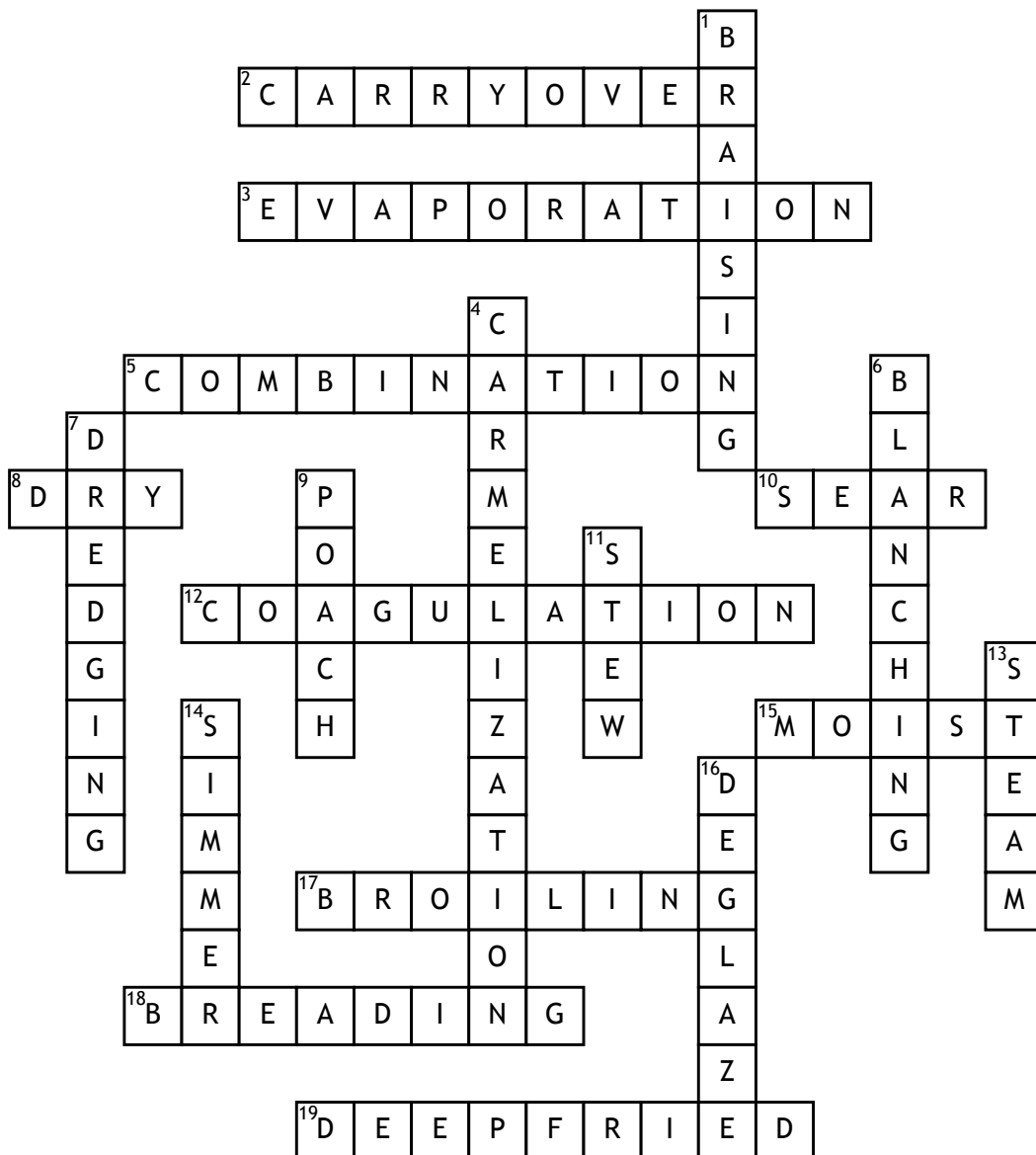


Name: _____

Date: _____

Cooking methods



Across

2. Cooking that takes place after you remove food from heat source
 3. moisture that escapes into the air
 5. ____ cooking that uses both dry and moist cooking techniques
 8. To use metal and the radiation of hot air, oil or fat to transfer heat is a ____ cooking technique
 10. To quickly brown food at the start of the cooking process
 12. When the proteins in food change from a liquid or semi-liquid state to a drier solid state.

15. Cooking technique that uses liquid instead of oil for heat energy needed to cook food
 17. To cook food directly under a primary heat source.
 18. A coating made of eggs and crumbs
 19. Foods that are cooked completely submerged in heated fat

Down

1. A long slow cooking process that makes tough cuts of meat more tender
 4. The process of cooking sugar to high temperatures

6. To partially Cook food
 7. To coat food with flour or finely ground crumbs
 9. To cook food in liquid between 150-185 degrees
 11. A combination cooking technique with food items cut into small pieces
 13. To cook foods in a closed environment using vapors
 14. To cook food in liquid that is heated between 185-200 degrees F.
 16. To loosen pan drippings with a small amount of liquid