

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.