

# Baking and Cooking Terms

Use your textbook or the Internet to locate the definition to the baking and cooking terms.

## Baking and cooking techniques

1. **Bake** – \_\_\_\_\_
2. **Boil** – \_\_\_\_\_
3. **Broil** – \_\_\_\_\_
4. **Brown** – \_\_\_\_\_
5. **Sauté** – \_\_\_\_\_
6. **Simmer** – \_\_\_\_\_
7. **Steam** – \_\_\_\_\_
8. **Stir Fry** – \_\_\_\_\_

## Cutting foods

9. **Chop** – \_\_\_\_\_
10. **Dice** – \_\_\_\_\_
11. **Grate or Shred** - \_\_\_\_\_
12. **Mince** – \_\_\_\_\_
13. **Peel** - \_\_\_\_\_
14. **Slice** - \_\_\_\_\_

Name \_\_\_\_\_ Period \_\_\_\_\_ Date \_\_\_\_\_

## Mixing ingredients

15. **Beat** – \_\_\_\_\_

16. **Blend** – \_\_\_\_\_

17. **Cream** – \_\_\_\_\_

18. **Fold** – \_\_\_\_\_

19. **Knead** – \_\_\_\_\_

20. **Mash** - \_\_\_\_\_

21. **Mix** – \_\_\_\_\_

22. **Toss** – \_\_\_\_\_

## Other recipe terms

23. **Drain** – \_\_\_\_\_

24. **Grease** – \_\_\_\_\_

25. **Marinate** – \_\_\_\_\_

26. **Preheat** – \_\_\_\_\_

27. **Season** – \_\_\_\_\_