

**DEFINITION OF TERMS USED IN FOOD PREPARATION**

- Bake .....To cook by dry heat in an oven, either covered or uncovered .
- Barbecue .....To roast or cook slowly, basting with a highly seasoned sauce .
- Baste .....To moisten food with liquid or melted fat during cooking to prevent drying of the surface and to add flavor .
- Batch Preparation .....A predetermined quantity or number of servings of food that is to be prepared at selected time intervals in progressive cookery for a given meal period to ensure fresh, high quality cooked food to customers.
- Beat .....To make a mixture smooth by using a fast regular circular and lifting motion which incorporates air into a product.
- Blanch .....To partially cook in deep fat, boiling water or steam.
- Blend .....To mix two or more ingredients thoroughly.
- Boil .....To cook in liquid at boiling point (212°F.) in which bubbles rise and break at the surface.
- Braise .....To brown in small amount of fat, then to cook slowly in small amount of liquid below the boiling point in a covered utensil.
- Bread .....To cover with crumbs or other suitable dry coating ingredient; or to dredge in a mixture of flour seasonings, and/or condiments, dip in a mixture of milk and slightly beaten eggs and then dredge in crumbs.
- Broil .....To cook by direct exposure to heat.
- Brown .....To produce a brown color on the surface of food by subjecting it to heat.

REVISION

(OVER)

- Chop .....To cut food into irregular small pieces.
- Cream .....To mix until smooth, so that the resulting mixture is softened and thoroughly blended.
- Crimp .....To pinch together in order to seal.
- Cube .....To cut any food into square-shaped pieces.
- Dice .....To cut into small cubes or pieces.
- Dock .....To punch a number of vertical impressions in a dough with a smooth round stick about the size of a pencil to allow for expansion and permit gases to escape during baking.
- Dredge .....To coat with crumbs, flour, sugar or corn meal.
- Fermentation .....The process by which yeast acts on the sugars and starches in the dough to produce carbon dioxide gas and alcohol, resulting in expansion of the dough. During this period, the dough doubles in bulk.
- Flake .....To break lightly into small pieces.
- Fold .....To blend two or more ingredients together with a cutting and folding motion.
- Fry .....To cook in hot fat.
- Garnish .....To decorate with small pieces of colorful food.

(CONTINUED)