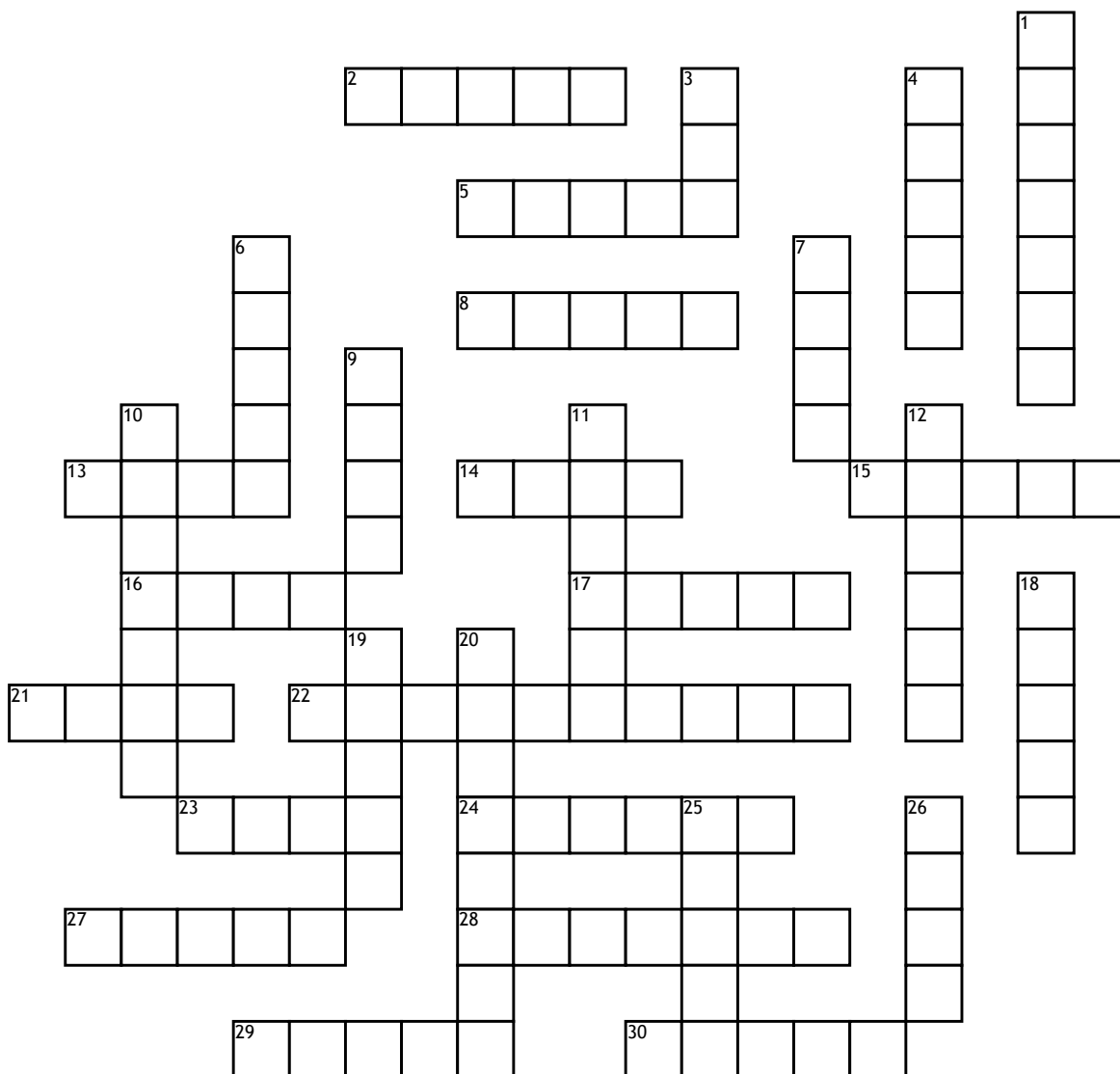


Name: _____

Date: _____

Food Preparation terms



Across

2. To pulverize
 5. To cook in a sugar syrup until coated or crystallized
 8. To sprinkle or coat with flour
 13. To let a food stand until it no longer feels warm to the touch
 14. To cut into small pieces
 15. To apply sauce, melted fat, or other liquid with a basting or pastry brush
 16. To cook in the oven with dry heat
 17. To remove liquid from a food product
 21. To thicken or smooth out the consistency of a liquid
 22. To heat sugar until a brown color and characteristic
 23. To mix ingredients together with a circular up-and-down motion using a spoon, whisk, rotary or electric beater

24. To scald or parboil in water or steam
 27. To make grooves or folds in dough
 28. To make a liquid clear by removing solid particles
 29. To break fish into small pieces with a fork
 30. To stir ingredients until they are thoroughly combined

Down

1. To cook in a large amount of hot fat
 3. To cook in a small amount of hot fat
 4. To turn the surface of a food brown by placing it under a broiler
 6. To cook uncovered under a direct source of heat
 7. To thoroughly cover a food with a liquid or dry mixture
 9. To remove bones from fowl or meat

10. To mix or blend two or more ingredients together
 11. To cook by submerging in simmer liquid
 12. To cook in a small amount of liquid
 18. To coat with dry bread or cracker crumbs
 19. To spoon pan juices, melted fat, or another liquid over surface of food during cooking to keep the food moist and add flavor
 20. To cook on a rack or spit over hot coals or some other source of direct heat
 25. To make a food cold by placing it in a refrigerator or in a bowl over crushed ice
 26. To cook in liquid over 212°F (100°F)