

Preparing for Life and Career © 2013
Chapter 19: Getting Ready to Cook—Glossary

- appliance.** Piece of equipment run by gas or electricity that is used to store, process, or cook food.
- bacteria.** One-celled organisms that live in soil, water, and the bodies of plants and animals.
- bakeware.** Items used to cook food in an oven.
- contaminants.** Harmful substances.
- convection oven.** A conventional oven with the addition of a fan that circulates the hot air.
- cookware.** Pots and pans used on top of the range.
- cross-contamination.** Bacteria transferred to food by people, insects, rodents, pets, unclean utensils, or other unsanitary objects.
- double boiler.** A small pan that fits inside a larger pan used for cooking delicate foods.
- foodborne illness.** Sickness caused from eating contaminated food.
- kitchen utensil.** A handheld, hand-powered tool used to prepare food.
- microwaves.** High-frequency waves used to cook food.
- multitasking.** Accomplishing more than one task at a time.
- sanitation.** The process of making conditions clean and healthy.
- skillets.** Kitchen utensils used for panfrying, panbroiling, and braising foods. Also called *frying pans*.
- superheating.** Heating liquid beyond its boiling point with no bubbles being produced.
- temperature danger zone.** Temperatures between 40°F and 140°F, where bacteria multiply rapidly and the risk for foodborne illness increases.
- work plan.** A list of preparation tasks, who is assigned each task, the time each task should be performed, and the equipment or supplies needed.
- work triangle.** The area in the kitchen between the refrigerator, sink, and range.