NAME: _____

Let's Get Cooking!

Cooking Verbs

Match the words (A–H) to their meanings (1–8)

A. chop	**B.** simmer	**C.** whisk	**D.** bake
E. stir-fry	**F.** season	**G.** peel	**H.** roast

1. ____ To cook something in an oven using dry heat
2. ____ To cut something into small pieces using a knife
3. ____ To cook food quickly in a small amount of oil at high heat
4. ____ To beat eggs or cream using a fork or special tool
5. ____ To remove the outer layer of fruits or vegetables
6. ____ To cook food slowly in liquid just below boiling point
7. ____ To add salt, herbs, or spices to improve flavor
8. ____ To cook meat or vegetables in the oven until brown and tender

Fill in the Gaps

Use these words: **boil – sprinkle – melt – slice – pour – mash**

1. When the water starts to _____, add the pasta.
2. _____ the butter in a small saucepan before adding the garlic.
3. _____ some cheese on top of the lasagna before baking it.
4. _____ the potatoes until they are soft and creamy.
5. Carefully _____ the soup into the bowls.
6. _____ the bread before spreading the butter.

Choose the Correct Option

1. You should always **(taste / try / test)** your dish before serving it.
2. To make a smoothie, you need to **(blend / mix / beat)** all the ingredients together.
3. If you **(burn / overcook / undercook)** the rice, it will stick to the pot.
4. Don't forget to **(cool / freeze / chill)** the cake before decorating it.
5. Some people prefer to **(grill / fry / bake)** vegetables to keep them healthy.

Cooking Tools

Match each tool (A–H) to its use (1–8)

A. spatula	**B.** frying pan	**C.** cutting board	**D.** saucepan
E. grater	**F.** rolling pin	**G.** oven mitt	**H.** colander

1. ____ You use this to protect your hands from heat.
2. ____ Used to turn pancakes or flip eggs.
3. ____ Used to boil sauces, soups, or pasta.
4. ____ Used to shred cheese or vegetables.
5. ____ Used to drain water from pasta or vegetables.
6. ____ Used to roll out dough for pizza or cookies.
7. ____ Used as a surface for chopping vegetables.
8. ____ Used to fry or sauté food.

LIVEWORKSHEETS

Ingredients and Spices

Match and Classify

Read the descriptions for each ingredient and decide if it's a **spice**, **herb**, or **basic ingredient.**

Ingredient	Description	Type
1.Cinnamon	A brown powder often used in desserts or hot drinks.	_____
2. Garlic	A strong-smelling bulb used to add flavor to many dishes.	_____
3. Basil	A green leaf often used in Italian food.	_____
4. Olive oil	A liquid fat made from pressed olives.	_____
5. Ginger	A root with a spicy, warm flavor used in both sweet and savory dishes.	_____
6. Pepper	A black or white powder that adds heat and spice.	_____
7. Onion	A round vegetable that makes you cry when you cut it!	_____
8. Parsley	A mild, green herb used to decorate or flavor food.	_____

Fill in the Gaps

Complete the sentences with the correct ingredient from the box.

flour – yeast – butter – honey – vinegar – milk – mustard – rice

1. To make bread, you need _____ and _____ to help the dough rise.
2. Add a spoonful of _____ to the salad dressing for a sweet flavor.
3. My favorite breakfast is warm toast with _____ on top.
4. To make a creamy sauce, you should add a little _____.
5. When cooking sushi, you must use short-grain _____.
6. I love dipping fries in _____, but my brother prefers ketchup.
7. A splash of _____ can make any salad taste fresher.

LIVEWORKSHEETS