

Name: _____

Date: _____

Food preparation terms

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

SMOKING POINT
DOLLOP
RINSE
WHIP
PACK
CORE
FRY

CLARIFY BUTTER
STEAM
DRESS
VENT
MASH
COOL

CONDUCTION
SLICE
DRAIN
STIR
HULL
CHOP

SIMMER
SCALD
ZEST
PARE
DICE
BOIL