

Name: _____ Date: _____ Period: _____

Cooking Techniques

P E L D D I R G I E N W Z Q F L D R N E W Q V D
A U Z D B K H B U F H Z O C V M E G N P H S G M
R M W V C O A G U L A T E H Z D W N O V A V P B
B E N K Y K Z G H W R M N X U Z V I I E U Q P K
O V A D E A M D E O E I B C G M H K T E M T R P
I R G E I A A O O K Q P E O C N H O C V U C P G
L G N U G N I M A E T S I L T K M M E A F G C R
I N I G K T Z V P L H L R G C W W S V P H C A X
N I L Q T M G N I T S A B I M S I V N O T E Z M
G G I L V G N I W E T S S B I E C E O R S S A W
T D O Q D F Y Y P R D Z A M L C N J C A K W N U
G E B X Z E K S O E H N M B T Q V T R T C W G X
N R J P T G D Y G H Y E P T D V F H A E E B P K
I D X B G O N L T B R S C M X C C H D Q L L P V
Y G K R N W A P A I T J C H A A M P I M V A I U
R N T O I Z F B N K X T R O O O M G I G H N N A
F I P I E J K G J G S I S P K A R E P X G C Z M
T K O L T V C I Q B B R A I S I N G O L P H P E
X C M I U W N B R E A D I N G U M P V T K I L Z
N O L N A O W I T I L M A U X U A G G R E N Z Z
R H E G S S P K A Y I G N I L L I R G O V G A F
O S S X A M M X B P Z Z D B X G N I T S A O R C
Z S R B I Z W K T S F E D O M S A L K P A B D L
B L I A W J N O I T A Z I L E M A R A C E Z J Z

caramelization	parboiling	convection	simmering	blanching
coagulate	evaporate	braising	steaming	shocking
broiling	grilling	breeding	dredging	sauteing
roasting	stewing	deglaze	boiling	griddle
basting	smoking	pigment	reduce	frying
poach	sear	bake	wok	