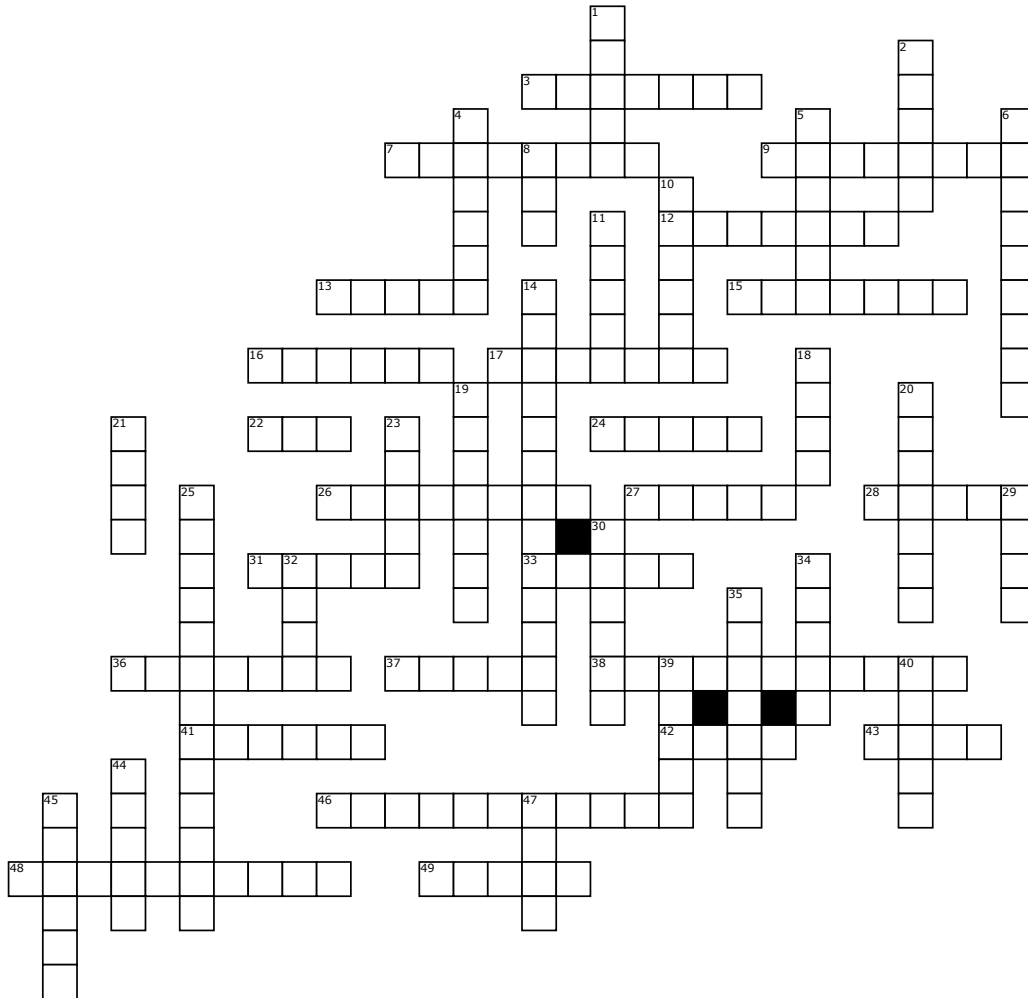


Name: _____ Date: _____

safety skill and cooking vocabulary



Across

3. adding air to food

7. to beat quickly and vigorously to incorporate air into a mixture, making it light and fluffy.

9. - to add flavor to a food by soaking it in a cold, seasoned liquid. The liquid is usually discarded.

12. a way of mixing ingredients together

13. to coat a food, such as chicken or fish, with flour.

15. to loosen the flavorful food particles in a pan after food has been browned. The food is removed from the pan and excess fat poured off

16. 1. combining two or more ingredients thoroughly so they blend

17. crushing of food into smoother form

22. 1. to put small pieces of food, such as butter, on the surface of another food.

24. coat a food with three different layers

26. often applies to food that is cooking

27. to grind or mash cooked fruits or vegetables until they are smooth. Tools for this task include a blender, a food processor, a food mill, and a sieve.

28. - to soak dry ingredients, such as tea or herbs, in hot liquid to extract flavor or soften the texture

31. to cut off a very thin layer of peel with a paring knife.

33. to remove the tough outer coating of a food, such as eggs or nuts.

36. dividing food into four equal pieces

37. to break or tear off small layers of food, often cooked fish, with a fork.

38. both of these terms refer to cutting food into small, square pieces.

41. 1. to put small pieces of food, such as butter, on the surface of another food.

42. to cut food into smaller pieces with kitchen shears.

43. to put small pieces of food, such as butter, on the surface of another food.

46. chopping means to cut food into small, irregular pieces. To mince is to chop finely.

48. 1. to heat sugar until it liquefies and darkens the color. Other foods may be caramelized to release their sugar coat.

49. to heat liquid to just below the boiling point. Also, to blanch food.

Down

1. to separate water from solid food, such as vegetables, or cooked pasta, by putting the food in a colander or strainer

2. to use a grinder to break up a food into coarse, medium, or fine particles

4. to cut a food, such as almonds, into very thin strips.

5. subtracting the weight of the container to find the weight of food alone

6. to add such flavorings as herbs and spices to a food.

8. to remove a stone or seed from fruit using a sharp knife

10. to separate solid particles from a liquid, such as broth, by pouring the mixture through a strainer or sieve.

11. to use a pastry brush to coat a food with liquid, such as melted butter or a sauce.

14. to cut food, such as cheese or carrots, into smaller pieces or shreds

18. used to gently mix a light, fluffy mixture into a heavier one.

19. to make a liquid clear by removing solid particles. A broth is clarified by removing the fat and straining. Clarified butter has been melted and the butterfat poured off from the milk solids

20. dividing food into smaller parts using sharp-bladed tool

21. to leave an opening in a container so steam can escape during cooking

23. large, thin pieces with a slicing knife

25. to cut food, such as cheese or carrots, into smaller pieces or shreds.

29. to cut off a very thin layer of peel with a paring knife.

30. to boil a mixture in order to evaporate the liquid and intensify the flavor.

32. to remove the center of a fruit, such as an apple or pineapple.

34. to cook a food in a sugar syrup. Some root vegetables, fruits, and fruit peels are prepared in this way.

35. cover with a thin layer of another food

39. to pour liquid over a food as it cooks, using a baster or spoon.

40. to pulverize food into crumbs, powder, or paste with a rolling pin, blender, or food processor.

44. 1. to beat ingredients, such as shortening and sugar, combining until soft and creamy.

45. to dip a food briefly in boiling water and then in cold water to stop the cooking process.

47. to shape a food by hand or by placing it in a decorative way.

Word Bank

flake	clarify	mold	starin	core	deglaze	vent
steep	dredge	drain	blanch	dust	mashing	grate and shred
cube and dice	slice	Dot	purée	silver	coating	marinate
scald	baste	cream	pare	caramelize	pit	bread
brush	crush	shell	fold	flour	mixing	beating
snip	reduce	grind	tossing	whipping	cutting	seasoning
taring	stirring	candy	cut and mince	grate and shred	quarter	score