NAME: GRADE: DATE:

DRY COOKING METHODS

1) What is cooking?

   A. Putting food in the pot

   B. Preparing foods using heat

   C. Using water for the chicken souse

2) Foods are cooked because

   A. We need to eat them

   B. To bring out the flavor of the food

   C. They are raw

3) The types of dry cooking methods are

   A. Frying, Steaming, Grilling

   B. Boiling, Stewing, Baking

   C. Baking, Grilling, Roasting

LIVEWORKSHEETS

Matching: Use the correct word to show how the food was prepared in the picture.

Words: BAKING GRILLING ROASTING







LIVEWORKSHEETS