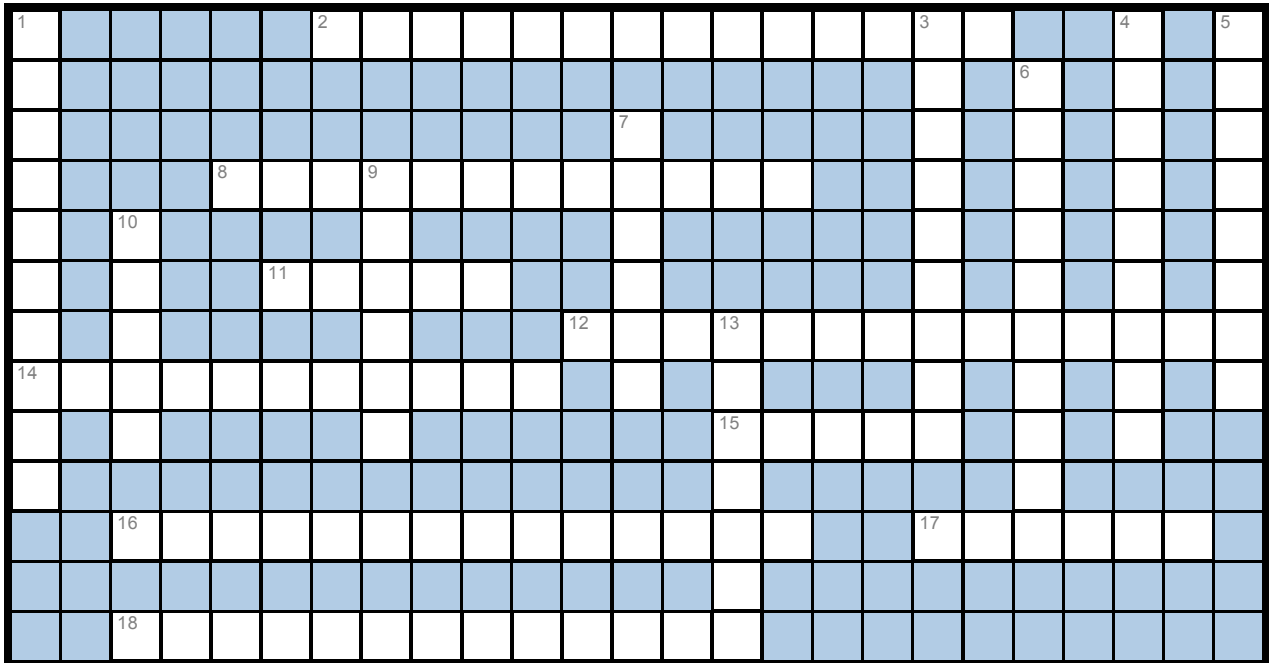


Preparing for Life and Career © 2013

Chapter 20: Preparing Foods

Copyright Goodheart-Willcox Co., Inc.



Across

2. Tool with stiff bristles on the end used to remove some dirt from vegetables.
8. A kitchen tool that allows the white part of an egg to slide away as the yolk remains in the cup.
11. A single-celled organism in the fungi family that causes bread to rise.
12. The process of starches absorbing very hot liquid, making the product soft and thick.
14. Something that is clear enough to allow light to pass through, but is not transparent.
15. A stiff, thick mixture that cannot be poured.
16. Product that produces carbon dioxide through a chemical reaction with other ingredients, causing the bread or cake to rise.
17. A lump of milk protein.
18. Gas bubbles.

Down

1. Dried foods that have been restored to their natural state by adding water before cooking.
3. Any fish that live inside shells.
4. To make tough meats softer by pounding, marinating, or adding powdered tenderizers to the meat.
5. Heating to just below the boiling point.
6. Kitchen tool used to prevent poached eggs from separating.
7. Mixture of ingredients that is liquid enough to be poured into a pan.
9. The complex carbohydrate portion of grain plants, such as wheat, corn, barley, oats, or rice.
10. To work dough with your hands.
13. To cook pasta until it has a slight resistance in the center when chewed.