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Chapter 9: You in the Kitchen—Glossary

abbreviation. Shortened form of a word.

bakeware. Pots and pans used in conventional ovens.

batter. Thin mixture of ingredients for baking quick breads.

burners. Gas cooktop cooking units.

cook. To prepare food for eating using heat.

cookware. Pots and pans used on the cooktop.

curdling. Lumping of milk proteins caused by cooking with high heat.

cut. To divide foods into small pieces.

dough. Thick mixture of ingredients for baking yeast breads.

dry-heat cooking. Methods for cooking foods without liquids.

dry measuring cups. Standard measuring tool used to measure dry ingredients, such as flour and sugar.

elements. Electric cooktop cooking units.

equivalent measures chart. Chart showing how much of one measure equals a larger measuring amount.

Fight BAC. Government program to educate consumers about preventing foodborne illnesses.

foodborne illnesses. Illnesses caused from toxins produced by harmful bacteria in food.

food processors. Electric kitchen appliances that cut ingredients in different forms and mix them.

ingredients. Food items needed to prepare a food product.

leavening agent. An ingredient that causes foods to rise during baking.

liquid measuring cups. Standard measuring tool used to measure liquid ingredients, such as milk, water, and oil.

measure. To determine the amount of an item.

measuring spoons. Standard measuring tools in teaspoon and tablespoon sizes.

microwave cookware. Items safe to use in microwave ovens.

microwaves. High-frequency energy waves often used to cook food.

moist-heat cooking. Methods for cooking foods in which water or other liquids are added.

multitasking. Doing more than one task at a time.

perishable foods. Foods that will spoil if not kept cold.

recipe. A set of directions used to prepare a food product.

rotation work plan. Task plan for a day or a week, then rotated through group members.

sanitation. The process of making conditions clean and healthy.

scum. Film that forms on the surface of heated milk.

standard measuring tools. Specially marked cups and spoons used to measure ingredients.

time schedule. A written plan for a person that lists when tasks should be started and completed.

toxins. Poisonous substances.

use and care manual. A booklet of instructions for a tool.

utensil. Nonelectric, handheld kitchen tool used when preparing food.

work center. An area of a kitchen that has been designed around a specific activity or activities.

work plan. A list of tasks to be done, who is to perform them, and the tools and ingredients needed.