

## COOKING TERMS WORKSHEET \*\*

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

Define and give an example of at least **one** tool used in performing the following preparation techniques. The information can be found in any foods text book.

### DEFINITION

### TOOL

- |              |     |
|--------------|-----|
| 1. baste -   | 1.  |
| 2. beat -    | 2.  |
| 3. blanch -  | 3.  |
| 4. blend -   | 4.  |
| 5. coat -    | 5.  |
| 6. chop -    | 6.  |
| 7. combine - | 7.  |
| 8. cream -   | 8.  |
| 9. cube -    | 9.  |
| 10. cut in - | 10. |
| 11. dice -   | 11. |
| 12. dredge - | 12. |

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- |     |            |     |
|-----|------------|-----|
| 13. | fold in -  | 13. |
| 14. | knead -    | 14. |
| 15. | marinate - | 15. |
| 16. | mince -    | 16. |
| 17. | mix -      | 17. |
| 18. | pare -     | 18. |
| 19. | scald -    | 19. |
| 20. | score -    | 20. |
| 21. | shred -    | 21. |
| 22. | sift -     | 22. |
| 23. | skim -     | 23. |
| 24. | whip -     | 24. |
| 25. | simmer -   | 25. |
| 26. | poach -    | 26. |
| 27. | sauté -    | 27. |
| 28. | roast -    | 28. |