

Name: _____

Date: _____

Period: _____

Culinary Terminology

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

Bake Beat Blend Boil Broil Chill Chop Combine Cool Core Cream Cube
Cup Cutin Dash Dice Dissolve Drain Fold Gallon Grate Ingredients Knead
Melt Mince Mise en Place Mix Ounces Pint Preheat Quart Soften Spatula Stir
Strain Tablespoon Teaspoon Whisk Zest