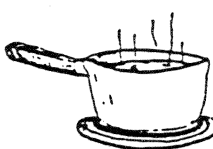
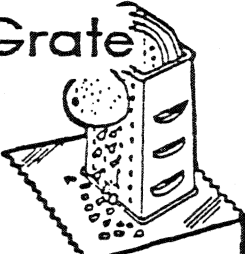
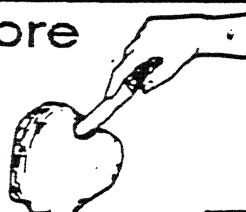


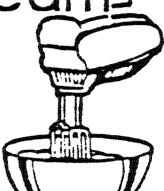
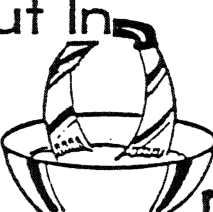

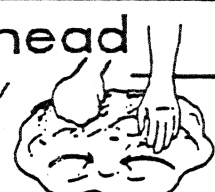
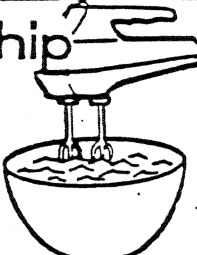





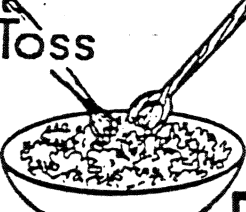




CORRECT TERMS ADD UP TO SUCCESS WITH FOOD - TEACHER KEY

<p>Simmer</p>  <p>16</p>	<p>Grate</p>  <p>3</p>	<p>Core</p>  <p>2</p>	<p>Boil</p>  <p>13</p>
<p>Grease</p>  <p>15</p>	<p>Cream</p>  <p>10</p>	<p>Cut In</p>  <p>11</p>	<p>Chop</p>  <p>8</p>
<p>Knead</p>  <p>9</p>	<p>Whip</p>  <p>6</p>	<p>Beat</p>  <p>7</p>	<p>Pare</p>  <p>12</p>
<p>Stir</p>  <p>4</p>	<p>Fold</p>  <p>15</p>	<p>Saute</p>  <p>14</p>	<p>Toss</p>  <p>1</p>



TERMINOLOGY TURNOVER - PAGE 1

Sauté**Cut In****Stir****Beat****Simmer****Grate**



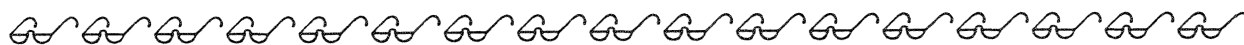
TERMINOLOGY TURNOVER - PAGE 2

Whip**Boil****Cream****Core****Toss****Fold**



TERMINOLOGY TURNOVER - PAGE 3

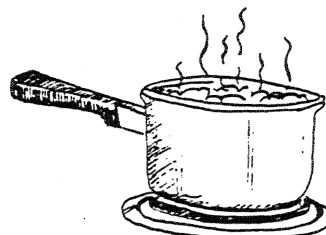
<p>Grease</p>	<p>Chop</p>
<p>Knead</p>	<p>Pare</p>



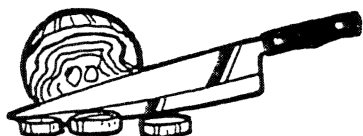
TERMINOLOGY TURNOVER - PAGE 4



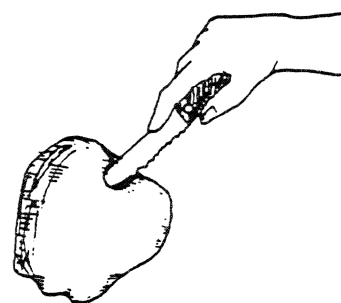
**To make a mixture smooth
by stirring rapidly**



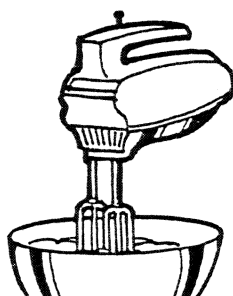
**To cook a liquid until
bubbles rise continuously
and break the surface**



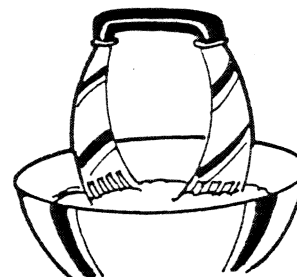
**To cut into small
pieces with a knife**



**To remove the
center of a fruit**



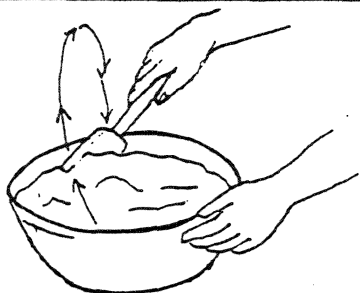
**To blend with a spoon or
electric mixer until fluffy,
light, and well-combined**



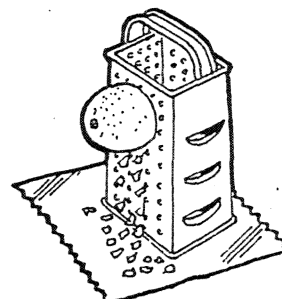
**To mix shortening and
flour with a pastry
blender or two knives**



TERMINOLOGY TURNOVER - PAGE 5



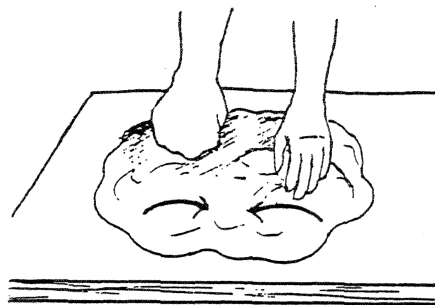
**To gently combine two mixtures
by cutting through center with
rubber scraper, etc**



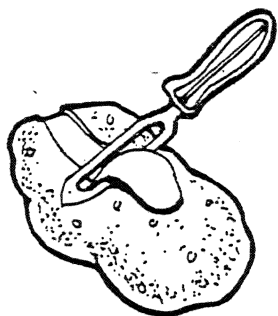
**To rub on a tool that
separates or shreds the
food into smaller pieces**



**To spread a thin layer of
shortening or oil on a
baking pan**



**To work or press dough with
the palms of the hands**



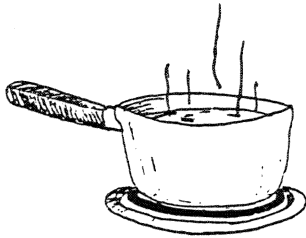
**To remove the peeling by
using a knife or peeler**



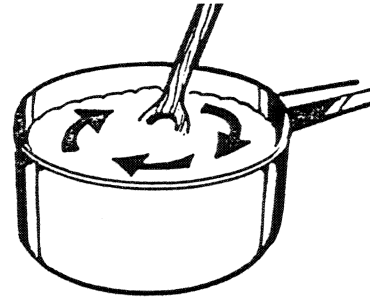
**To cook in a small
amount of fat**



TERMINOLOGY TURNOVER - PAGE 6



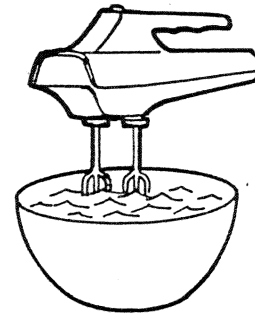
**To heat to just below
boiling point**



**To mix ingredients using
a circular motion until
well-blended**



**To mix foods lightly using
a lifting motion with two
forks or a fork and spoon**



**To beat rapidly and make
light and airy**



TERMINOLOGY TURNOVER - PAGE 7

A large rectangular area divided into six equal-sized white ovals arranged in a 3x2 grid. Each oval contains the text "Terminology Turnover" in a bold, black, sans-serif font. The background of the grid is a dark, textured grey.