

## Cooking Terminology

What are these abbreviations (some may repeat)?

T. \_\_\_\_\_

t. \_\_\_\_\_

hr. \_\_\_\_\_

oz. \_\_\_\_\_

pt. \_\_\_\_\_

min. \_\_\_\_\_

lb. \_\_\_\_\_

g. \_\_\_\_\_

qt. \_\_\_\_\_

gal. \_\_\_\_\_

sq. \_\_\_\_\_

tbsp. \_\_\_\_\_

tsp. \_\_\_\_\_

pkg. \_\_\_\_\_

What do the following terms mean?

al dente: \_\_\_\_\_

chop: \_\_\_\_\_

dice: \_\_\_\_\_

slice: \_\_\_\_\_

sift: \_\_\_\_\_

poach: \_\_\_\_\_

parboil: \_\_\_\_\_

pare: \_\_\_\_\_

peel: \_\_\_\_\_

fold: \_\_\_\_\_

drizzle: \_\_\_\_\_

hull: \_\_\_\_\_

marinate: \_\_\_\_\_

julienne: \_\_\_\_\_

mince: \_\_\_\_\_

glaze: \_\_\_\_\_

baste: \_\_\_\_\_

cream: \_\_\_\_\_

shortening: \_\_\_\_\_

oleo: \_\_\_\_\_

broil: \_\_\_\_\_

reduce: \_\_\_\_\_

beat: \_\_\_\_\_

shred: \_\_\_\_\_

sear: \_\_\_\_\_

strain: \_\_\_\_\_

resting: \_\_\_\_\_

grill: \_\_\_\_\_

caramelize: \_\_\_\_\_

grate: \_\_\_\_\_

deep fry: \_\_\_\_\_

grease: \_\_\_\_\_

flambé: \_\_\_\_\_

bread: \_\_\_\_\_

blend: \_\_\_\_\_

core: \_\_\_\_\_

cut in: \_\_\_\_\_

dissolve: \_\_\_\_\_

knead: \_\_\_\_\_

preheat: \_\_\_\_\_

saute: \_\_\_\_\_

melt: \_\_\_\_\_

parboil: \_\_\_\_\_

toss: \_\_\_\_\_

whip: \_\_\_\_\_

stew: \_\_\_\_\_

steam: \_\_\_\_\_

boil: \_\_\_\_\_

simmer: \_\_\_\_\_

core: \_\_\_\_\_

chill: \_\_\_\_\_

casserole: \_\_\_\_\_

dash: \_\_\_\_\_

mash: \_\_\_\_\_

double boiler: \_\_\_\_\_

blanch: \_\_\_\_\_

baster: \_\_\_\_\_

whisk: \_\_\_\_\_

cleaver: \_\_\_\_\_

colander: \_\_\_\_\_

egg separator: \_\_\_\_\_

funnel: \_\_\_\_\_

garlic press: \_\_\_\_\_

grater: \_\_\_\_\_

ladle: \_\_\_\_\_

tongs: \_\_\_\_\_

candy thermometer: \_\_\_\_\_

meath thermometer: \_\_\_\_\_

spatula: \_\_\_\_\_

scoop: \_\_\_\_\_

mandoline: \_\_\_\_\_

sieve: \_\_\_\_\_

rolling pin: \_\_\_\_\_

pizza cutter: \_\_\_\_\_

pastry blender: \_\_\_\_\_

pastry brush: \_\_\_\_\_