

Name: _____

Date: _____

Meat Cuts/Soups

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

godfather of haute cuisine
 moist cooking
 primal cuts
 tenderloin
 espagnole
 mirepoix
 brisket
 careme
 round
 chuck
 pork
 rib

cooking temperatures
 top sirloin
 hollandaise
 short loin
 marbling
 seafood
 grading
 select
 flank
 prime
 beef

bottom sirloin
 tender cuts
 combination
 inspection
 marinade
 poultry
 veloute
 choice
 shank
 bones
 ribs

mother sauces
 julia child
 dry cooking
 escoffier
 bechamel
 sirloin
 cooking
 tomato
 plate
 stock
 roux