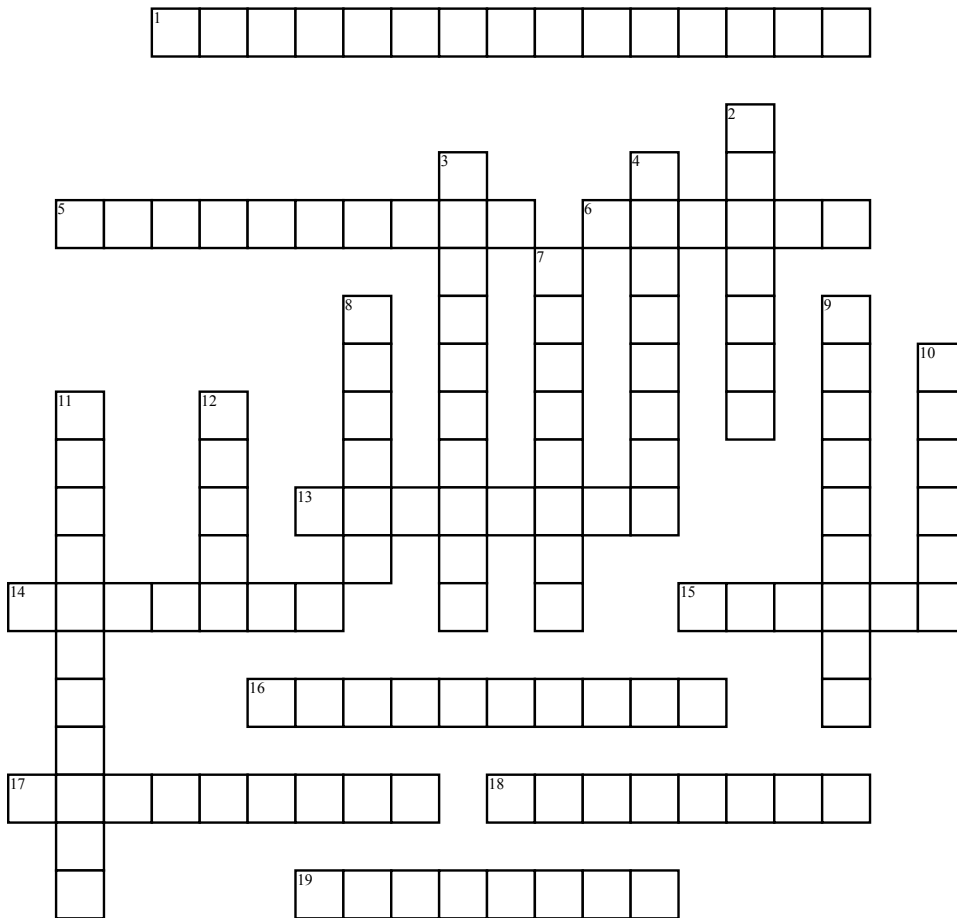


Name: _____

Date: _____

Dylan



Across

1. Cook food in steam under pressure

5. Heat transfer by direct contact

6. Frying

13. Cooking food under or over direct heat

14. Cooking food that are uncovered without adding liquid

15. Cooking food in melted fat or oil

16. Frying deep

17. Bubbles in liquid rise gently

18. Cooking in an oven

19. Cooking food over boiling water

Down

2. When liquid reaches boiling temp

3. Transfer of heat by the movement of air

4. Browning foods first and then with a long period of shallow simmering

7. Cooking on direct fire

8. Frying with a pan

9. Infrared rays strike a warm object

10. Cooking food uncovered in an oven

11. Range top method of dry heat cooking

12. Sauté