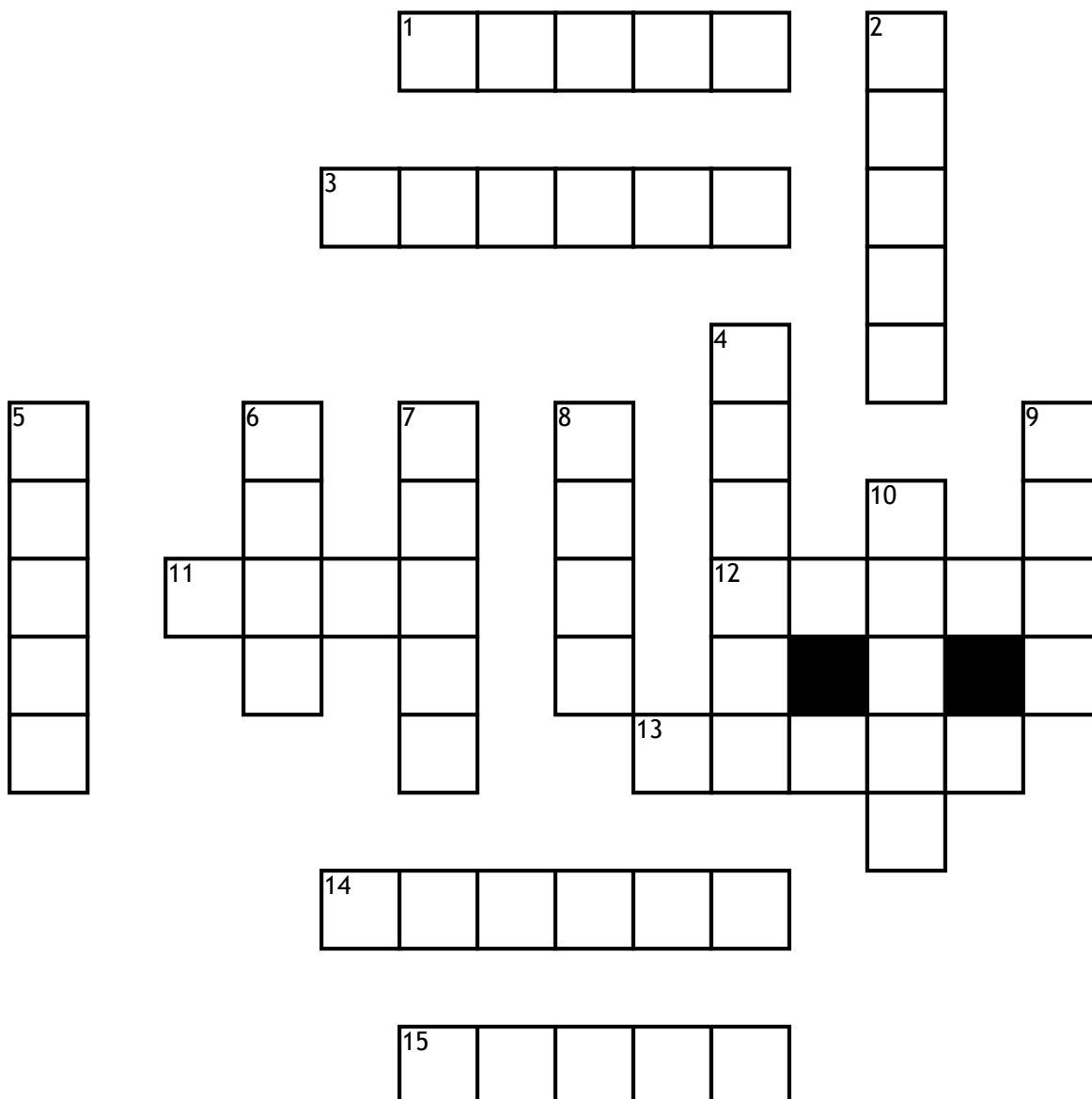


Name: _____ Date: _____

FOOD PREPARATION TERMS



Across

1. TO CUT FAT INTO PLOUR WITH A PASTRY BLENDER OR TWO KNIVES

3. TO COAT FOOD HEAVILY WITH FLOUR, BREADCRUMBS OR CORNMEAL

11. TO CUT INTO VERY SMALL CUBES

12. TO CUT OR CHOP FOOD AS FINELY AS POSSIBLE

13. TO WORK SUGAR AND FAT TOGETHER UNTIL MIXTURE IS SOFT AND FLUFFY

14. TO MIX INGREDIENTS BY GENTLY TURNING ONE PART OVER ANOTHER

15. TO SPRINKLE OR COAT WITH A POWDERED SUBSTANCE, OFTEN WITH CRUMBS OR SEASONINGS

Down

2. TO FINELY DIVIDE FOOD IN VARIOUS SIZES BY RUBBING IT ON SURFACE WITH SHARP PROJECTIONS

4. TO COOK JUST BELOW THE BOILING POINT

5. TO BROWN OR COOK FOODS WITH A SMALL AMOUNT OF FAT USING LOW TO MEDIUM HEAT

6. TO BEAT RAPIDLY TO INTRODUCE AIR BUBBLES INTO FOOD

7. TO COOK BY VAPOR PRODUCED WHEN WATER IS HEATED TO THE BOILING POINT

8. TO CUT INTO SMALL PIECES

9. TO REMOVE OR STRIP OFF THE SKIN OR RIND OF SOME FRUITS AND VEGETABLES

10. TO WORK DOUGH TO FURTHER MIX THE INGREDIENTS AND DEVELOP THE GLUTEN