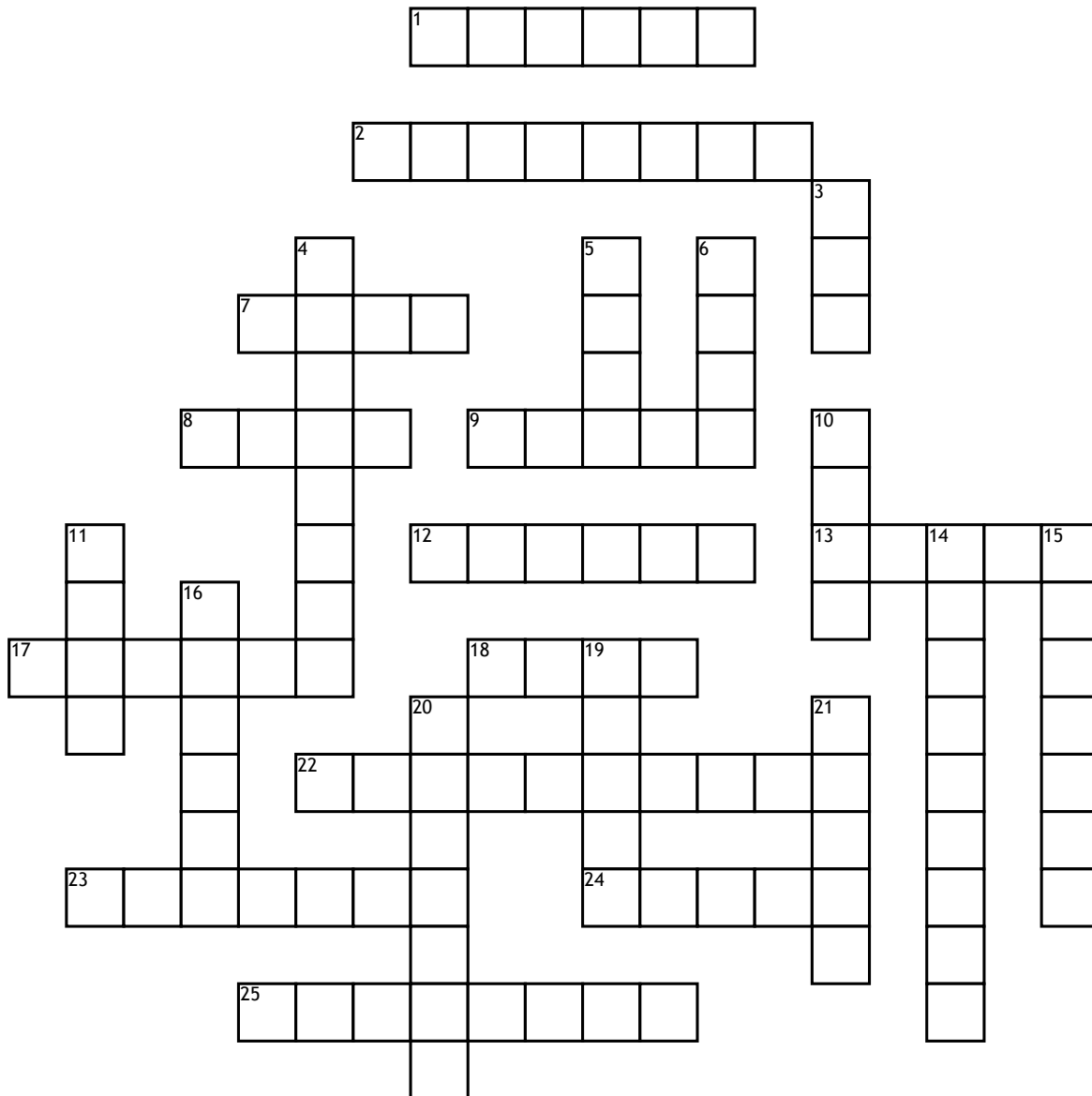


Name: _____

Date: _____

Food Preparations Vocab



Across

1. A small amount of a soft food such as whipped cream
2. Cook food on a grill while basting with a marinade
7. To remove the green stem and leaves
8. To beat rapidly to incorporate air and increase volume
9. To work dough by using a pressing and folding action to make it smooth and elastic
12. To cool to 32F and store at 0F
13. To tear or cut food into long thin strips
17. To cook in a liquid and simmer on the stove or in the oven
18. To quickly and gently mix ingredients with a fork

22. To heat sugar over low heat until melted and golden brown

23. A decorative and edible accompaniment to give a dish more eye appeal

24. To cut or to chop into very fine pieces

25. Has the same components as batter but they are not blended together

Down

3. To cook food in a small amount of fat over medium heat

4. To cut food into long thin strips

5. To remove the seed area from a pome with a small knife

6. To combine a delicate ingredient to a solid mixture in an up and over motion

10. To remove the skin of a citrus fruit

11. To remove the skin with a knife

14. Cook food with waves of energy rather than heat

15. To slowly spoon or pour a thin stream of icing or melted butter over a food

16. To cook in a liquid just below the boiling point

19. To cook in a closed saucepan above boiling water

20. To bring an oven up to a baking tempature before baking

21. To make straight