

Verbs for food preparation



1



2



3



4



5



6



7



8



9



10



11



15



12



14



13

stir add
squeeze pour
mix roll taste
chop sprinkle
slice wash
decorate

Some words are used twice.

1 _____

2 _____

3 _____

4 _____

5 _____

6 _____

7 _____

8 _____

9 _____

10 _____

11 _____

12 _____

13 _____

14 _____

15 _____

Verbs used in food preparation

1: Basic Preparation Techniques

What preparation techniques are you familiar with? Check up to three methods you most commonly use.

- | | |
|---|--|
| <input type="checkbox"/> Stirring ingredients together | <input type="checkbox"/> Chopping vegetables or herbs |
| <input type="checkbox"/> Adding seasonings or other ingredients | <input type="checkbox"/> Sprinkling spices or toppings |
| <input type="checkbox"/> Squeezing juice from fruits | <input type="checkbox"/> Slicing meats or vegetables |
| <input type="checkbox"/> Pouring liquids like oil or water | <input type="checkbox"/> Washing fruits, vegetables, or grains |
| <input type="checkbox"/> Rolling dough or other items | <input type="checkbox"/> Decorating dishes to enhance presentation |
| <input type="checkbox"/> Tasting the food to check seasoning | <input type="checkbox"/> Tasting the food to check seasoning |

Explain why you chose these three techniques:

2: Essential Cooking Skills

Ranking Exercise: Importance of Cooking Techniques

How important are these cooking skills in your kitchen routine? Rank the items from 1 to 5, with 1 being the most essential and 5 being the least.

- Tasting
- Mixing
- Chopping
- Washing
- Decorating

Explain why the top-ranked item is most essential:

3: Cooking Methods

Sort these cooking techniques into two categories based on your preference: Frequently Used (F) and Seldom Used (S).

- | | |
|--|--|
| <input type="checkbox"/> Stirring soups or sauces | <input type="checkbox"/> Chopping onions for a recipe |
| <input type="checkbox"/> Adding herbs to dishes | <input type="checkbox"/> Sprinkling salt on meals |
| <input type="checkbox"/> Squeezing lemon on fish or salads | <input type="checkbox"/> Slicing bread |
| <input type="checkbox"/> Pouring syrup on desserts | <input type="checkbox"/> Washing vegetables before cooking |
| <input type="checkbox"/> Rolling out pizza dough | <input type="checkbox"/> Decorating cakes or pastries |
| <input type="checkbox"/> Tasting sauces to adjust seasonings | |

Explain your sorting technique:

Script

Number 1

The chef is chopping garlic.

Number 2

She's decorating a dessert.

Number 3

Today, a healthy lunch. I'm mixing the salad.

Number 4

The final touch! I'm pouring cream on the chocolate cake.

Number 5

He's rolling the bread to make a sandwich for me. Yum looks delicious!

Number 6

She's sprinkling sugar on the donuts. So sweet!

Number 7

He's squeezing an orange to get some juice.

Number 8

He's adding a sauce and stirring the vegetables.

Number 9

The chef is tasting the soup. Excellent! Very tasty!

Number 10

She's washing the vegetables. It's quite a boring task!

Number 11

She's using a whisk to stir the chocolate sauce.

Number 12

He's slicing a tomato with a sharp knife.

Number 13

I'm a pizza chef. I'm rolling dough for a pizza.

Number 14

He's squeezing the tube and adding a sauce to the dish.

Number 15

He is chopping the vegetables into small pieces.

Example Answers for Teachers

1: Basic Preparation Techniques

Chosen Techniques: Mixing, Chopping, Tasting

Explanation: I chose mixing because it is essential for combining ingredients to ensure even distribution of flavors. Chopping is fundamental for preparing most dishes as it involves cutting ingredients to appropriate sizes. Tasting is crucial to adjust seasonings and ensure the dish is flavorful.

2: Essential Cooking Skills

Top-Ranked Item: Tasting

Explanation: Tasting is ranked highest because it directly affects the outcome of the dish. It's essential to taste frequently to ensure the dish develops the desired flavor profile.

3: Cooking Methods

Frequently Used (F): Chopping, Washing, Mixing

Seldom Used (S): Decorating, Rolling out dough

Sorting Technique Explanation: I frequently use chopping and washing as they are fundamental to most recipes. Mixing is also common for combining ingredients. I seldom use decorating and rolling out dough as they are specific to certain types of dishes and not part of my daily cooking habits.