

# Cooking Methods Puzzle Project

1. Identify & circle the cooking method you randomly selected.
2. Research the cooking method and include the following information on your puzzle piece in a colorful and creative way:
  - a. Name of Cooking Method
  - b. Type of Cooking Method (moist heat, dry heat or cooking in fat)
  - c. Definition/Description of how to use the method & corresponding image(s)
  - d. Equipment recommended & corresponding image(s)
  - e. Types of foods/dishes for which the cooking method is used & corresponding image(s)
3. Select a puzzle template to fill in your findings that includes text information and visuals. Be thorough as you will be sharing this information with the class.

Moist Heat Cooking	Cooking in Fat	Dry Heat Cooking
Boiling--Sample	Frying	Roasting
Simmering	Sautéing	Baking
Poaching	Pan-Broiling	Broiling
Steaming	Deep Fat Frying	Grilling
Braising	Stir Frying	
Microwaving		
Stewing		



## RUBRIC

<b>Criteria</b>	<b>Present</b>	<b>Not Present</b>
<b><i>Cooking method title/type</i></b>		
<b><i>Definition/Description of how cooking method is used</i></b>		
<b><i>Recommended equipment</i></b>		
<b><i>Type of foods &amp; dishes</i></b>		
<b><i>Appropriate images (3 min.)</i></b>		
<b><i>Use of space/neatness/color</i></b>		
<b>Total Points: 18</b>		

