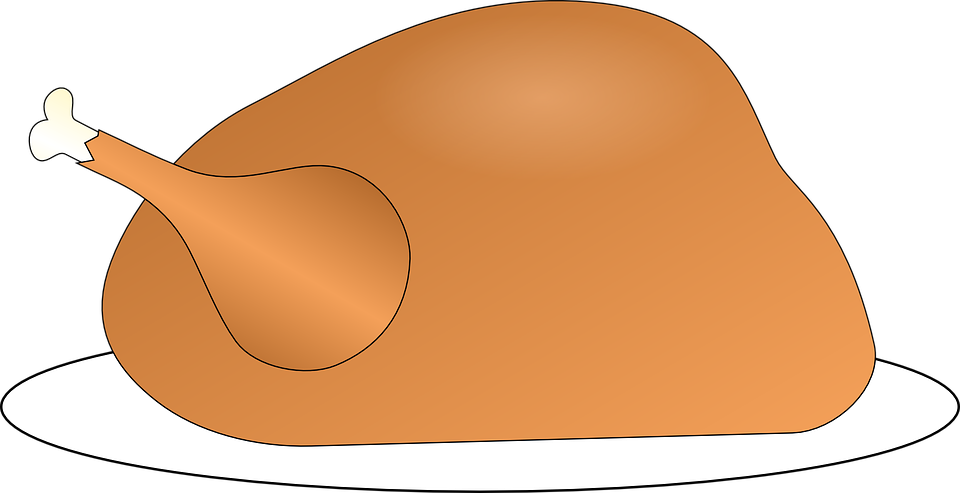
**Cooking Terminology Worksheet**

Using the internet or the textbook, *Culinary Essentials,* define the following terms and use the term in a sentence.

Example:

1. **Baste:** *to moisten food with melted fats, pan drippings, or another liquid during cooking.*

**Sentence:** *When making a turkey for Thanksgiving, the chef basted the turkey in its own juices.*



1. **Beat:**

**Sentence:**

1. **Blend:**

**Sentence:**

1. **Coat:**

**Sentence:**

1. **Chop:**

**Sentence:**

1. **Combine:**

**Sentence:**

1. **Cream:**

**Sentence:**

1. **Dice:**

**Sentence:**

1. **Knead:**

**Sentence:**

1. **Mix:**

**Sentence:**

1. **Scald:**

**Sentence:**

1. **Shred:**

**Sentence:**

1. **Sift:**

**Sentence:**

1. **Whip:**

**Sentence:**

1. **Simmer:**

**Sentence:**

1. **Saute:**

**Sentence:**

1. **Roast:**

**Sentence:**