

Name: _____

Date: _____

Food Preparation

E V A W O R C I M P O E G C X X F A R O A S T I
 J H K H F U T V C I S F N B H L L M J B B Z E K
 R X H I T N K Y S R U Q I F L A V O R I E K Y D
 X G L T K H Z P E Y U T X S O O E A Y D R E C P
 L L I E R K X M R A O H I B Y H D V P W R V N R
 I N P O X G M F R P R P M L Y T R N R D B L O E
 G W X O Y I W T S O R F E D G Q A A A E J A I P
 L Y M S S X E U O Z A V M Z D M I E E S S H E A
 M N I J Q R Q S U L I O B X N T N F P E S N I R
 E F P H O E R E G D F B P X E K L R M T B C Q A
 Q O I E E C F A R N O R S X L C Y E W E S B N T
 M N H A J I X S W O E O B B B M L E N R P A D I
 U M W T W D R O M H F T F P H C L Z D L R O C O
 F V P I J J E N E S C R A P E O I E A M I L O N
 H U E N Y J X A A E P X T C H I L L F G N S O B
 X H E G R W T C O M B I N E W T L A G T K S L B
 P S V V B D K X W Z N I M Y A N N W R R L T H R
 N A Y E X Y A W X L V C D P P C M X E M E D S O
 U M K A J T F E W B E A T R E E H L I T D Z S I
 F A A K P O H C R A E B U C A E L B S M D R Y L
 B W A H T Z A V T P S L M S P E L A Q P T C O Z
 F J T B T L E M L Q S H U F K H O B Z G T Y G Y
 I H A F A D G L E K K R J C C T W O P Y V F M T
 S O C O O K I N G Y E N M O Z P V X W J P S D U

preparation	microwave	mckeller	sprinkle	cooking	heating	cutting
preheat	measure	defrost	combine	quarter	mixing	spread
season	scrape	freeze	flavor	simmer	serve	rinse
drain	chill	toast	roast	broil	knead	blend
halve	food	wash	thaw	mash	fill	cool
melt	boil	bake	whip	beat	peel	dice
cube	chop	dry	fry	mix		