

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. |