

Basic Cooking Terms Answer Key

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Basic Cooking Terms Answer Key

To Grate- rub food over a grater to get fine particles, as in grating cheese. To Brush - to spread a liquid coating on a food using a pastry brush or paper towel. !! To Beat- to mix with an over-and-over motion using a whisk, fork or electric mixer.

Cooking Terms Worksheet Answer Key

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Most commonly used cooking terms. Learn with flashcards, games, and more — for free.

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Cooking Terms Answer Key 1. An egg that is cooked in a pan of boiling water, salt, and vinegar is:

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Cooking Terms Lesson Plans & Worksheets Reviewed by Teachers

Across; 5. heating a liquid until bubbles break the surface (212°F for water at sea level) 6. To add air or remove lumps from an ingredient. 7. Cook in an oven surrounded by dry heat.

Cooking Terms Crossword Puzzle - ArmoredPenguin.com

GLOSSARY OF COOKING TERMS. To cook in a fat is called pan-frying or sauteing; to cook in a one-to-two inch layer of hot fat is called shallow-fat frying; to cook in a deep layer of hot fat is called deep-fat frying. GARNISH: To decorate a dish both to enhance its appearance and to provide a flavorful foil.

Glossary of Cooking Terms - University of Minnesota Duluth

BASIC COOKING TERMS. ____ 1. Bake A. To cut into very small cubes. B. To cook over, under, or in front of hot coals or a gas. ____ 2. Barbecue or electric burner, or other form of direct heat. C. To mix ingredients by gently turning one part over. ____ 3. Beat another with a spatula.

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