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

Culinary Cooking Methods

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