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

Culinary Cooking Methods

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 1  G |  |  |  |  |  |  | 2  D |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  | 3  B | R | A | I | S | E |  | 4  H | E | A | T |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | I |  |  |  |  |  |  | E |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | D |  |  |  |  |  |  | P |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | D |  |  |  | 5  R |  |  | F |  |  | 6  C |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 7  M | O | L | E | C | U | L | A | R | G | A | S | T | R | O | N | O | M | Y |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | E |  |  |  | D |  |  | Y |  |  | N |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | 8  P |  |  |  | 9  G | R | I | L | L |  |  |  | D |  |  |  |  |
|  |  |  |  |  | 10  C |  |  |  |  |  |  |  | A |  |  |  |  |  | A |  |  |  |  |  | U |  |  |  |  |
|  |  |  | 11  S | M | O | K | I | N | G | P | O | I | N | T |  |  |  | 12  S | T | E | A | M |  |  | C |  |  |  |  |
|  |  |  |  |  | N |  |  |  |  |  |  |  | F |  |  |  | 13  B |  | I |  |  |  |  |  | T |  |  |  |  |
|  |  |  |  |  | V |  |  |  |  |  |  |  | R |  | 14  S |  | A |  | O |  |  | 15  S |  |  | I |  |  |  |  |
|  |  |  |  |  | E |  |  |  |  |  | 16  D | R | Y | C | O | O | K | I | N | G |  | A |  |  | O |  |  |  |  |
|  |  |  | 17  M |  | N |  |  |  |  |  |  |  |  |  | U |  | E |  |  |  |  | U |  |  | N |  |  |  |  |
|  |  |  | O |  | T |  |  |  |  |  |  |  |  |  | S |  |  |  | 18  S |  |  | T |  |  |  |  |  |  |  |
|  |  |  | I |  | I |  |  |  |  |  | 19  R | E | C | O | V | E | R | Y | T | I | M | E |  |  |  |  |  |  |  |
|  |  |  | S |  | O |  |  |  | 20  R |  |  |  |  |  | I |  |  |  | E |  |  |  |  |  |  |  |  |  |  |
|  |  |  | T |  | N |  | 21  B |  | O |  |  |  | 22  P |  | D |  |  |  | W |  |  |  |  |  |  |  |  |  |  |
|  |  |  | C |  |  | 23  F | L | O | A | T |  |  | O |  | E |  | 24  S |  | I |  |  |  |  |  |  |  |  |  |  |
|  |  |  | O |  |  |  | A |  | S |  |  |  | A |  |  |  | T |  | N |  |  |  |  |  |  |  |  |  |  |
|  |  | 25  C | O | M | B | I | N | A | T | I | O | N | C | O | O | K | I | N | G |  |  |  |  |  |  |  |  |  |  |
|  |  |  | K |  |  |  | C |  |  |  |  |  | H |  |  |  | R |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | I |  |  |  | H |  |  |  |  |  |  |  |  |  | F |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | N |  |  |  |  |  |  |  |  |  |  |  |  | 26  B | R | O | I | L |  |  |  |  |  |  |  |  |  |
|  |  |  | G |  |  |  |  |  |  |  |  |  |  |  |  |  | Y |  |  |  |  |  |  |  |  |  |  |  |  |

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| **Across**  **3.** FOOD IS TYPICALLY SAUTE FIRST THEN FINISHED COOKING IN LIQUID IN A OVEN  **4.** THE TRANSFER OF ENERGY FROM HEAT SOURCE TO FOOD  **7.** FOOD THAT PUSHES THE BOUNDARIES OF NORMAL CUISINE  **9.** USES GRATE TO COOK FOOD  **11.** THE POINT WHERE THE FAT AND OIL BEGINS TO BREAK DOWN  **12.** SURROUNDING THE FOOD IN EVAPORATED WATER  **16.** COOKING METHOD WHERE NO MOISTURE IS ADDED  **19.** TIMES IT TAKES TO THE OIL TO REHEAT  **23.** THE POINT WHEN FOOD ITEM RISES TO THE SURFACE OF THE OIL  **25.** INVOLVES DRY AND MOIST HEAT  **26.** HIGH HEAT FROM HEAT SOURCE ABOVE THE FOOD | **Down**  **1.** COOKING FOOD ON A HOT FLAT SURFACE  **2.** COOKING METHOD WHERE FOOD IS USUALLY BREADED  **5.** TRANSFER BY WAVES OF ENERGY  **6.** TRANSFER OF HEAT FROM ONE ITEM TO ANOTHER  **8.** COOKING FOOD IN MODERATE AMOUNT OF FAT IN A PAN  **10.** MOVEMENT OF MOLECULES  **13.** SURROUNDING FOOD WITH DRY AIR COOKED COVERED  **14.** TERM MEAN "UNDER VACUUM  **15.** COOKING FOOD RAPIDLY IN A SMALL AMOUNT OF OIL CREATING BROWNNESS  **17.** COOKING METHOD WITH STEAM OR WATER  **18.** FOOD IS CUT INTO SMALL PIECES AND COOKED IN MINIMUM AMOUNT OF LIQUID  **20.** SURROUNDING FOOD WITH DRY AIR COOKED UNCOVERED  **21.** PARTIALLY COOKING FOOD  **22.** COOKING METHOD WHERE NO AIR BUBBLES BREAK THE SURFACE  **24.** ASIAN COOKING USING A WOK |