

# culinary terms

1. large equipment
  2. There are two basic types, the hand model and heavy stand machine.
  3. It contains a base with push button speed control.
  4. A pop up device and a control knob for the amount of browning needed
  5. To incorporate air into a mixture by sifting or mixing
  6. Roasted meat, poultry or game served with their natural un-thickened juices.
  7. A conically shaped strainer
  8. Containing herbs and spices used to flavor stocks, soups, and sauces.
  9. Refers to the preparation and organization of ingredients and equipment.
  10. A brown sauce flavored with a reduction of red wine, shallots, pepper, and herbs garnished with bone marrow.
- A. Aerate
  - B. Blender
  - C. Food mixers
  - D. Sachet
  - E. stove
  - F. Au Jus
  - G. Bordelaise
  - H. Mise en Place
  - I. Chinois
  - J. Toaster