

Name: _____ Date: _____

Heat Transfer

1. cook (food) by dry heat without direct exposure to a flame, typically in an oven or on a hot surface. A.
2. fried quickly in a little hot fat. B.
3. fry (food) in an amount of fat or oil sufficient to cover it completely. C.
4. fry in a pan in a small amount of fat. D.
5. a metal framework used for cooking food over an open fire; a gridiron. E.
6. the action or process of inducting someone to a position or organization. F.
7. the emission of energy as electromagnetic waves or as moving subatomic particles, especially high-energy particles that cause ionization. G.
8. 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. H.
9. 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. I.
10. the vapor into which water is converted when heated, forming a white mist of minute water droplets in the air. J.
11. 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. K.
12. fry (food) lightly and then stew it slowly in a closed container. L.
13. a dish of meat and vegetables cooked slowly in liquid in a closed dish or pan. M.
14. a method of treating food by partial cooking followed by vacuum-sealing and chilling. N.
15. (with reference to a liquid) reach or cause to reach the temperature at which it bubbles and turns to vapor. O.
16. (of water or food) stay just below the boiling point while being heated. P.
17. burn or scorch the surface of (something) with a sudden, intense heat. Q.
18. is the cooking of food - in the required amount of liquid - at just below boiling point. R.
Methods.

19. 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.

S.