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

Cooking methods

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

|  |  |
| --- | --- |
| **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 |