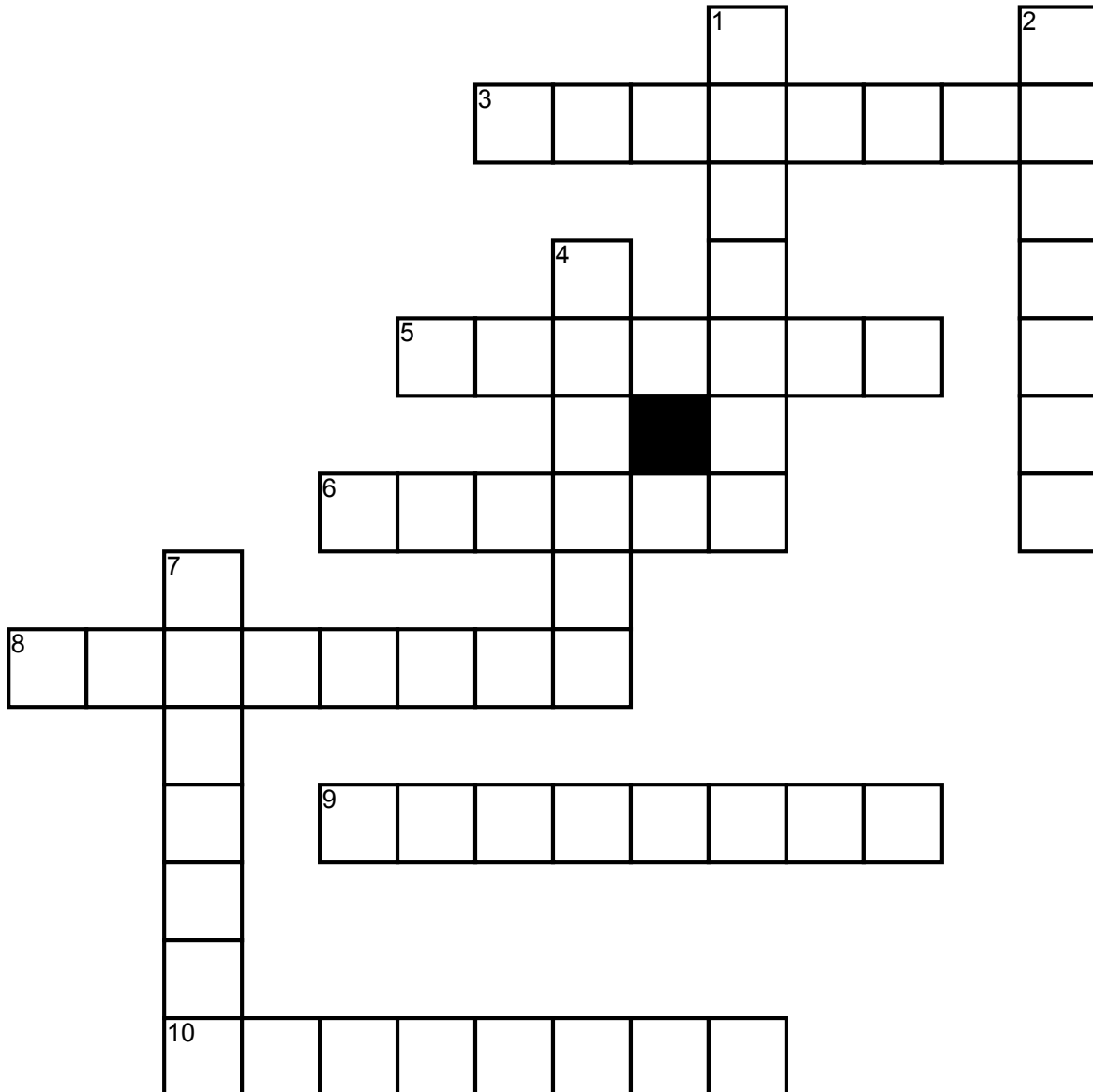


Name: _____

Date: _____

Preparation and Cooking methods



Across

- 3. Vegetables or other food items into fine matchsticks
- 5. To decorate a dish by adding an ingredient such as fresh herbs before serving
- 6. This cooking method is best for cakes and biscuits
- 8. To cut food into small pieces with a knife
- 9. Cooking in dry heat from an oven or spit, with fat or oil

- 10. Cooking of food by direct heat eg. coles

Down

- 1. Removing excess soil by running under cold water
- 2. Use a peeler to remove the fine peel from the food item
- 4. To cook food items in hot oil
- 7. Cooking of prepared foods eg. potato pieces in a liquid at boiling point