

NAME:

GRADE:

DATE:

DRY COOKING METHODS

- 1) What is cooking?
 - A. Putting food in the pot
 - B. Preparing foods using heat
 - C. Using water for the chicken souse
- 2) Foods are cooked because
 - A. We need to eat them
 - B. To bring out the flavor of the food
 - C. They are raw
- 3) The types of dry cooking methods are
 - A. Frying, Steaming, Grilling
 - B. Boiling, Stewing, Baking
 - C. Baking, Grilling, Roasting

Matching: Use the correct word to show how the food was prepared in the picture.

Words: BAKING GRILLING ROASTING

