

## Food Preparation Terms Pre/Post Test

*Directions:* Using the word bank, figure out which words fit with each definition. Write the term on the line beside the definition.

Bake	Broil	Brush	Combine	Garnish	Grate	Ingredients
Measure	Melt	Mix	Preheat	Recipe	Slice	Yield

\_\_\_\_\_ a set of instructions used to prepare a food product.

\_\_\_\_\_ food items needed to make a certain food.

\_\_\_\_\_ the number of servings the recipe makes.

\_\_\_\_\_ to turn on the oven before beginning to cook.

\_\_\_\_\_ to mix ingredients together.

\_\_\_\_\_ to cut into even pieces with a knife.

\_\_\_\_\_ to cut or shred food into very fine pieces.

\_\_\_\_\_ to make or become liquified by heat.

\_\_\_\_\_ to combine ingredients.

\_\_\_\_\_ to cook with dry heat in an oven.

\_\_\_\_\_ to decorate a dish enhancing its appearance.

\_\_\_\_\_ use a pastry brush to lightly coat foods with a liquid.

\_\_\_\_\_ to cook by direct heat, as in an oven under the heat.

\_\_\_\_\_ the process of calculating and determining the specific amount of an ingredient.

