**Intro to Culinary Final Study Guide**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_**

**Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Day: \_\_\_\_\_\_\_\_\_\_\_\_\_**

Define the following terms:

Chiffonade Blend

Al dente Chop

Bake Blanch

Mise en Place Chill

Zest Roast

Fold Boil

Savory Reduce

Mince Pan fry

Grate Poach

Saute Rough cut

Steam Emulsify

Sift Simmer

Roux Slice

Toss Dredge

Garnish Sweet

What are the steps to the creaming method? What have we made in class using the creaming method?

What are the steps to the cut-in method? What have we made in class using the cut-in method?

How many sticks of butter are in 1 package?

What does one package of butter weigh?

There are \_\_\_\_\_\_\_\_\_ tablespoons in 1 stick of butter.

There are \_\_\_\_\_\_\_\_\_\_ ounces in 1 stick of butter.

One stick of butter is equal to \_\_\_\_\_\_\_\_\_ cup(s).

How many teaspoons are in a tablespoon?

How would you measure 1 ½ tablespoons?

Why is it important to read a recipe before you begin (give at least 4 reasons)?