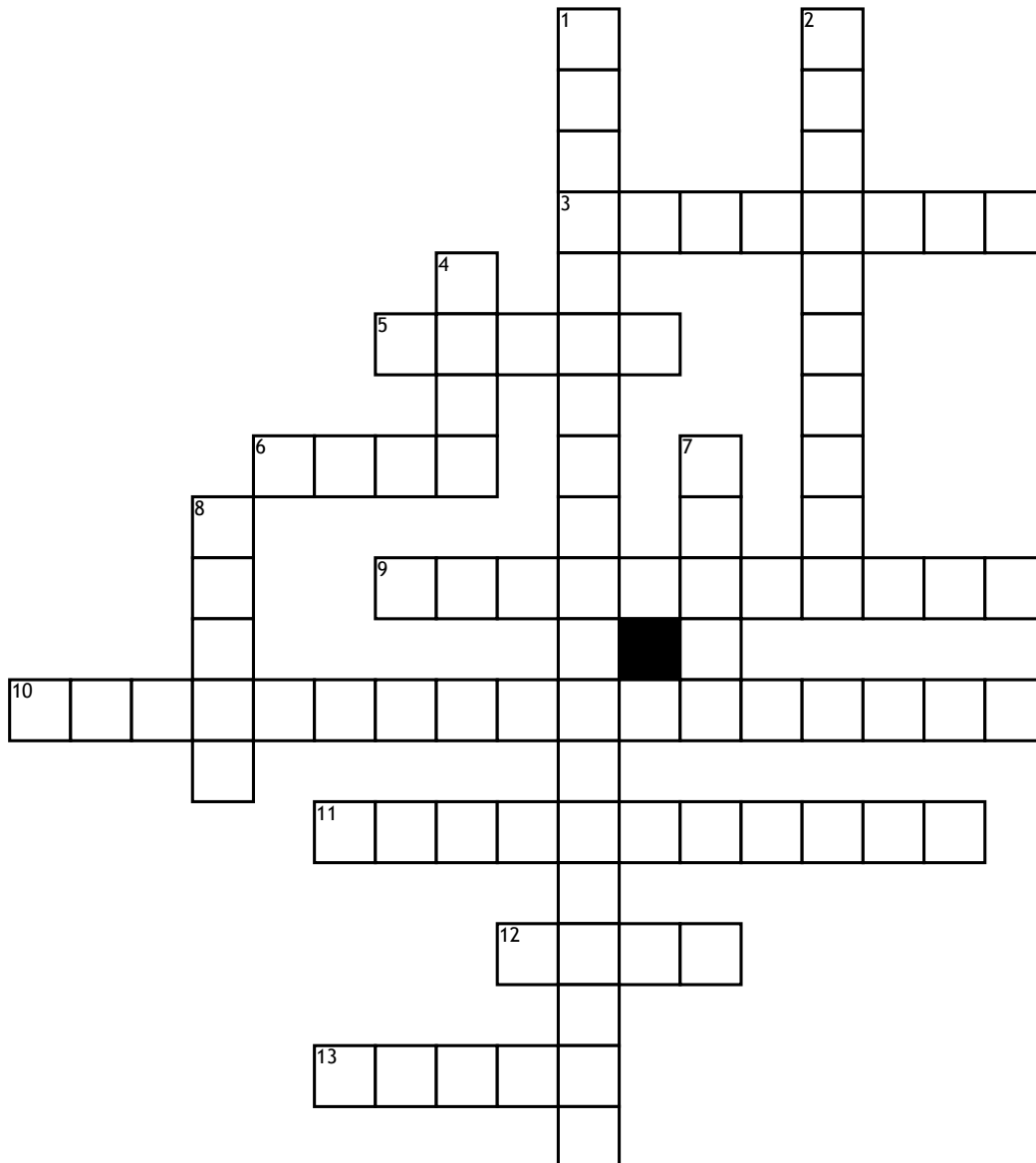


Name: _____

Date: _____

Period: _____

Cooking Terms Crossword



Across

3. favorable to health; free from dirt, bacteria

5. food ingredients are finely divided into uniform pieces.

6. cutting square pieces into fine, medium, and large

9. equal in value, measure, force, effect, significance, etc.

10. cooking technique where the heat is transferred to the food item without using any moisture.

11. a French term for having all your ingredients measured, cut, peeled, sliced, grated, etc.

12. to cut food into (more or less) bite-sized pieces using the quick, heavy blows of a knife.

13. "an amount" or "to give way."

Down

1. poaching, simmering, boiling, braising, stewing, pot roasting, steaming and en papillote

2. partial sterilization of a substance and especially a liquid (such as milk) at a temperature and for a period of exposure that destroys objectionable organisms without major chemical alteration of the substance

4. cutting vegetable into cubes of a specific size while chop is less precise

7. The process of transforming solid, firm food items into small pieces

8. a thin, flat piece cut from something