

Name: _____ Date: _____ Period: _____

Food Terms

R R R G J Y B L A N C H G A R N I S H N R J H R
P S C Y S L Y Y X U K K J J Q U B X I K B H B R
D D A C U T G C H I B O D Z E R E E E L W W U U
C J R V I C R D V S M L N G O C V G A J L A O O
H O M B X L R M O A U A E W T E I G D C F U Y L
I O E E G I E E Q T W R N N D T C D L E V G H F
L I L U F O B O A G N B B P D V E N E A R R V D
L I I C B B U J V M R Z C U T I N N I A Z D Y R
X C Z E X F C H C M L A N F R H N W Q M O E F R
A O E B U Y L T U A T E T R Q E F D L O O C Q T
S R C R K U B U J N S W D E I H J G L N U C L J
F E O A X G E G T Q U B P L J S U J G O V E Y J
M D M B F R Y M B E D Y U E E A A D V G M Z D Z
V R B S V U F W F I W J E A Y M S L D G C I N E
R A I D L A L D O M N S Y S E Y Y O D R O U A T
C I N E K A L F L S S D N Q T O R F I E A P C A
L N E B G W I J E A X W D E A U F I S A T F T E
A S D R C A R G C X D N T T V X P E S S O L X B
R C A A Q E G I D A I S U A E Z E N O E B W H C
I O E I M C R Y E R A M Z N L A E O L J A V O T
F D R S K F R N G B E W B I E J D B V V K A S C
Y D B E D B K U L L T S P R M Z T P E M E W H G
W L D Q J B L J S E V M S A T M Y W S G G O M R
B E M J B R O I L H R X U M C C G P E U P D Y S

fricassee	carmelize	marinate	julienne	dissolve	deep-fry	barbecue	garnish
elevate	combine	clarify	grease	dredge	devein	cut in	coddle
braise	blanch	mince	knead	grind	grill	grate	glaze
flute	flour	flake	dress	drain	crush	cream	chill
candy	brush	brown	broil	bread	blend	baste	mold
melt	mash	hull	fold	dust	dice	cube	core
cool	coat	chop	bone	boil	bind	beat	bake
mix	fry	dot	cut				