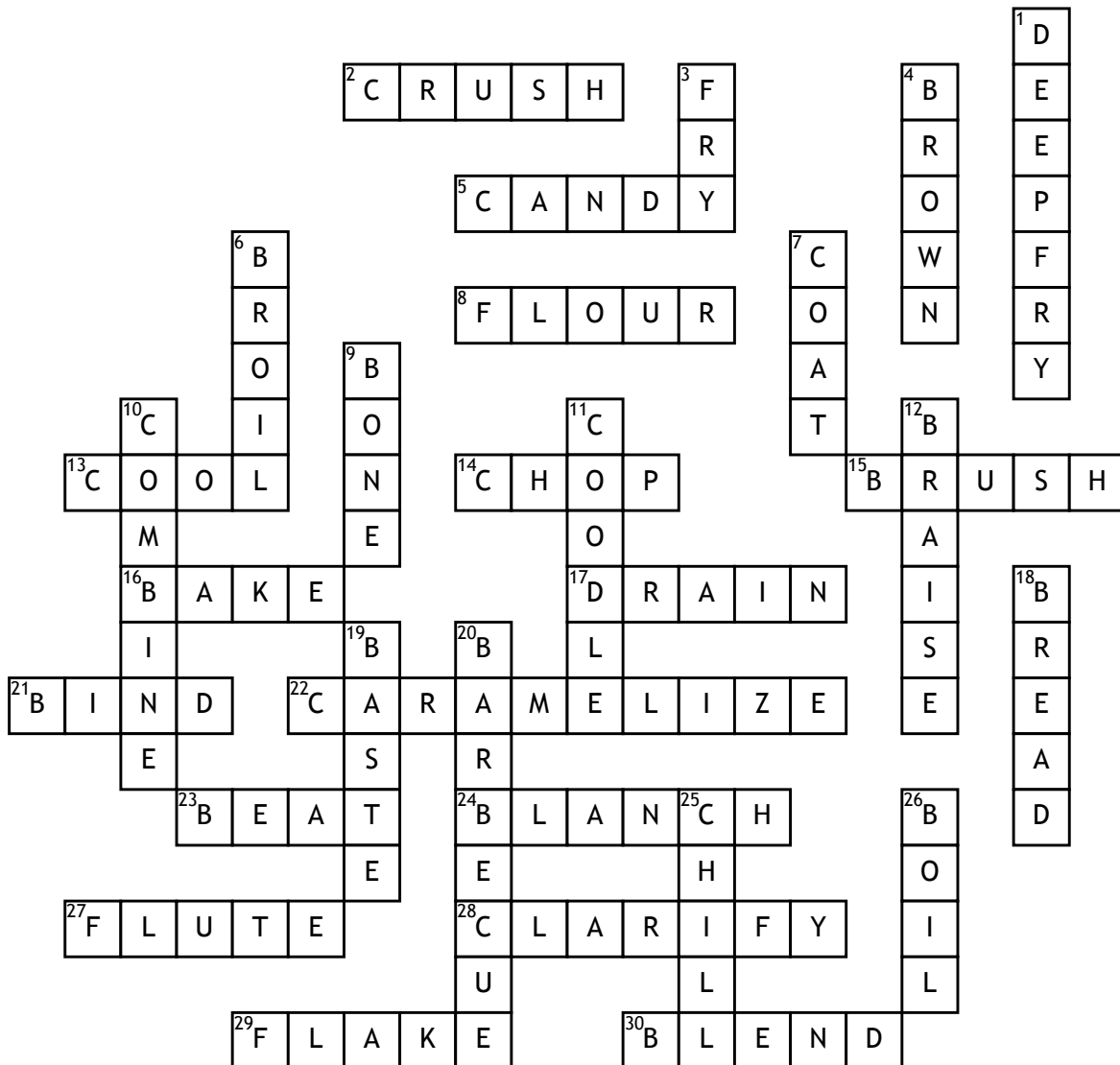


Name: \_\_\_\_\_

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)