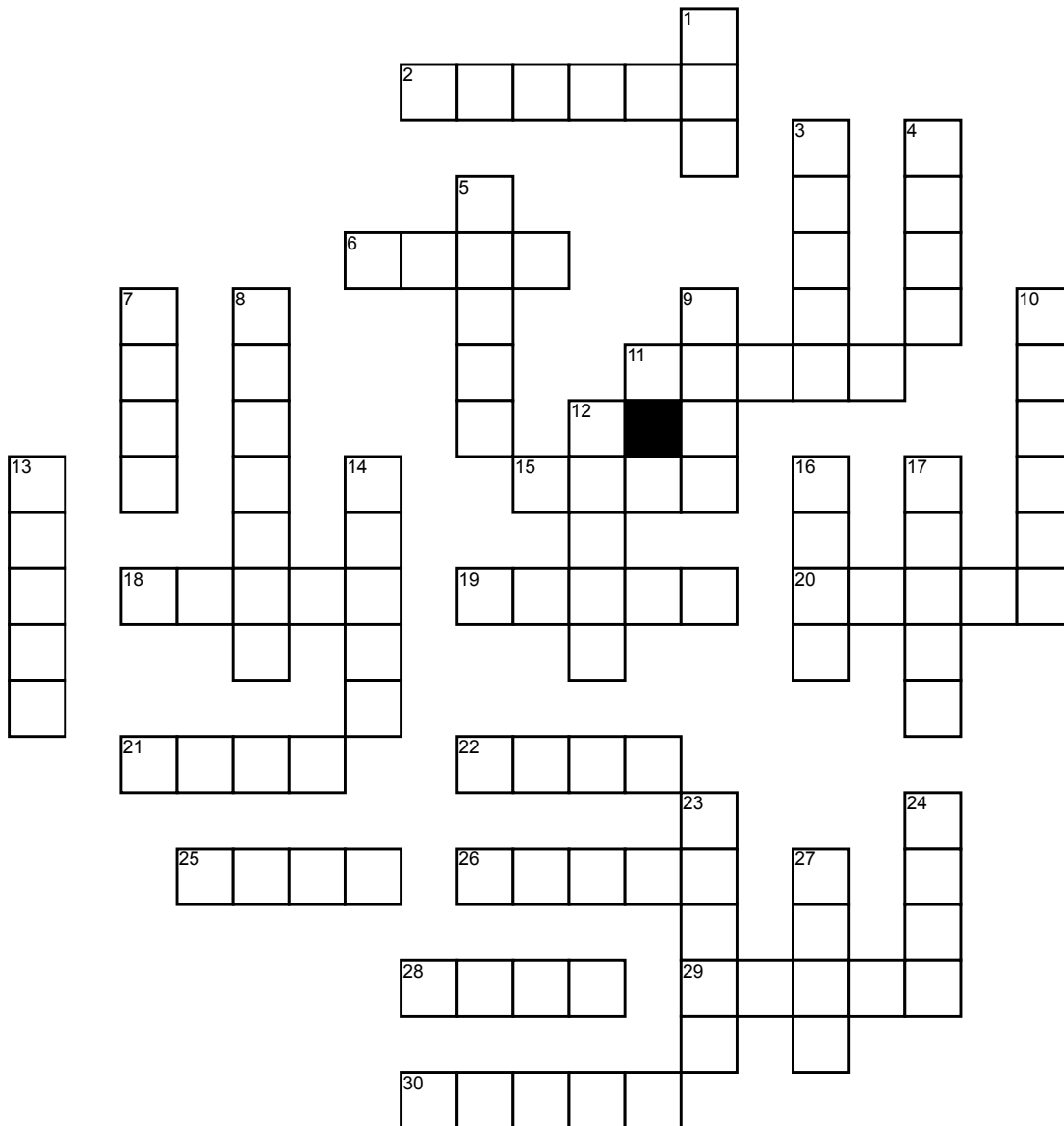


Name: _____

Date: _____

Food preparation terms



Across

2. Cook in a liquid that's barely boiling
 6. To change a solid into a liquid
 11. Cut or break into thin pieces
 15. Beat quickly and steadily
 18. A liquid that adds a glossy layer
 19. To work a dough
 20. Coat food with crumbs and egg
 21. Create layers with a dry or liquid mixture
 22. Mix in circular motion

25. Remove outer layer

26. Soften solid fats

28. Mix ingredients together

29. Make soft shallow foods on cuts

30. Combine solid fat with flour

Down

1. Cool in hot fat

3. Cut or chop into fine pieces

4. What is to cook in dry heat ?

5. Cut thin flat pieces

7. Cook a liquid

8. Heat to desired temperature
BEFORE

9. Cut in small pieces

10. Remove from a form

12. Cut out or tear into large thin pieces

13. Rub food against grater to make small pieces

14. Cook with vapor produced by boiling

16. Cut into small squares

17. Stir ingredients until thoroughly combined

23. Break food with the back of a spoon

24. Cut into very small squares

27. Let food sit until no longer warm