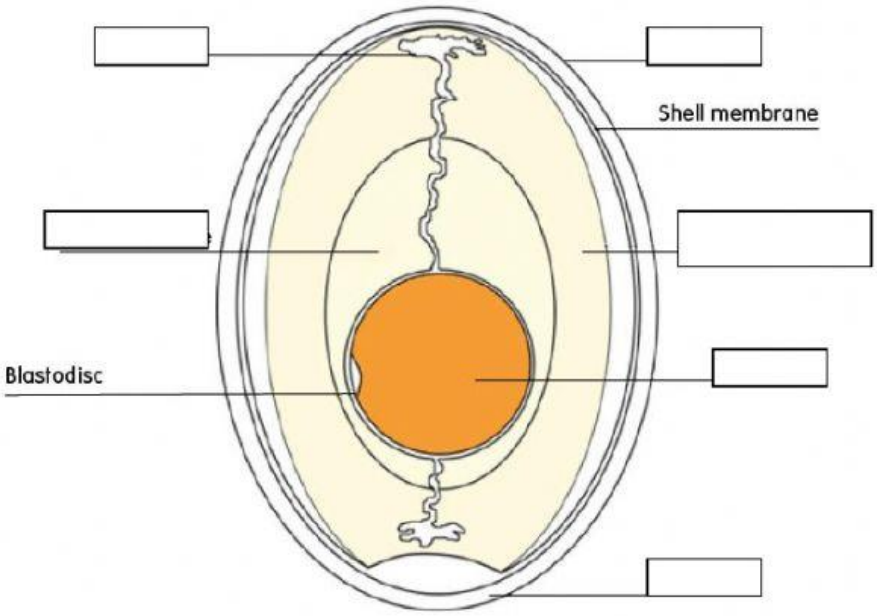
EGG COOKERY WORKSHEET

1. Directions- Label the parts of an egg. (8pts)



2. List four nutrients found in an egg. (2pts)

3. What are five functions of eggs in the preparation of foods? (5pts)

LIVEWORKSHEETS

EGG COOKERY WORKSHEET

Matching- Write the best possible letter in the left column in the space provided in the right colum. (8pts)

A. Albumen
B. Binding
C. Chalaza
D. Coating
E. Emulsifying
F. Leavening
G. Thickening
H. Yolk

____ 3. Eggs serve this purpose in any recipe that calls for beaten egg whites.

___ 4. Eggs are often used in this way to prepare foods.

____ 5. Most of the nutrients are contained in this part of the egg.

____ 6.Eggs serve this purpose in holding foods together as in meat loaf.

____ 7. White cord-like substance that holds the yolk in the center of the egg.

____8. Eggs cause this to happen in pudding and custards.

____9. The thick and thin egg white.

____10. An egg has this ability, which causes a liquid to mix with a fat, as in mayonnaise.

LIVEWORKSHEETS