

COOKING AND CULINARY

Terminology related to cooking, food preparation, and culinary techniques

Cooking Methods

bake

roast

fry

sauté

boil

simmer

steam

grill

broil

poach

Kitchen Tools

knife

cutting board

pan

pot

blender

mixer

measuring cup

measuring spoon

whisk

spatula

Ingredient Categories

protein

vegetable

fruit

grain

dairy

herb

spice

oil

vinegar

sweetener

Common Ingredients

salt

pepper

garlic

onion

olive oil

butter

flour

sugar

egg

milk

Food Preparation

chop

dice

slice

mince

julienne

grate

peel

measure

mix

knead

Cooking Terms

al dente

blanch

caramelize

deglaze

emulsify

fold

marinate

reduce

render

sear

Recipe Components

ingredient

measurement

preparation

cooking time

temperature

yield

serving

direction

step

note

Meal Types

breakfast

lunch
dinner
appetizer
main course
side dish
dessert
snack
beverage
soup

Dietary Terms

vegetarian
vegan
gluten-free
dairy-free
low-carb
keto
paleo
organic
raw
whole food

Culinary Emojis

 (cooking)
 (knife)
 (salad)
 (stew)
 (bread)
 (meat)
 (vegetable)

 (dessert)

 (spoon)

 (place setting)