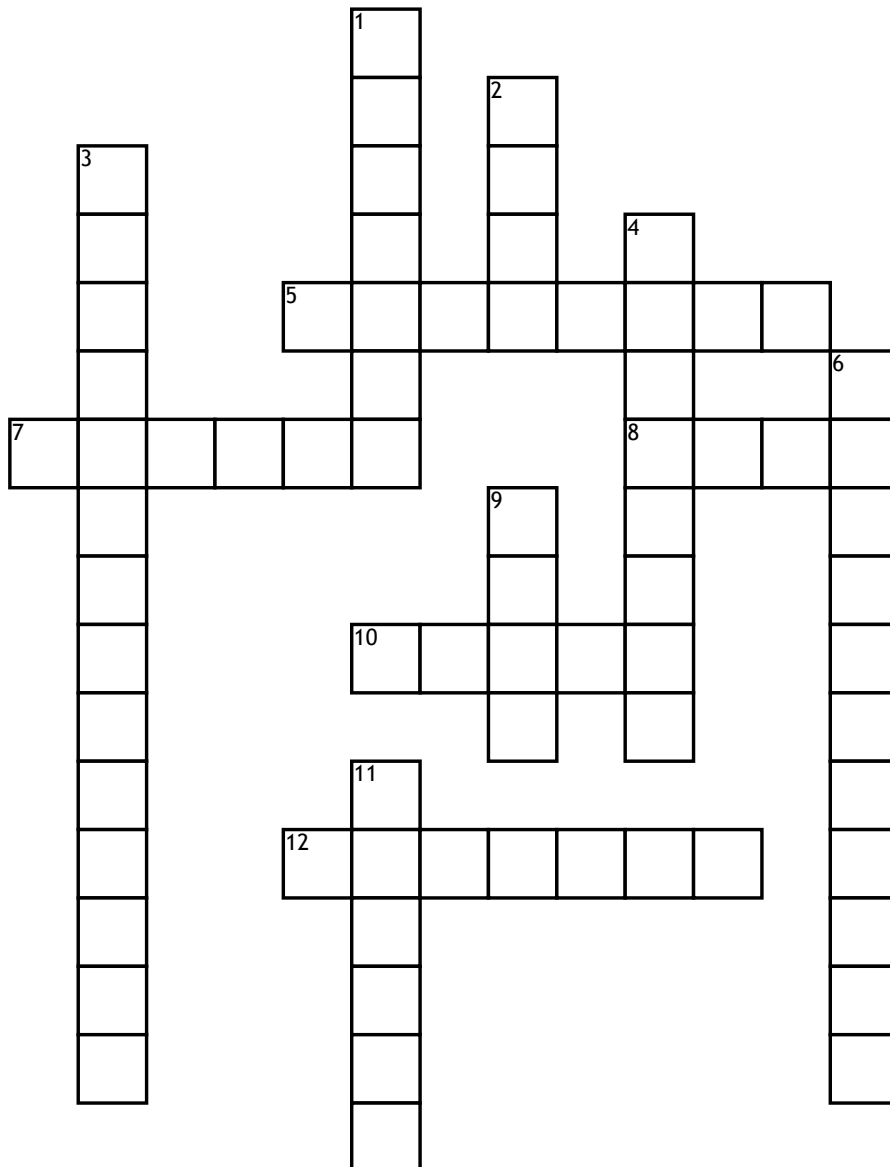


Name: _____

Date: _____

Culinary Terms



Across

5. 50% onion, 25% celery and 25% carrots

7. A small knife used for peeling fruits and vegetables

8. To burn or scorch the surface of a food with sudden intense heat

10. A cooking method requiring little oil and high heat

12. Cooked (pasta) so its still tough when bitten

Down

1. a mixing method used in baking to keep the air in the mixture

2. Cooking food in an oven using dry heat

3. A culinary high school in Hell's Kitchen

4. Who's the second in command in the kitchen?

6. Another name for a Chef's Knife

9. A thickener using 50% fat and 50% flour

11. a thickener using cornstarch and water