

VOCABULARY QUIZ: COOKING/CULINARY TERMS Choose the correct words from the options

- 1. What is the process of quickly cooking food in a small amount of oil or butter over high heat?
 - a) Roast
 - b) Sauté
 - c) Braise
 - d) Grill

2. To combine two immiscible liquids, like oil and vinegar, into a stable mixture, as in salad dressings, is to:

- a) Fold
- b) Emulsify
- c) Dredge
- d) Melt

3. The process of adding liquid to a pan to loosen browned bits of food and create a sauce is known as:

- a) Zest
- b) Déglacé
- c) Blanch
- d) Sear
- 4. Which term refers to the preparation and organization of ingredients before cooking?
 - a) Mise en place
 - b) Caramelization
 - c) Reduction
 - d) Melt
- 5. What is the technique of cutting food into long, thin strips, resembling matchsticks?
 - a) Dice
 - b) Chop
 - c) Julienne
 - d) Mince





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6. What is the term for the structural skeleton of a building that provides support for floors, walls, and roofs?

- a) Foundation
- b) Framework
- c) Masonry
- d) Scaffolding
- 7. The mixture of fat (usually butter) and flour used to thicken sauces and soups is called:
 - a) Roux
 - b) Reduction
 - c) Sear
 - d) Melt

8. To gently combine ingredients without deflating them, often used with whipped cream or egg whites, is to:

- a) Whisk
- b) Mince
- c) Fold
- d) Marinate

9. What term describes the process of digging deep, narrow excavations, often for utilities like water and sewage lines?

- a) Sear
- b) Trenching
- c) Blanch
- d) Poach

10. The controlled destruction or dismantling of existing structures or buildings is known as:

- a) Sous-vide
- b) Marinate
- c) Demolition
- d) Braise





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ANSWERS

- 1. b) Sauté
- 2. b) Emulsify
- 3. b) Déglacé
- 4. a) Mise en place
- 5. c) Julienne
- 6. b) Framework
- 7. a) Roux
- 8. c) Fold
- 9. b) Trenching
- 10. c) Demolition