

Chef Solus Cooking Vocabulary Matching Activity

How well do you know your cooking vocabulary?

Match the definition with the correct cooking term.



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| <u>A</u> Bake | <u>E</u> To cook over medium or high heat until surface of food browns or darkens |
| <u>B</u> Blend | <u>H</u> To scrape food against the holes of a grater making thin pieces |
| <u>C</u> Boil | <u>K</u> To squash food with a fork, spoon, or masher |
| <u>D</u> Broil | <u>M</u> To turn oven on ahead of time so that it is at the desired temperature when needed (usually takes about 5 to 10 minutes) |
| <u>E</u> Brown | <u>N</u> To cook quickly in a little oil, butter, or margarine |
| <u>F</u> Chop | <u>O</u> To cook food over steam without putting the food directly in water (usually done with a steamer) |
| <u>G</u> Drain | <u>A</u> To cook food in an oven |
| <u>H</u> Grate | <u>B</u> To mix ingredients together gently with a spoon, fork, or until combined |
| <u>I</u> Knead | <u>L</u> To stir ingredients together with a spoon, fork, or electric mixer until well combined |
| <u>J</u> Marinate | <u>D</u> To cook under direct heat |
| <u>K</u> Mash | <u>G</u> To remove all the liquid using a colander, strainer, or by pressing a plate against the food while tilting the container |
| <u>L</u> Mix | <u>J</u> To soak food in a liquid to tenderize or add flavor to it |
| <u>M</u> Preheat | <u>F</u> To cut into small pieces |
| <u>N</u> Sauté | <u>I</u> To press, fold and stretch dough until it is smooth and uniform, usually done by pressing with the heels of the hands |
| <u>O</u> Steam | <u>C</u> To heat a food so that the liquid gets hot enough for bubbles to rise and break the surface |

