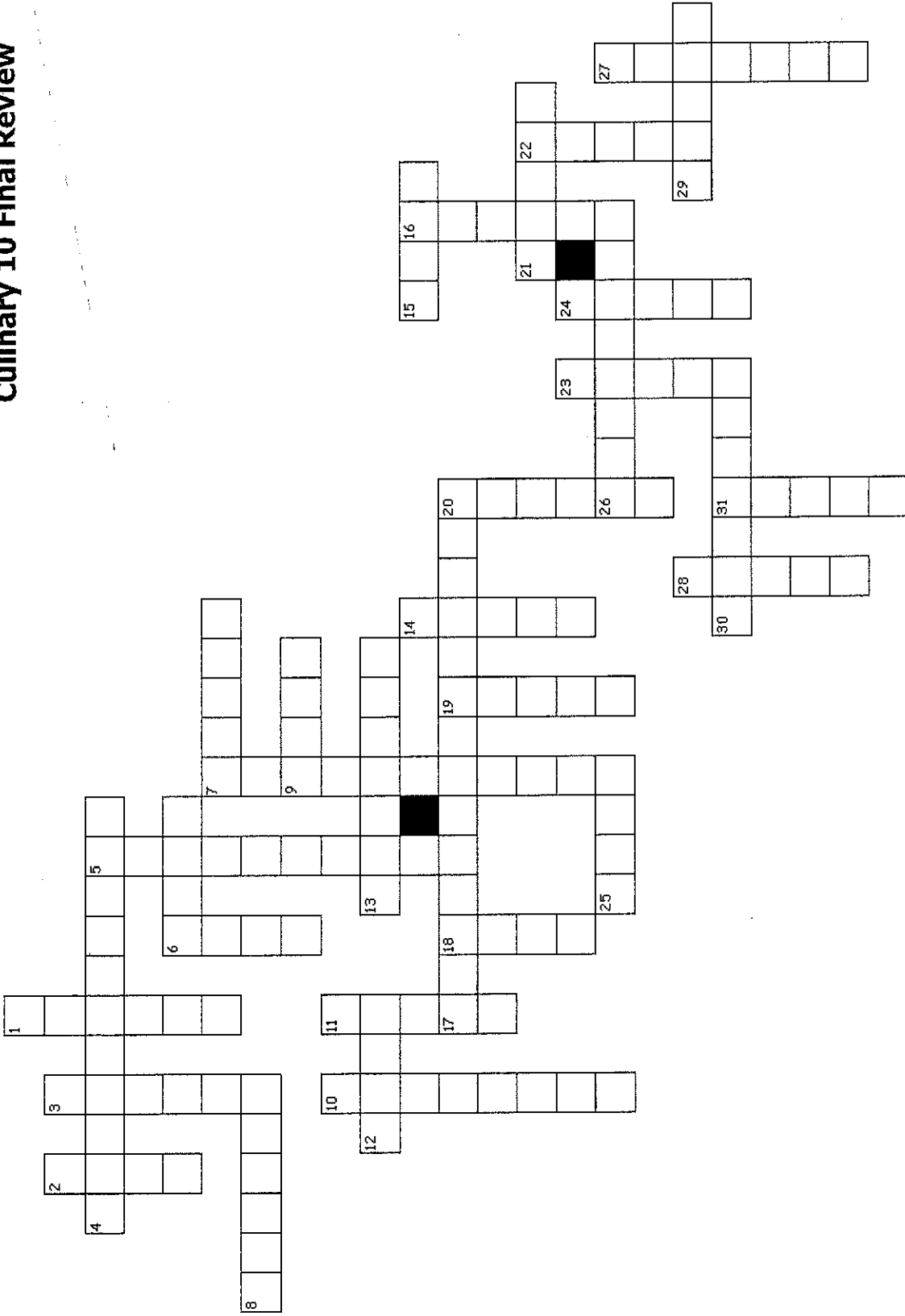


Culinary 10 Final Review



Across

4. The process of assembling all ingredients and equipment necessary for the preparation of a recipe.
6. To cook in rapidly bubbling water.
7. To allow food to become thoroughly cold in a refrigerator.
8. To evenly coat food with crumbs, flour, or a batter. Sometimes food is dipped in egg or milk beforehand.
9. To tumble ingredients, such as for a salad, very gently with a spoon, fork, or your hands.
12. There are this many sticks in a traditional package of butter.
13. To add visual appeal to a finished dish using contrasting colors, height, and texture.
15. To remove the thin outer layer of a citrus fruit such as a lemon or lime.
17. One tablespoon is equal to...
21. To cook surrounded by dry heat at temperatures of 400 degrees or more, usually savory.
25. A gentle mixing method used for delicate or whipped ingredients, using a rubber scraper and a gentle motion.
26. To combine two or more ingredients that normally do not mix with one another, such as oil and vinegar.
29. To cook foods suspended over simmering liquid in the vapor given off by the simmering water.
30. A term indicating pasta is cooked just enough to keep a firm, chewy texture.

Down

1. To cook on the stovetop in a thick layer of fat.
2. To put dry ingredients, such as flour and baking soda, through a strainer to remove any lumps, provide a smoother consistency, and to evenly distribute ingredients.
3. To simmer causing an evaporation of liquid to intensify flavor.
5. To cut leaf herbs into strips by stacking, rolling, and slicing.
6. To cook surrounded by dry heat 350 degrees or less, usually a sweet product.
7. To combine dry ingredients, work in a solid fat such as butter, then add liquid to form a stiff dough.
10. To cut food into irregular pieces 1/2 to 3/4 of an inch.
11. To break a solid food into small particles by rubbing over sharp holes.
14. To cook a food in gently simmering liquid
16. Food that is bitter, salty, herby; not sweet.
18. A mixture of equal parts butter and flour used to thicken liquids.

19. To cook on the stove top in a small amount of fat.
20. To maintain small bubbles that rise to the surface of a liquid.
22. A culinary term meaning sugary.
23. To cut a thin, flat piece of food such as bread or cucumber.
24. To cut food into irregular pieces about 1/4 to 1/2 inch in size.
27. To partially cook fruits, vegetables, or nuts in boiling water or steam, then plunge into cold water to stop the cooking process.
28. To combine two or more ingredients until you can no longer see either ingredient separately.
31. Number of tablespoons in a stick of butter.