**Culinary 10 Getting Started Review**

J S D O E W B L N E E Z R Q E

G E L L C L T F C C A M S T D

H J X I A M F Z A N E S Q N J

A H L N C W R L K I R O F X S

Y D C I X E P Q P M L G L Z D

U H N G O N R K P L P N T A Y

E Y L E E B L O L K I G N C W

C X A E L G O I U D L O F S E

I H S V Y B H H H G R C Z T G

D I H U Q C Y S S L H A F O G

M C H I F F O N A D E C K S W

E N W C H I I Z I H M T U S A

T Z H N J U R E M M I S M T S

R O K N X T J I S S L J D G H

P S F V S A U T E Q K A X W L

BLANCH FOLD

BLEND MINCE

BOIL MISE EN PLACE

CHIFFONADE ROUGH CUT

CHILL SAUTE

CHOP SIMMER

DICE SLICE

EGG WASH TOSS

On the back of this page, write each of the above terms and write one recipe that we did in class that used the technique or term.