Cooking Vocabulary

I Watch the film.

Cooking vocabulary in English

II Choose the correct answer.

1. A list of ingredients and step-by-step instructions on how to cook a dish is called:

A a shopping list
B a recipe
C a cookbook
D a menu

2. Which of the following do you do in a pan on stove?

A saute
B dice
C bake
D boil

3. What is the digfference between boil and simmer?

A simmer is not hot
B boil is very hot
C simmer has more bubbles
D boil has more bubbles

4. If meat in the oven is being cooked from above it is being ...

A sauteed
B fried
C broiled
D boiled

5. Food that is fried is usually cooked in...

A water
B oil
C milk
D cream

6. It is important to ... the contents in the pot when making a stew, so that the heavier ingrediets don't stick to the bottom and burn.

A chop
B blend
C slice
D stir

LIVEWORKSHEETS

7. Roasted potatoes are prepared in the ...

A microwave
B pot
C stove
D oven

8. To make onion rings, you must first ... a whole onion into thin rings, then deep fry in hot oil.

A slice
B dice
C chop
D saute

9. ... steaks taste from the barbecue .

A Boiled
B Grilled
C Broiled
D Sauteed

10. 'Cook' sounds similar to (rhymes to):

A rock
B cake
C book
D mountains

III. Complete the sentences with the correct words.

saute simmer Blend chop Dice
cookbooks recipe broil Stir stove

1. She never sticks to any _____ while cooking.
2. She has written 3 raw food _____ and published over 500 recipes .
3. Add onions and _____ them for 4 to 5 minutes.
4. _____ the carrot and put it into the stew.
5. Cover the pot and _____ over low heat at least one hour.
6. Turn the chicken and _____ for the same time or until done
7. _____ the soup from time to time.
8. She was frying eggs and bacon on the stove _____
9. _____ tomatoes with garlic and grilled peppers
10. She asked me to _____ the cabbage.

LIVEWORKSHEETS