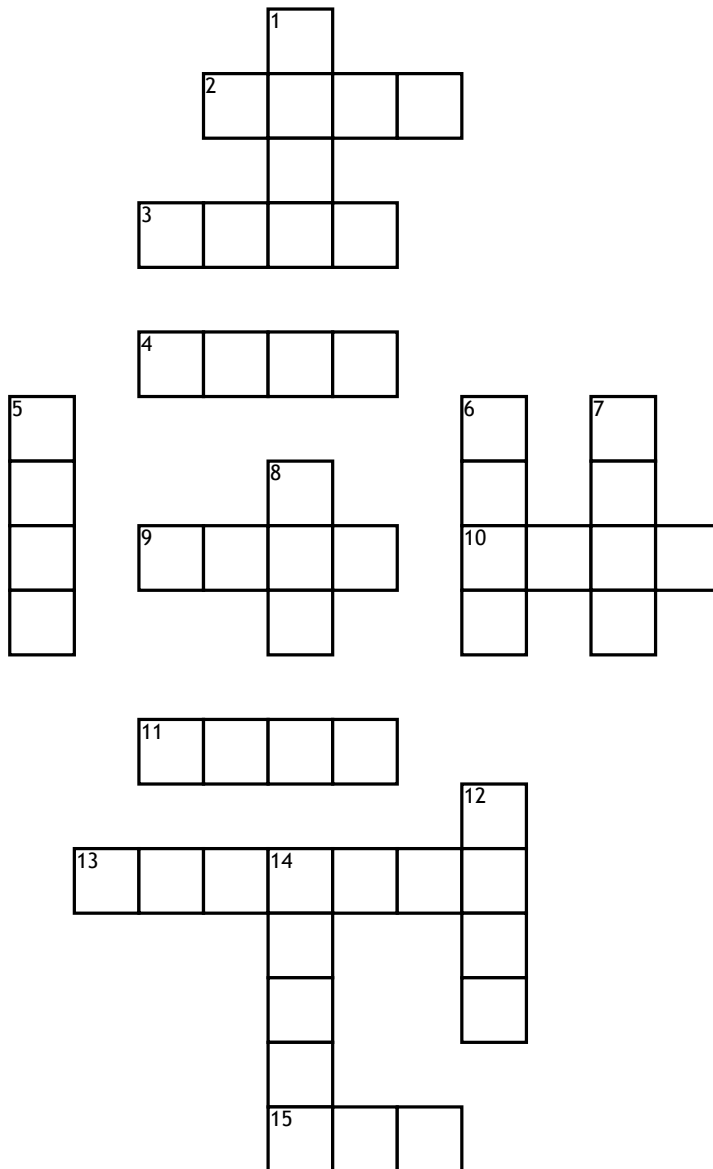


Name: _____

Culinary Arts



Across

- 2. The meat of a young sheep, use as food.
- 3. The meat of a cow, use as food.
- 4. To cut solids into pieces with a sharp knife or other chopping device.
- 9. The meat of a pig, use as food.
- 10. move a spoon or other utensil around in order to mix it thoroughly.

11. To remove the skin from vegetables or fruits.

13. To obtain an exact quantity.

15. To combine ingredients usually by stirring

Down

1. To cook by dry heat, usually in the oven.

5. the meat of a calf, used as food.

6. To immerse food in water and make sure it becomes clean

7. To heat a liquid until bubbles break on the surface.

8. To cook in hot fat.

12. To make something become liquid through heating.

14. To cook by placing the food above boiling water. The vapor that comes from hot water.