**COOKING TERMS STUDY GUIDE**

**Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_**

Directions: Match the following cooking terms with their definitions.

**Chop**

**Cream**

**Cut-In**

**Dice**

**Dredge**

**Flour**

**Fold-In**

**Grate**

**Knead**

**Mince**

**Peel**

**Sauté**

**Simmer**

**Steam**

**Whip**

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To finely divide food in various sizes by rubbing it on surface with sharp projections.
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To cut into very small cubes.
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To beat rapidly to introduce air bubbles into food.
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To cut or chop food as finely as possible.
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To cut into small pieces.
6. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To sprinkle or coat with a powdered substance, often with crumbs of seasoning.
7. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To remove or strip off the skin or rind of some fruits and vegetables.
8. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To work sugar and fat together until the mixture is soft and fluffy.
9. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To brown or cook foods with a small amount of fat using low to medium heat.
10. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To coat food heavily with flour, bread crumbs or cornmeal.
11. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To cook by the vapor produced when water is heated to the boiling point.
12. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To mix ingredients by gently turning one part over another.
13. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To cut fat into flour with a pstry blender or two knives.
14. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To work dough to further mix the ingredients and develop the gluten.
15. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ To cook just below the boiling point.