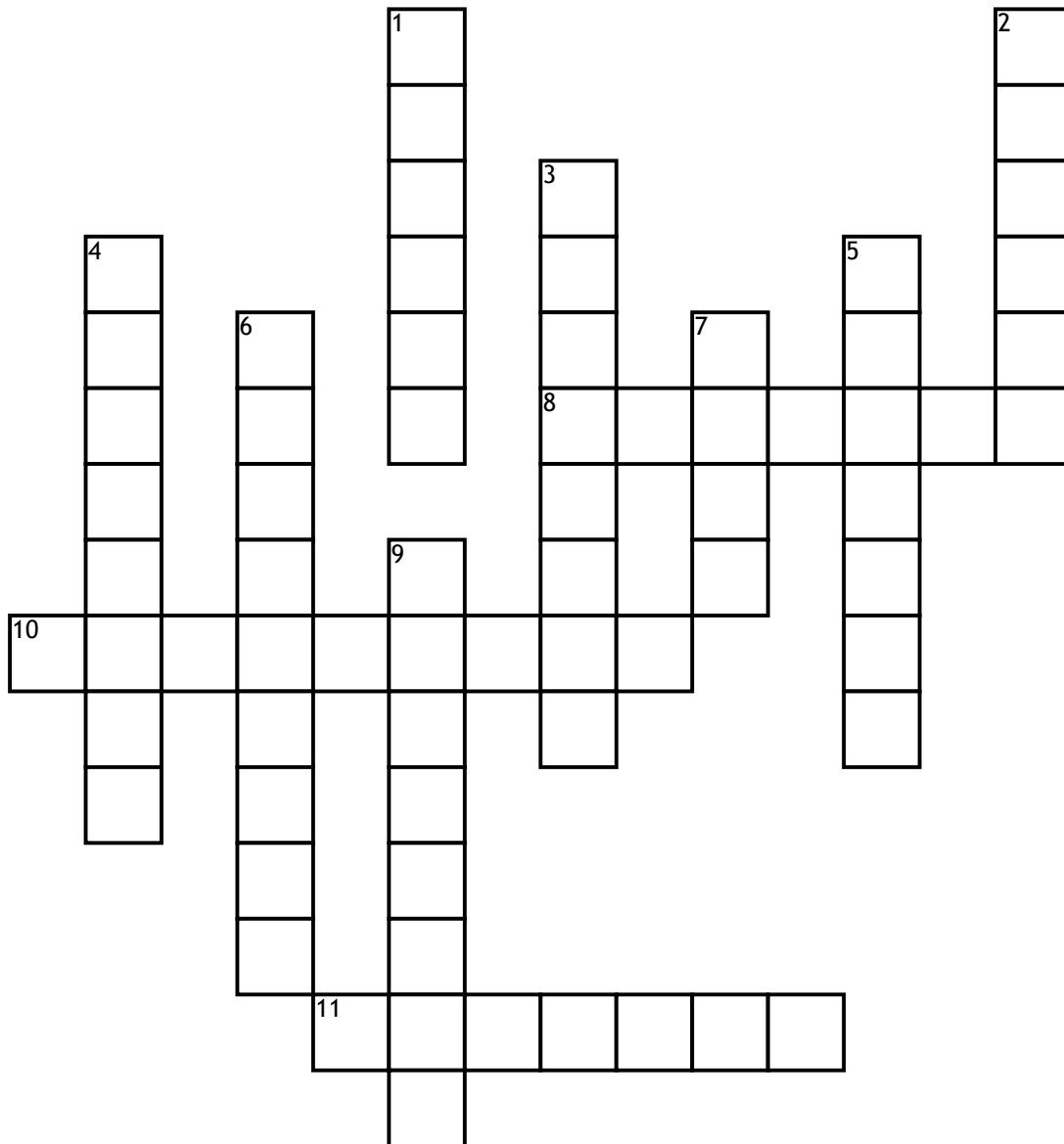


Name: _____

Cooking Methods



Across

8. Long, slow method of simmering food in a small amount of liquid

10. Not true boiling because food is cooked at the lower temperature of 85 degrees

11. What direction should the handle face when using the stove?

Down

1. Cooking food by total or part emersion in fat or oil

2. Cooking of food in an oven without the addition of fat or oil

3. Cooking of food in an oven using a minimum amount of fat or oil

4. Method of cooking delicate foods in liquid at temperature just below simmering point

5. Method of cooking by complete immersion of food in water or stock at 100° C

6. What are worn to remove food from the oven

7. Type of Frying; pan and

9. Fast, dry method of cooking that uses intense heat