

A1

What is an ingredient?

Answer: _____

What is a recipe?

Answer: _____

What does it mean to chop?

Answer: _____

How do you measure ingredients?

Answer: _____

What is the purpose of preheating an oven?

Answer: _____

What is the difference between boiling and simmering?

Answer: _____

What does it mean to sauté?

Answer: _____

What is the purpose of marinating meat?

Answer: _____

What is the difference between grilling and broiling?

Answer: _____

What is the purpose of kneading dough?

Answer: _____

Answers

What is an ingredient?

Answer: An ingredient is a food item used in a recipe.

What is a recipe?

Answer: A recipe is a set of instructions for cooking a specific dish.

What does it mean to chop?

Answer: To chop means to cut food into small, irregular pieces.

How do you measure ingredients?

Answer: You measure ingredients using measuring cups and spoons.

What is the purpose of preheating an oven?

Answer: The purpose of preheating an oven is to reach the desired cooking temperature before baking.

What is the difference between boiling and simmering?

Answer: Boiling is when a liquid reaches its hottest point and produces bubbles, while simmering is when a liquid is just below boiling point and produces small bubbles.

What does it mean to sauté?

Answer: To sauté means to cook food quickly in a small amount of hot oil or fat over high heat.

What is the purpose of marinating meat?

Answer: Marinating meat involves soaking it in a mixture of liquids and spices to enhance flavor and tenderize the meat.

What is the difference between grilling and broiling?

Answer: Grilling is cooking food directly over an open flame or hot coals, while broiling is cooking food using direct heat from above.

What is the purpose of kneading dough?

Answer: Kneading dough is the process of working and stretching it to develop gluten, which creates a strong, elastic structure.