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
F__Chop     ____To cook quickly in a little oil, butter, or margarine
G__Drain   ____To cook food over steam without putting the food directly in water (usually done with a steamer)
H__Grate  ____To cook food in an oven
I__Knead   ____To mix ingredients together gently with a spoon, fork, or until combined
J__Marinate ____To stir ingredients together with a spoon, fork, or electric mixer until well combined
K__Mash    ____To cook under direct heat
L__Mix      ____To remove all the liquid using a colander, strainer, or by pressing a plate against the food while tilting the container
M__Preheat  ____To soak food in a liquid to tenderize or add flavor to it
N__Sauté    ____To cut into small pieces
O__Steam    ____To press, fold and stretch dough until it is smooth and uniform, usually done by pressing with the heels of the hands

____To heat a food so that the liquid gets hot enough for bubbles to rise and break the surface

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