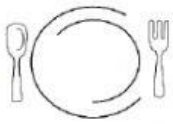
Food & Nutrition Ms. Bullard

Dry Cooking Methods



Name: _____ **Grade:** _____

Instructions: Read carefully, then *Drag and Drop* the correct response from the Word Bank to each Fill in the Blank question. Each word can only be used *ONCE*.

Word Bank

Grilling	Baking	Broiling	Roasted
Grilled	Dry Cooking	Basting	

1. _____ methods are methods which uses dry heat without any liquid or moisture.
2. Suitable foods for _____ are breads, pastries, and cakes.
3. _____ uses direct oven heat from *above* to quickly cook solid foods.
4. _____ is a method of cooking by intense heat under a gas or electric grill.
5. Potatoes, Turnips, Beef and Veal are foods suitable to be _____.
6. Often time, foods such as hotdogs, hamburgers, steaks, chicken, and corn are _____.
7. _____ is necessary when roasting, so that the meat does not become too dry.

LIVEWORKSHEETS