

DEFINITION OF TERMS USED IN FOOD PREPARATION

- Glaze A glossy coat given to foods, as by covering with a sauce or by adding a sugary syrup, icing, etc.
- Gluten..... A tough elastic protein that gives dough its strength and ability to retain gas.
- Grate..... To rub food on a grater and thus break it into tiny pieces.
- Grill To cook, uncovered, on a griddle, removing grease as it accumulates. No liquid is added.
- Knead..... To work dough by folding and pressing firmly with palms of hands, turning between foldings.
- Marinade..... A preparation containing spices, condiments, vegetables, and aromatic herbs, and a liquid (acid or oil or combination of these) in which a food is placed for a period of time to enhance its flavor or to increase its tenderness.
- Marinate To allow to stand in a marinade to add flavor or tenderness.
- Mince..... To cut or chop into very small pieces (finer than chopped).
- Panbroil..... To cook uncovered in a hot frying pan, pouring off fat as it accumulates.
- Pare..... To cut away outer covering.
- Paste See Guidelines for Preparing Sauces and Gravies (Recipe No. O-G-1) for definition.
- Peel To remove the outer layer of skin of a vegetable or fruit, etc.

REVISION

(OVER)

- Progressive Cookery..... The continuous preparation of food in successive steps during the entire serving period (i.e., continuous preparation of vegetables, cook-to-order hamburgers, steaks, fried eggs, pancakes). This procedure ensures fresh, high quality cooked food to customers on a continuous basis. See Batch Preparation.
- Proof..... To allow shaped and panned yeast products like bread and rolls to double in size under controlled atmospheric conditions.
- Reconstitute..... To restore to liquid state by adding water. Also to reheat frozen prepared foods.
- Rehydrate..... To soak, cook, or use other procedures with dehydrated foods to restore water lost during drying.
- Roast..... To cook by dry heat; usually uncovered, in an oven.
- Roux See Guidelines for Preparing Sauces and Gravies (Recipe No. O-G-1) for definition.
- Sauté..... To brown or cook in small amount of fat.
- Scald..... To heat a liquid over hot water or direct heat to a temperature just below the boiling point.
- Scale..... To measure a portion of food by weighing.
- Scant..... Not quite up to stated measure.
- Score..... To make shallow cuts across top of a food item.
- Seasoned Flour or Crumbs..... A mixture of flour or crumbs with seasonings.

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