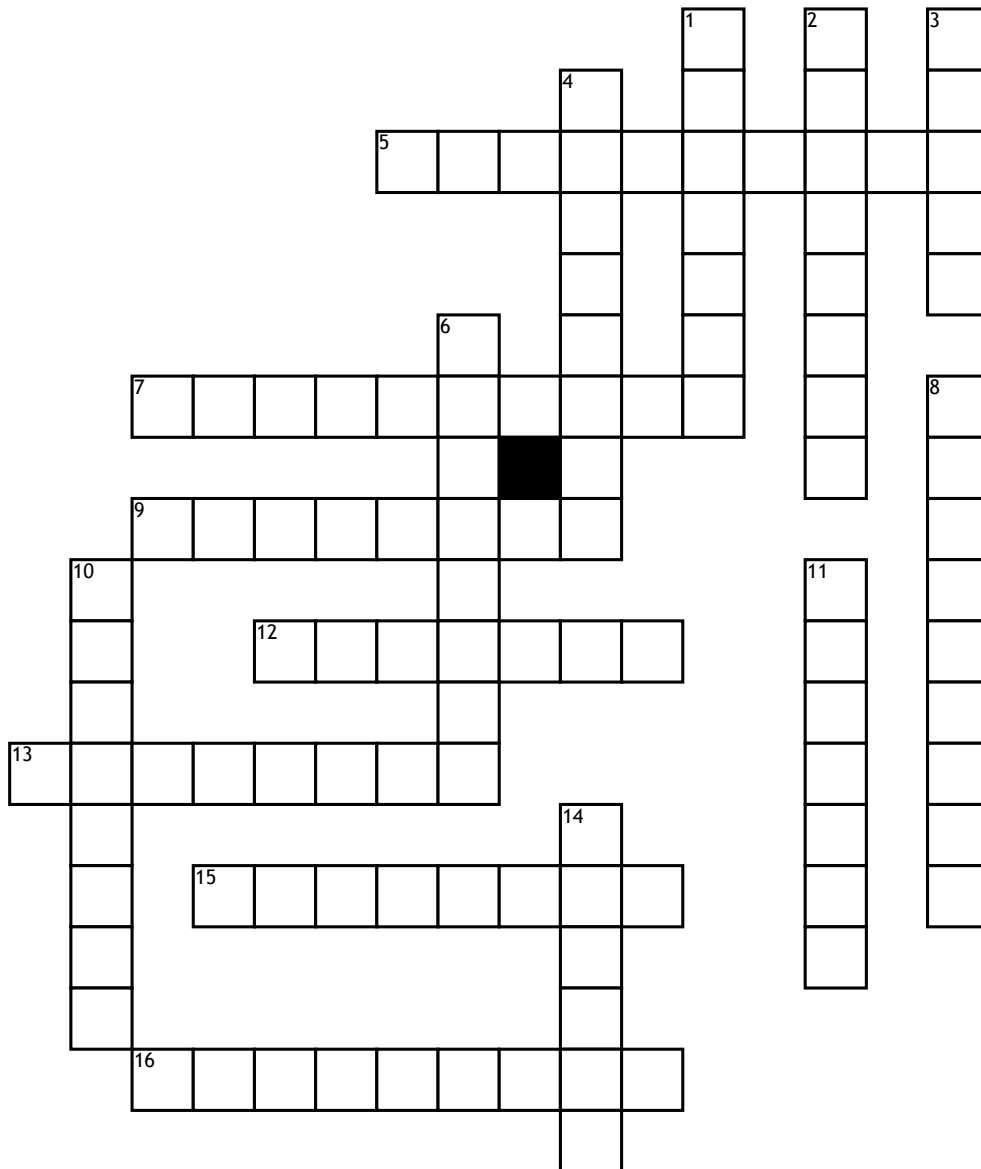


Dry / Moist Heat cooking



Across

5. food that turns brown when its sugar becomes hot
 7. cooking food in a pan with enough fat to completely cover the food
 9. food is placed on a rack for cooking
 12. heat transfer that comes from a glowing or red hot heat source is _____ heat.
 13. method in which foods are completely covered in water, for cooking tender foods

15. cooking in liquid or steam long enough to cook the outer portion
 16. _____ cooking is when foods continue to cook after being removed from heat source.

Down

1. food is cut into smaller pieces for
 2. referring to the reaction of proteins browning in foods
 3. heat is transferred through direct contact or _____

4. cooks food quickly, uncovered in a small amount of fat over high heat.
 6. one of the two combination methods
 8. temperature range for _____ is 170 - 185.
 10. time it takes for the pan to re-heat after adding food.
 11. foods cooked at moist heat temperatures 212 degrees or above
 14. when the fork slides into food easily is fork _____