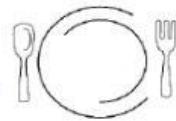


Dry Cooking Methods

Name: _____

Grade: _____

Instructions: Read each question carefully, then type in the box to answer each question.

1. Define the term dry cooking methods.
2. Explain the difference between baking and roasting.
3. Explain the difference between broiling and grilling.
4. Why is basting necessary when roasting?
5. List 5 foods suitable for Roasting.
6. List 5 food suitable for Grilling.
7. List at least 4 foods suitable for Broiling.
8. What are 3 rules to follow when baking?