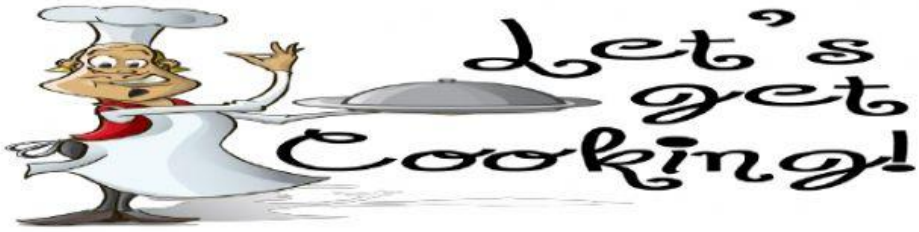
Name: Grade:



Read each definition carefully. The write the corresponding cooking term in the spaces provided.

1. To remove a very thin layer of skin from fruit or vegetable.

2. To moisten food as it cooks; typically to prevent drying.

3. To cut ingredients into square-shaped pieces.

4. To cook an ingredient over very high heat for a brief period of time to brown the surface.

5. To use a wooden spoon in a circular motion.

6. To gently lift a mixture in an overlapping motion.

7. To submerge a food into boiling water for a brief time before being removed to an ice bath.

8. To cut a food item into thin strips.

9. To turn on an appliance ahead of time so that it will be at the right temperature when you put in the food.

10. To cut into thin flat, uniform piece.

11. Using a liquid mixture or combination of herbs of spices to add flavor or moisture to food.

12. To mix two of more ingredients in together.

13. To enhance the appearance of a dish using another food item.

14. To cut into very fine irregular piece.

15. To mix sugar and butter until light and fluffy.

LIVEWORKSHEETS