



1. _____ To cut into very small cubes.
2. _____ To cook over, under, or in front of hot coals or a gas or electric burner, or other form of direct heat.
3. _____ To mix ingredients by gently turning one part over another with a spatula.
4. _____ To finely divide food in various sizes by rubbing it on a grater with sharp projections.
5. _____ To make mixture smooth by lifting it over and over quickly with a big beating stroke or to incorporate air through the mixture.
6. _____ To beat sugar and fat together until fluffy.
7. _____ To prepare food by applying heat in any form.
8. _____ To ornament food - usually with another colorful food - before serving to add eye appeal.
9. _____ To mix two or more ingredients together until well combined.
10. _____ To remove or strip off the skin or rind of some fruits and vegetables.
11. _____ To cut or chop food as finely as possible.
12. _____ To cook by dry heat, usually in an oven.
13. _____ To sprinkle or coat with a powdered substance, usually with crumbs or seasonings.
14. _____ To work dough with the "heel" of the hands, using a pressing motion, accompanied by folding and stretching until smooth and elastic.
15. _____ To cook in water or liquid in which bubbles rise continually and break on surface.
16. _____ To cut fat into flour with two knives, or a pastry blender, until it is distributed in small particles throughout the mixture.
17. _____ To coat food with butter, margarine, or egg - using a small brush.
18. _____ To bake, dry, or toast a food until the surface is brown.
19. _____ To roast meat slowly on a spit rack or rack over heat - basting frequently with a seasoned sauce.
20. _____ To cut into small pieces.
21. _____ To cook below the boiling point, bubbles form slowly and break on the surface.
22. _____ To beat rapidly to introduce air bubbles into food; Applied to cream, eggs, and gelatin.
23. _____ To mix by using circular motion, going around and around until blended.
24. _____ To cook in the steam generated by boiling water.
25. _____ To flatten to a desired thickness by using a rolling pin.
26. _____ To cook in a small amount of fat.
27. _____ To add salt, pepper, or other substances to food to enhance the flavor.
28. _____ To mix ingredients lightly without mashing or crushing them.

COOKING TERMS

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| A. Bake |
| B. Barbecue |
| C. Beat |
| D. Blend |
| E. Boil |
| F. Broil |
| G. Brown |
| H. Brush |
| I. Cook |
| J. Cream |
| K. Cut-in |
| L. Chop |
| M. Dice |
| N. Flour |
| O. Fold in |
| P. Garnish |
| Q. Grate |
| R. Knead |
| S. Mince |
| T. Peel |
| U. Roll |
| V. Saute |
| W. Season |
| X. Simmer |
| Y. Steam |
| Z. Stir |
| AA. Toss |
| AB. Whip |

