

# COOKING TERMS

KEY

Name \_\_\_\_\_ Period \_\_\_\_\_

**INSTRUCTIONS:** Below is a list of cooking terms in scrambled form. Using any Dictionary of Food Preparation terms unscramble each word and write it in the blank to the left of its definition.

phiw	WHIP	ebast	BASTE	grseae	GREASE	shdre	SHRED
seroc	SCORE	taeb	BEAT	ceombin	COMBINE	tfis	SIFT
mnice	MINCE	pcoh	CHOP	cueb	CUBE	egtra	GRATE
in dofl	FOLD IN	dileut	DILUTE	cmrea	CREAM	blchan	BLANCH
rits	STIR	dlasca	SCALD	epure	PUREE	lbend	BLEND
ecid	DICE	pera	PARE	xim	MIX	enkad	KNEAD
		maratein	MARINATE				

1. WHIP to beat rapidly to incorporate air and to increase volume. Tools: wire whisk, rotary beater.
2. SCALD to heat a liquid such as milk to the simmering point. The liquid forms bubbles along the sides of the container.
3. GRATE to rub food on a grater to make small particles. Tool: grater.
4. BEAT to mix ingredients thoroughly, usually in a bowl, using an over-and-over motion. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.
5. CHOP to cut food into small pieces. Tools: knife, food chopper.
6. COMBINE to mix two or more ingredients together. Tools: mixing spoon, wire whisk
7. DICE to cut into small cubes. Tool: knife
8. CUBE to cut into small squares. Tool: knife.
9. PARE to cut a very thin layer of peel from fruits or vegetables. Tool: vegetable peeler.
10. STIR to mix ingredients gently in a circular motion. Tool: mixing spoon.
11. FOLD IN to combine two mixtures by gently cutting down through the mixture, across the bottom, and turning over near the surface. Spoon stays in mixture until well blended. Tools: mixing spoon, rubber scrapper.

12. BLEND to mix two or more ingredients together thoroughly. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.
13. BLANCH to put a food, such as a peach, in boiling water, for a very short time so it will peel more easily; to slightly precook vegetables before freezing.
14. CREAM to beat until soft, creamy and smooth. Tools: rotary beater, mixing spoon.
15. SIFT to put a dry ingredient through a fine sieve. Tool: flour sifter, strainer.
16. SHRED to tear food into long, thin pieces; to grate food coarsely on a grater.
17. KNEAD to work dough by pressing and folding until it became smooth and elastic.
18. BASTE to brush or pour liquid over food as it cooks. Basting adds flavor and keeps food from drying out. Melted fat, sauces, or meat drippings may be used. Tools: baster, brush.
19. MIX to combine two or more ingredients by beating or stirring. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.
20. MINCE to cut food into the smallest possible pieces. Tools: knife, scissors.
21. PUREE to press food through a food mill or fine strainer to make it smooth and semi-liquid.
22. MARINATE to soak in an acid-oil mixture.
23. GREASE to rub with fat or oil.
24. SCORE to make very thin, straight cuts in the surface of a food, such as ham. Tool: knife.
25. DILUTE to add water to another liquid.