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| **Cooking Term** | **Definition of Cooking Term** | **Equipment Name** |
| Exp. | To the tooth. Used to describe the doneness of pasta. |  |
| **Bag 1** |  |  |
|  | To beat a food lightly and rapidly in order to  incorporate air into the mixture and to increase its volume. |  |
|  | To moisten foods during cooking with pan drippings or a sauce in order to add flavor and prevent drying. |  |
|  | To cut into uniform pieces, usually a half inch on all sides. |  |
|  | To cool a food to below room temperature in the refrigerator or freezer, or over ice. |  |
| **Bag 2** |  |  |
|  | To work a solid fat such as shortening, margarine or butter into dry ingredients, usually with a pastry blender. |  |
|  | Chopping food into tiny irregular pieces. Often  Used to prepare garlic for cooking. |  |
|  | To heat an oven or utensil to a temperature before using it. |  |
|  | To work dough with the heels of your hands in a pressing and folding motion until it becomes smooth and elastic. |  |
| **Bag 3** |  |  |
|  | To cut off the skin or outer covering of a fruit or vegetable, using a knife or vegetable peeler. |  |
|  | Mix fast bringing the contents to the top of the bowl then back down again. |  |
|  | Heat a liquid on a range at a high temperature.  Bubbles rise and break the surface. |  |
|  | Cut food into even pieces using a knife as in bread. |  |
|  | Cook in liquid at just below the boiling point. Bubbles are small and do not break the surface. |  |

**Cooking Terms Activity:** Using the flash cards given your group, decide what term and picture best fit the definition given-write your answer in the box on left. In box on right, write the equipment you would use.

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| **Cooking Terms** | **Definition of Cooking Terms** | **Equipment Name** |
| **Bag 4** |  |  |
|  | Cook in and oven in an uncovered container. |  |
|  | Cut into small irregular pieces using a rocking motion with a knife. |  |
|  | Do this to flour to remove lumps and to add air. |  |
|  | Beat a mixture until it is light and fluffy. This method is often used to mix sugar and butter. |  |
| **Bag 5** |  |  |
|  | To remove water or another liquid from food. |  |
|  | Mix in a circular motion or to mix two or more ingredients together. |  |
|  | To cut into uniform pieces, usually 1/8 to 1/4 inch on all sides. |  |
|  | Cook small pieces of food in a small amount of fat, stirring constantly. |  |
| **Bag 6** |  |  |
|  | To remove the core and skin of a fruit or vegetable using a small knife. |  |
|  | To combine two or more ingredients until smooth and uniform in texture, flavor, and color; |  |
|  | Rub a food back and forth along a grater to get very small pieces. |  |
|  | To remove excess of ingredient off top of measuring cup. |  |
|  | To firmly push food into a measuring cup removing any air or space in the food and the cup. |  |