

Name: _____ Date: _____ Period: _____

Culinary Terms

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| 1. To cook food until just firm, usually referring to pasta, but can include vegetables. | A. Al dente |
| 2. To cook food in an oven using dry heat. | B. Cube |
| 3. To moisten food while cooking by spooning, brushing, or squirting a liquid, such as meat drippings to stock, to add flavour and prevent it from drying out. | C. Cream |
| 4. To stir rapidly in a circular motion to make a smooth mixture, using a whisk, spoon, or mixer. | D. Bake |
| 5. To cook first by browning the food in butter or oil, then gently simmering in a small amount of liquid over low heat for a long period of time in a covered pan until tender. | E. Broil |
| 6. To expose food to direct heat on a rack or spit, often used for melting food like cheese. | F. Brown |
| 7. To cook over high heat (usually on the stove-top) to brown food. | G. Dress |
| 8. To heat sugar until it liquefies and becomes a syrup. | H. Dredge |
| 9. To cut vegetables into large squares, usually specified by the recipe. | I. Drizzle |
| 10. To beat ingredients (usually sugar and a fat) until smooth and fluffy. | J. Beat |
| 11. Like chopping, it is to cut food into small cubes, usually about 1/2 inch. | K. Braise |
| 12. 1/8 teaspoon. | L. Julienne |
| 13. To cut into small pieces, usually 1/4 to 1/8 chunks. | M. Dollop |
| 14. A spoonful of a semi-solid food, like whipped cream or mashed potatoes, placed on top of another food. | N. Grease |
| 15. To lightly coat uncooked food with a dry mixture, usually with flour, cornmeal, or bread crumbs, to be pan fried or sautéed. | O. Caramelize |
| 16. To coat foods with a sauce, such as salad. | P. Fillet |
| 17. To pour liquid back and forth over a dish in a fine stream, usually melted butter, oil, syrup, or melted chocolate. | Q. Dice |
| 18. To coat lightly with a powdery ingredients, such as confectioners' sugar or cocoa. | R. Dust |
| 19. To cut the bones from a piece of meat, poultry, or fish. | S. Chop |

20. To combine light ingredients, such as whipped cream or beaten eggs whites, with a heavier mixture, using a over-and-under motion.	T. Knead
21. To coat foods with mixtures such as jellies or sauces.	U. Glaze
22. Creates tiny pieces of food, best for things like cheese to melt quickly or a vegetable used in a sauce.	V. Marinate
23. To coat the interior of a pan or dish with shortening, oil, or butter to prevent food from sticking during cooking.	W. Dash
24. Cutting vegetables until long, thin stripes, approximately 1/4 inch thick and 1 inch long.	X. Baste
25. The process of mixing dough with the hands or a mixer	Y. Fold
26. To soak in a sauce or flavoured liquid for a long period of time, usually a meat, poultry or fish.	Z. Grate