

Name _____

Date _____

COOKING TERMS

Fry	Cream	Cut in	Baste	Preheat	Brown	Cube
Blanch	Juliene	Pare	Blend	Grate	Slice	Decorate
Brown	Bake	Stir	Mince	Garnish	Marinate	Fold

Read each definition carefully. Then choose the corresponding cooking term from the word bank above and write in the spaces provided.

DEFINITION	WORD
To mix two or more ingredients together.	
To gently lift a mixture in an overlapping motion.	
To submerge a food into boiling water for a brief time before being removed to an ice bath.	
To cut a food item into thin strips.	
To enhance the appearance of a dish using another food item.	
To cut into very fine irregular pieces.	
To mix sugar and butter until light and fluffy.	
To turn on an appliance ahead of time so that it will be at the right temperature when you put in the food.	
To cut into thin flat, uniform pieces.	
To cook an ingredient over very high heat for a brief period of time to brown the surface.	
To use a wooden spoon in a circular motion.	
Using a liquid mixture or combination of herbs or spices to add flavor or moisture to food.	
To remove a very thin layer of skin from fruit or vegetable.	
To moisten food as it cooks; typically to prevent drying.	
To cut ingredients into square-shaped pieces.	