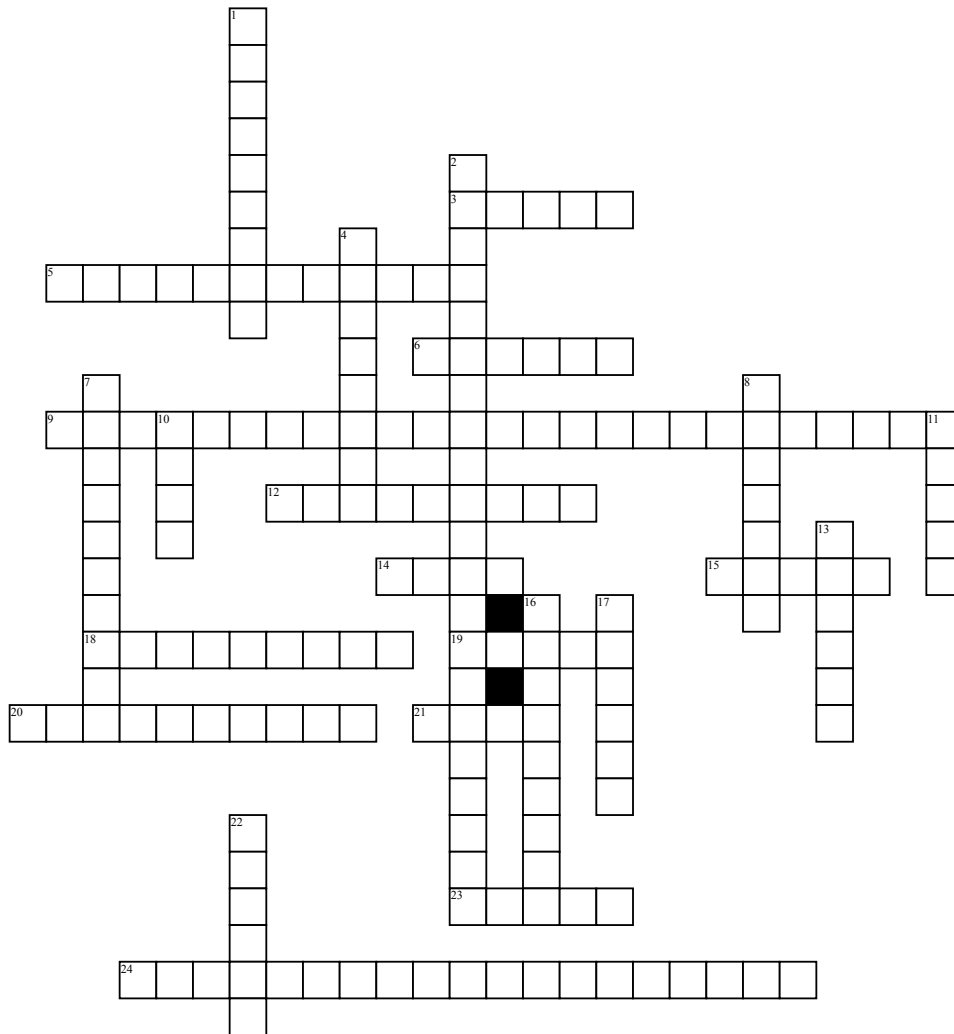


Heat Transfer Game



Across

- 3.** Cook (food, especially meat) by prolonged exposure to heat in an oven or over a fire
- 5.** This moist-heat cooking method uses a sautoir or other shallow cooking vessel, heat is transferred by conduction from the pan, to the liquid, to the food. Shallow poaching is best suited for boneless, naturally tender, single serving size, sliced or diced pieces of meat, poultry or fish
- 6.** Fry in a pan in a small amount of fat
- 9.** Braising, stewing and pot-roasting are all combination cooking methods which are excellent for cooking tougher (but often tastier) cuts of meats.
- 12.** Poaching is the cooking of food - in the required amount of liquid - at just below boiling point. Methods. There are two methods of poaching: shallow and deep
- 14.** With reference to a liquid) reach or cause to reach the temperature at which it bubbles and turns to vapor
- 15.** Cook (meat or fish) by exposure to direct, intense radiant heat
- 18.** The action or process of inducing someone to a position or organization

- 19.** A metal framework used for cooking food over an open fire; a gridiron.
- 20.** The movement caused within a fluid by the tendency of hotter and therefore less dense material to rise, and colder, denser material to sink under the influence of gravity, which consequently results in transfer of heat
- 21.** Burn or scorch the surface of (something) with a sudden, intense heat
- 23.** The vapor into which water is converted when heated, forming a white mist of minute water droplets in the air
- 24.** Use water, liquid or steam to transfer heat to food. Common moist-heat cooking methods include: poaching, simmering, boiling, braising, stewing, pot roasting, steaming and en papillote
- Down**
- 1.** The emission of energy as electromagnetic waves or as moving subatomic particles, especially high-energy particles that cause ionization
- 2.** Are those that utilize air or fat. These are broiling, roasting, grilling, baking, sauteing, pan-frying and deep-fat frying. Foods cooked using this method have a rich flavor due to the caramelization and browning of the foods

- 4.** A method of treating food by partial cooking followed by vacuum-sealing and chilling
- 7.** The process by which heat or electricity is directly transmitted through a substance when there is a difference of temperature or of electrical potential between adjoining regions, without movement of the material
- 8.** Fry (food) in an amount of fat or oil sufficient to cover it completely
- 10.** Cook (food) by dry heat without direct exposure to a flame, typically in an oven or on a hot surface
- 11.** Fried quickly in a little hot fat
- 13.** Of water or food) stay just below the boiling point while being heated
- 16.** An electromagnetic wave with a wavelength in the range 0.001–0.3 m, shorter than that of a normal radio wave but longer than those of infrared radiation. Microwaves are used in radar, in communications, and for heating in microwave ovens and in various industrial processes
- 17.** Make white or pale by extracting color; bleach
- 22.** Fry (food) lightly and then stew it slowly in a closed container.

Word Bank

Saute	Moist Cooking Methods	Pan Fry	Conduction
Dry heat cooking methods	Roast	Microwave	Grill
Boil	Convection	Radiation	Simmer
Induction	Sous Vide	Deep Fry	Steam
Deep Poach	Bake	Broil	Braise
Sear	Combination cooking methods	Blanch	Shallow Poach