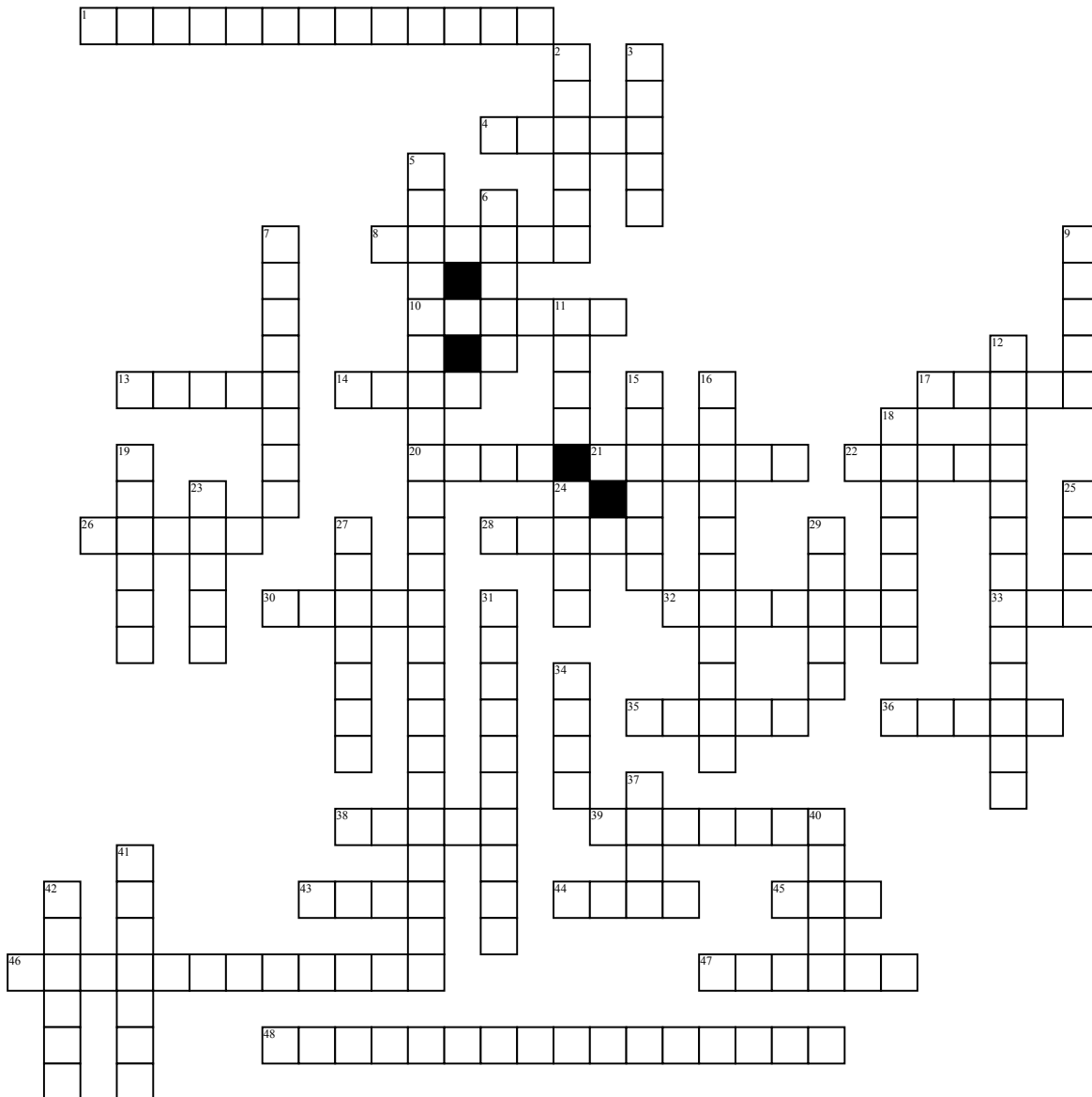


Name: _____ Date: _____ Period: _____

cooking vocabulary words



Across

1. finely chopped
4. to coat a food with liquid that forms a glossy finish
8. to separate food partials for a liquid
10. to boil a mixture in order to evaporate the liquid
13. to separate water from solid food
14. to cut food into small pieces with kitchen shears.
17. to pulverize food into crumbs, powder, or paste.
20. to cut off a very thin layer of peel with a paring knife.
21. combining two or more ingredients thoroughly so they blend
22. to grind or mash cooked fruits or veggies.
26. to pour liquid over a food as it cooks
28. to make a straight, shallow cut with a slicing knife.
30. to brake or tear off small layers of food
32. to loosen the flavorful food particles
33. to put a small piece of food, such as butter, on the surface of another food.
35. to coat a food, such as chicken or fish with flour
36. to cut food into large, thin pieces with a slicing knife.
38. to remove the touch outer coating of a food
39. applying a thin layer of one food onto another food for flavor and texture.
43. to crush food into a smooth mixture.
44. to lightly sprinkle a food with flour.
45. to remove a stone or seed
46. to cut food such as cheese or carrots, into smaller pieces.
47. to coat food heavily with flour
48. this method is used for measuring shortening

Down

2. to add such flavoring as herbs or spices
3. to coat a food with three different layers
5. this method is used for liquids.
6. to cook a food briefly in boiling water
7. to add flavor by soaking it in a cold, seasoned liquid
9. to use a pastry brush to coat food with a liquid
11. to remove the center of a fruit, such as apple or pineapple
12. small squared pieces
15. to cut food such as almonds, into very thin strips.
16. this method is used for fat that comes in 1/4 – pound sticks.
18. to dived a food into four equal pieces
19. to dip a food briefly in boiling water
23. to soak dry ingredients
24. to shape food by hand
25. to leave an opening in a container so steam can escape.
27. to make a liquid clear by removing solid particles.
29. to heat liquid to just below the boiling point
31. to heat sugar until it liquefies and darkens in color.
34. to beat quickly and vigorously to incorporate
37. to mix ingredients.
40. to use a grinder to break up a food into course, medium, or fine particles.
41. dividing food into smaller parts using sharp-bladed tool.
42. adjusting food scale by subtracting containers weight so food can be weighed.