

Basic Cooking Terms Worksheet Answers

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Basic Cooking Terms Flashcards | Quizlet

Incorporating ingredients by gently turning one part over another with rubber scraper. Used when mixing a lighter mixture with a heavier mixture so that the end product will be light and fluffy.

Glossary of Cooking Terms - University of Minnesota Duluth

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Cooking Terms from A to Z for Absolute Beginners

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= to cook in a closed pot with only enough water to generate steam 36. When steaming, open the lid 37. = to cook in liquid and simmer on the stove or in the oven 38. = to cook in a small amount of hot fat in a skillet 39.

Basic Cooking Terms Worksheet Also Basic Cooking Terms ...

GLOSSARY OF COOKING TERMS. AL DENTE: Italian term used to describe pasta that is cooked until it offers a slight resistance to the bite. BAKE: To cook by dry heat, usually in the oven. BARBECUE: Usually used generally to refer to grilling done outdoors or over an open charcoal or wood fire. More specifically, barbecue refers to long, slow ...

BASIC COOKING TERMS WORKSHEET ANSWERS PDF

Printables for This Topic: Do You Know Your Cooking Terms? - Fill in the blank with the correct cooking term for each definition. Cooking Terms and Tools - Match each cooking term with the tool used to perform that task. In the Kitchen - Choose a word from the Word Bank to fill in the blank in each sentence.

Do You Have Basic Idea About Cooking Vocabulary? Trivia ...

Basic Cooking Glossary for new cooks. Why a cooking glossary? Well many recipes are written with the assumption that you are familiar with the cooking terms and methods they mention. But as a first time cook, that can be very confusing, can't it?

COOKING TERMS WORKSHEET

Cooking, Eating Habits, Food, Fruit and Vegetables. The following worksheet consists of two pages. The first page has a table label with the groups of food. Students have to fill each group with drawings, the second page has a food pyramid and it h ...

Test your basic knowledge of Basic Cooking Terms ...

cooking terms worksheet - key p.2 13. fold in - combine two mixtures by gently cutting 13. mixing spoon, down through the mixture, across rubber scrapper bottom and turning over near surface 14. knead - to work dough by pressing and folding 14. * until it becomes smooth and elastic 15. marinate - to soak in an acid or oil mixture 15. *

Online Library Basic Cooking Terms Worksheet Answers

To Grate- rub food over a grater to get fine particles, as in grating cheese. To Brush - to spread a liquid coating on a food using a pastry brush or paper towel. !! To Beat- to mix with an over-and-over motion using a whisk, fork or electric mixer.

Cooking Terms Worksheets

41 Basic Cooking Terms Worksheet from basic cooking terms worksheet , source:freedomfighterreports.com. When you arrive in their page that is principal, all you have to do is either select one of many templates they give or Start Fresh.

Quiz & Worksheet - Culinary Vocabulary | Study.com

Deep frying is a cooking method where the food is completely submerged in hot oil or fat. The temperature of the oil should be between 175°C and 195°C. Meat, fish, poultry and vegetables can all be deep fried. Some delicate foods are usually coated in breadcrumbs or batter to protect them during the intense cooking process.

English ESL cooking worksheets - Most downloaded (87 Results)

Do You Have Basic Idea About Cooking Vocabulary?... Do You Have Basic Idea About Cooking Vocabulary? Trivia Quiz Are you an aspiring chef? The quiz below is designed to test your knowledge of basic cooking terms used in every kitchen. More Cooking Quizzes. Test Your Knowledge- Cooking Methods Quiz Questions and Answers 1. To cook ...

Cooking Terms Crossword Puzzle - WordMint

Basic Cooking Terms. To work dough with the "heel" of the hands, using a pressing motion, accompanied by folding and stretching until smooth and elastic.

Cooking methods - Worksheet 4 - Page 1

In this home economics worksheet, students find the terms that are related to the subject of cooking. The answers are found when clicking the button at the bottom of the page.

Cooking Terms Worksheet Answer Key

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Basic Cooking Terms Flashcards | Quizlet

Start your free trial to access this entire page. Once you've completed this worksheet and quiz combo, you'll want to step right into the kitchen and start cooking! The quiz will test you on which type of cooking is done by simmering food in water or another liquid, and what the terms julienne and fillet refer to.

Cooking Terms Lesson Plans & Worksheets Reviewed by Teachers

Simmer. Simmering means that you are heating a liquid to a temperature that is close to a boil, but not hot enough to create bubbles. You still need to stir occasionally when simmering as food may still stick to the bottom.

82 FREE Cooking Worksheets - busyteacher.org

Cooking that takes place after you remove food from heat source carryover A coating made of eggs and crumbs breading To partially Cook food blanching A combination cooking technique with food items cut into small pieces stew To cook food in liquid between 150-185 degrees poach To cook food in liquid that is heated between 185-200 degrees F. simmer

Basic Cooking Terms Worksheet | Briefencounters

So, you might find at times the answers obvious, but you will see it re-enforces your understanding as you take the test each time. 1. To coat food with butter - margarine - or egg - using a small brush.

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