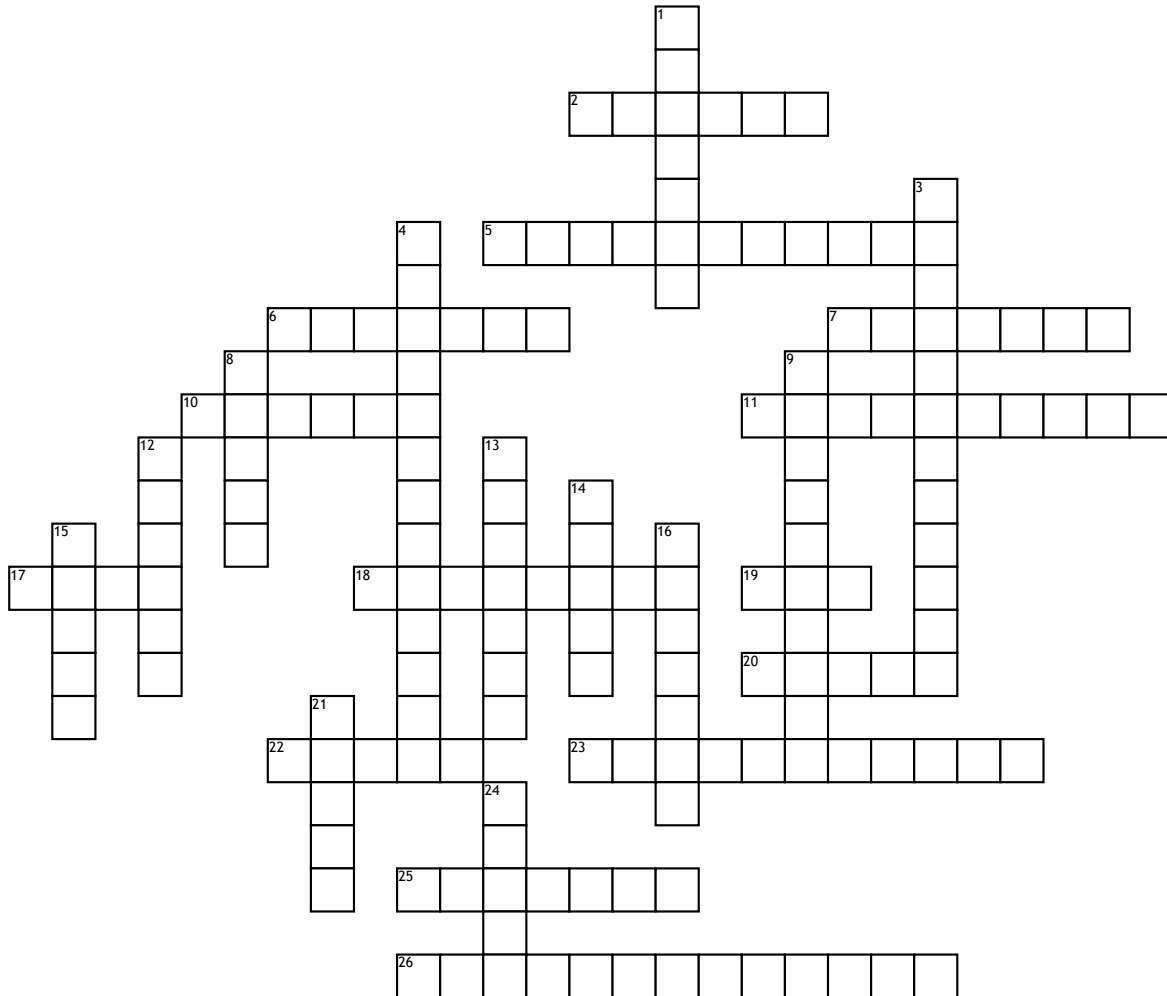


Name: \_\_\_\_\_

# Foods Review



## Across

2. A \_\_\_\_\_ can be placed under hot dishes to protect the table or counter from damage
5. When you prepare all of the ingredients before beginning a recipe to make the process more efficient, this is referred to a \_\_\_\_\_
6. Pate a choux - this pastry is cooked in a pot and eggs are then added one at a time to prepare this dough. It is used for making things like cream puffs and \_\_\_\_\_
7. Use this tool to scrape a bowl or flip a pancake
10. What is a gouger? It is a cream puff made with \_\_\_\_\_
11. One way to thicken a sauce is to make a slurry out of \_\_\_\_\_ and water
17. Dredging - this technique helps us \_\_\_\_\_ wet food with a dry ingredient prior to cooking. We used this technique when we made chicken strips.
18. Food safety - this refers to preventing \_\_\_\_\_ from growing in food to prevent Food Poisoning.
19. Food processors can be used to \_\_\_\_\_ up food into fine pieces or with attachments they can be used to grate cheese or make pasta dough.

20. A Calzone, is a folded \_\_\_\_\_
22. Kitchen safety - these are things like preventing cuts, \_\_\_\_\_ and falls. Make sure you put all your kitchen safety skills to good use in the kitchen at school OR at home!
23. Cake method. Dry ingredients are added \_\_\_\_\_ with the liquid ingredients to help the batter mix evenly and prevent curdling.
25. 74C is the temperature for \_\_\_\_\_ foods.
26. Yeastbread method - Using active dry yeast, which is mixed with warm water and sugar, activates the yeast which feeds on the sugar and begins to produce \_\_\_\_\_.

## Down

1. Roux - this is when fat and flour are 'cooked' together and then liquid is added. This helps to \_\_\_\_\_ sauces.
3. Use this tool to level the ingredients in a dry measuring cup
4. \_\_\_\_\_ - Cooking something like onions to create a characteristic brown colour and nutty flavour.
8. Use this tool to add air to cream or dry ingredients
9. When a main food item is prepared from two different countries or cultural groups to create a completely new food item we refer to that new food item as \_\_\_\_\_.
12. The Muffin Method - requires a well in the dry ingredients. We add the liquid to the dry ingredients. Then we mix VERY gently. Explain why overmixing muffins is problematic. If you overmix it causes too much \_\_\_\_\_ to develop
13. Use this tool to lift food out of liquids. A \_\_\_\_\_ spoon.
14. Stand blenders use gravity to force food down towards the blade where it can \_\_\_\_\_ foods
15. Pasta machines press \_\_\_\_\_ into very thin layers
16. Mirepoix is a blend of aromatic vegetables used in the base of soups and stews. Three vegetables are used. \_\_\_\_\_, Celery and onions.
21. Creaming butter adds air to butter and sugar when they are mixed together and it also helps to dissolve the \_\_\_\_\_.
24. Pastry Blenders help us cut in the fat into the \_\_\_\_\_ when making pastry or biscuits. This creates layers of dough and our finished product will be flaky.