Chef Solus Cooking Vocabulary Matching Activity

How well do you know your cooking vocabulary?
Match the definition with the correct cooking term.

A__ Bake
E__ To cook over medium or high heat until surface of food browns or darkens
B__ Blend
H__ To scrape food against the holes of a grater making thin pieces
C__ Boil
K__ To squash food with a fork, spoon, or masher
D__ Broil
M__ To turn oven on ahead of time so that it is at the desired temperature when needed (usually takes about 5 to 10 minutes)
E__ Brown
N__ To cook quickly in a little oil, butter, or margarine
F__ Chop
O__ To cook food over steam without putting the food directly in water (usually done with a steamer)
G__ Drain
P__ To cook food in an oven
H__ Grate
A__ To mix ingredients together gently with a spoon, fork, or until combined
I__ Knead
B__ To mix ingredients together gently with a spoon, fork, or until combined
J__ Marinate
K__ Mash
L__ To stir ingredients together with a spoon, fork, or electric mixer until well combined
L__ Mix
D__ To cook under direct heat
M__ Preheat
G__ To remove all the liquid using a colander, strainer, or by pressing a plate against the food while tilting the container
N__ Sauté
J__ To soak food in a liquid to tenderize or add flavor to it
O__ Steam
F__ To cut into small pieces
I__ To press, fold and stretch dough until it is smooth and uniform, usually done by pressing with the heels of the hands
C__ To heat a food so that the liquid gets hot enough for bubbles to rise and break the surface

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