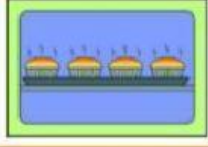
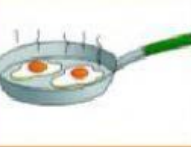


Vocabulary about Food Preparation

Part I. Write the word under the pictures

mix	pour	roll	spread	grate	cut
bake	boil	fry	grill		

				
	mix			
				

Part II. Match the word with the definition.

Cooking Method		Definition
1. Boil	()	a. cook meat or vegetables in the oven
2. Fry	()	b. cook pies or cakes in the oven
3. Bake	()	c. cook in hot water
4. Roast	()	d. cook over steam from hot water
5. Steam	()	e. cook over a direct flame or under heat
6. Grill	()	f. cook in hot oil

Part III. Write the word in the correct definition.



bake	chop	grate/shred	mash
baste	cream	grease	preheat
beat	drain	knead	sauté
blend	fillet	marinate	steam

- _____ 1. To remove the bones.
- _____ 2. To soak food in a liquid to tenderize or add flavour to it
- _____ 3. To press, fold and stretch dough until it is smooth and uniform, usually done by pressing with the heels of the hands
- _____ 4. To lightly coat with oil, butter, margarine
- _____ 5. To cut food into small pieces with a knife.
- _____ 6. To cook using dry heat, either covered or uncovered, in an oven or oven-type appliance.
- _____ 7. To make butter or margarine, soft and smooth by beating it with a spoon or mixing with a mixer; also combining butter or margarine with sugar until the mixture is light and fluffy.
- _____ 8. To stir over and over quickly with a spoon, or a rotary motion using a manual beater or electric mixer.
- _____ 9. To scrape food against the holes of a grater making thin pieces
- _____ 10. To turn oven on ahead of time so that it is at the desired temperature when needed
- _____ 11. To cook in a covered container (with holes) over boiling water.
- _____ 12. To combine two or more ingredients together thoroughly.
- _____ 13. To squash food with a fork, spoon or masher
- _____ 14. To remove all the liquid using a colander, strainer, or by pressing a plate against the food while tilting the container

- _____ 15. To brown or cook meat, fish, vegetables or fruit in a small amount of fat
- _____ 16. To moisten (with pan drippings) meat or other foods to prevent it drying out while cooking and to add flavour.

Part IV. Making Pancakes. Write the ingredients according to the picture.

some butter / some yeast / a whisk / some salt / a bowl /

$\frac{1}{2}$ a litre of milk / a frying pan / 500 gr of flour / 4 eggs



1) 2) 3)



4) 5) 6)



7) 8) 9)

Part V. Making Pancakes. Write the instructions in the correct order.



(1) a bowl. / take / First,

.....



(2) into the bowl. / put / Next, / 250 grams of flour

.....



(3) into the bowl, / break / Then, / 4 eggs

.....



(4) into the bowl. / add / and / ½ litre of milk

.....





(5) some yeast to the flour, / add / Then,

(6) a pinch of salt. / add / and



(7) with / mix / Next, / a whisk.



(8) some butter / Use / for cooking.



(9) the pancakes / cook / Finally / in a frying pan.

Part VI. Making Pancakes. Write the verbs in the accurate space.

take / put / break / add (x3) / mix / cook / use



(1) First a bowl



(2) Next, 250 grams of flour into the bowl.



(3) Then, 4 eggs into the bowl,



(4) and $\frac{1}{2}$ litre of milk into the bowl.



(5) Then, some yeast to the flour,



(6) and a pinch of salt.



(7) Next, with a whisk.



(8) some butter for cooking.



(9) Finally, the pancakes in a frying pan.

Part VI. Put the sentences in order to make a recipe for a vegetable pizza!

Number 1 – 10.

_____ Mix the flour, water and oil into a dough. Put it on the table and fold it many times.

_____ Put the slices of tomato and vegetables on top of the cheese.

____1_____ First, mix 300g flour and a small spoon of yeast and salt in a bowl.

_____ Cut some tomatoes, mushrooms or other vegetables into slices.

_____ Spread tomato sauce on your pizza base.

_____ Enjoy your pizza. Yummy!

_____ Next, pour 200ml water into the bowl and add a big spoon of olive oil.

_____ Roll the dough into a big circle. This is your pizza base!

_____ Bake the pizza in the oven at 220oC for about 10 minutes. Ask an adult to help you!

_____ Grate some cheese and put it on top of the tomato sauce.