

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 _____ To scrape food against the holes of a grater making thin pieces
- C Boil _____ To squash food with a fork, spoon, or masher
- D Broil _____ 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 _____ To cook quickly in a little oil, butter, or margarine
- F Chop _____ To cook food over steam without putting the food directly in water (usually done with a steamer)
- G Drain _____ To cook food in an oven
- H Grate _____ To mix ingredients together gently with a spoon, fork, or until combined
- I Knead _____ To stir ingredients together with a spoon, fork, or electric mixer until well combined
- J Marinate _____ To cook under direct heat
- K Mash _____ To remove all the liquid using a colander, strainer, or by pressing a plate against the food while tilting the container
- L Mix _____ To soak food in a liquid to tenderize or add flavor to it
- M Preheat _____ To cut into small pieces
- N Sauté _____ To press, fold and stretch dough until it is smooth and uniform, usually done by pressing with the heels of the hands
- O Steam _____ To heat a food so that the liquid gets hot enough for bubbles to rise and break the surface

