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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Cooking methods

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  |  |  |  | 1  B |  |  |  |  |  |  |
|  |  |  |  |  | 2  C | A | R | R | Y | O | V | E | R |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | A |  |  |  |  |  |  |
|  |  |  |  |  | 3  E | V | A | P | O | R | A | T | I | O | N |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | S |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 4  C |  |  |  | I |  |  |  |  |  |  |
|  |  |  | 5  C | O | M | B | I | N | A | T | I | O | N |  |  | 6  B |  |  |  |
|  |  | 7  D |  |  |  |  |  |  | R |  |  |  | G |  |  | L |  |  |  |
|  | 8  D | R | Y |  |  | 9  P |  |  | M |  |  |  |  | 10  S | E | A | R |  |  |
|  |  | E |  |  |  | O |  |  | E |  | 11  S |  |  |  |  | N |  |  |  |
|  |  | D |  | 12  C | O | A | G | U | L | A | T | I | O | N |  | C |  |  |  |
|  |  | G |  |  |  | C |  |  | I |  | E |  |  |  |  | H |  | 13  S |  |
|  |  | I |  | 14  S |  | H |  |  | Z |  | W |  |  | 15  M | O | I | S | T |  |
|  |  | N |  | I |  |  |  |  | A |  |  |  | 16  D |  |  | N |  | E |  |
|  |  | G |  | M |  |  |  |  | T |  |  |  | E |  |  | G |  | A |  |
|  |  |  |  | M |  | 17  B | R | O | I | L | I | N | G |  |  |  |  | M |  |
|  |  |  |  | E |  |  |  |  | O |  |  |  | L |  |  |  |  |  |  |
|  |  |  | 18  B | R | E | A | D | I | N | G |  |  | A |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | Z |  |  |  |  |  |  |
|  |  |  |  |  |  | 19  D | E | E | P | F | R | I | E | D |  |  |  |  |  |

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| **Across**  **2.** Cooking that takes place after you remove food from heat source  **3.** moisture that escapes into the air  **5.** \_\_\_ cooking that uses both dry and moist cooking techniques  **8.** To use metal and the radiation of hot air, oil or fat to transfer heat is a \_\_\_ cooking technique  **10.** To quickly brown food at the start of the cooking process  **12.** When the proteins in food change from a liquid or semi-liquid state to a drier solid state.  **15.** Cooking technique that uses liquid instead of oil for heat energy needed to cook food  **17.** To cook food directly under a primary heat source.  **18.** A coating made of eggs and crumbs  **19.** Foods that are cooked completely submerged in heated fat | **Down**  **1.** A long slow cooking process that makes tough cuts of meat more tender  **4.** The process of cooking sugar to high temperatures  **6.** To partially Cook food  **7.** To coat food with flour or finely ground crumbs  **9.** To cook food in liquid between 150-185 degrees  **11.** A combination cooking technique with food items cut into small pieces  **13.** To cook foods in a closed environment using vapors  **14.** To cook food in liquid that is heated between 185-200 degrees F.  **16.** To loosen pan drippings with a small amount of liquid |