

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  
E. grater

B. frying pan  
F. rolling pin

C. cutting board  
G. oven mitt

D. saucepan  
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.

## 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.