



VOCABULARY QUIZ: COOKING TERMS

Choose the correct words from the options

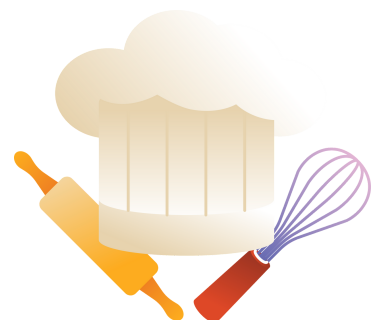
1. What term describes the process of cooking food by submerging it in hot oil?
 - a) Roast
 - b) Boil
 - c) Fry
 - d) Braise

2. What is the technique of gently cooking food in simmering liquid?
 - a) Grill
 - b) Baste
 - c) Poach
 - d) Sear

3. To briefly immerse food in boiling water and then cool it in ice water to preserve color and texture is known as:
 - a) Blanch
 - b) Julienne
 - c) Dice
 - d) Mince

4. What is the process of soaking food in a flavorful liquid to enhance its flavor and tenderness?
 - a) Dredge
 - b) Deglaze
 - c) Marinate
 - d) Sear

5. Which term refers to cutting food into small, uniformly sized cubes?
 - a) Mince
 - b) Julienne
 - c) Dice
 - d) Chop





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6. To change a solid substance into a liquid state, as with butter or chocolate, is known as:

- a) Emulsify
- b) Melt
- c) Reduction
- d) Sear

7. What is the process of simmering a liquid to concentrate its flavor by evaporating water?

- a) Dredge
- b) Zest
- c) Marinate
- d) Reduction

8. To quickly cook the surface of food at high heat to lock in juices and add flavor is called:

- a) Grill
- b) Poach
- c) Sear
- d) Baste

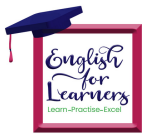
9. What term describes the browning of sugar through heat to create a rich, sweet flavor and color?

- a) Emulsify
- b) Zest
- c) Caramelization
- d) Deglaze

10. The outer, flavorful part of citrus fruit peel used to add flavor to dishes is called:

- a) Zest
- b) Sear
- c) Reduction
- d) Blanch





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ANSWERS

1. c) Fry
2. c) Poach
3. a) Blanch
4. c) Marinate
5. c) Dice
6. b) Melt
7. d) Reduction
8. c) Sear
9. c) Caramelization
10. a) Zest