

Name: _____

Class: _____

WRITE AND ARRANGE

Cooking Steps Accurately

Submission Guidelines:

- Complete both sections carefully in the Liveworksheet.
- Check grammar, sequence markers, and culinary accuracy.
- Submit a screenshot of your completed worksheet via the LMS.

Part 1 – Recipe Step Sequencing Challenge

The recipe below is scrambled. Put the steps in the correct cooking order (1–6) by writing the correct number in the box. Watch out for technical clues!

- [] The salmon fillets are removed from the brine and gently patted dry with a paper towel.
- [] The oven is preheated to 450°F (230°C), and a baking sheet is lined with foil.
- [] A miso butter mixture is prepared using melted butter, shiro miso, garlic, oil, lemon juice, and sofrito.
- [] The salmon is soaked in a quick brine solution (salt and water) at room temperature for 30 minutes.
- [] The salmon is coated with the mixture and placed on the baking sheet to roast for 10–15 minutes.
- [] Once cooked, the salmon is plated with rice, then garnished with sesame seeds, scallions, and olive oil.

Part 2 – Fill in the Blanks (Culinary Verbs & Connectors)

Complete the passage using the appropriate culinary verbs or connectors from the box.

Meanwhile Garnish dissolve whisk seasoned brine afterward

To start, salt is _____ in water to create a quick _____ solution for the salmon fillets.

The fish is left at room temperature for 30 minutes.

_____, garlic is grated and mixed with miso paste. Melted butter, oil, and sofrito are added, and everything is _____ together.

The brined salmon is patted dry and _____ with black pepper and lemon juice.

_____, the fillets are roasted in a hot oven until just opaque in the center.

Finally, the dish is _____ with sliced scallions, sesame seeds, and a drizzle of olive oil.