

KITCHEN MANAGEMENT COURSE

VOCABULARY

What's the word?

When dissolved in a hot liquid, this ingredient forms a jelly like substance

To wrap meat with fat, such as bacon, before cooking

To take the hard part of a skeleton out of fish or meat

To Spoon or brush food as it cooks with liquid, melted butter or other fats

To soak (fish or meat) in a mixture of wine and herbs.

To sear, for example, meat

To remove water from something

To remove unwanted bits such as fins from a fish

To remove surface layers of fat or impurities from a stock, sauce or soup

To remove browned small particles of food from the bottom of a pan after sautéing

To put strips of fat into a piece of meat

To put ingredients inside meat, fish or vegetables

To press and fold dough before it is cooked to make bread

To preserve food in a brine or vinegar solution

To preserve food by adding salt

To pass foods through a sieve

To mash food until completely smooth

To make a liquid purer or easier to see through

To make a liquid or sauce denser by adding flour or starch

To immerse food in water usually to rehydrate it

To heat sugar until it becomes brown

To grind meat into very small pieces or into a paste

To fry in a little fat

To flavour a liquid by adding ingredients such as herbs or spices

To cut food into small cubes

To cut an animal into large pieces

To cut almost in half and spread the halves apart

To cut a large piece of cooked meat into thin pieces before serving it

To crush food to a soft paste

To cook over a fire or in an oven

To cook in water at 100°C

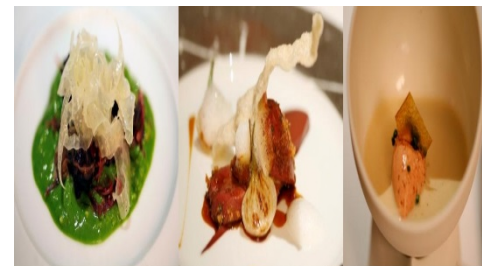
To cook for a long time in liquid

To cook food such as onions so that they release their moisture

To Cook food in boiling water for a short period of time

To cook an egg without its shell in water that is boiling gently

To combine two ingredients together so as to prepare mayonnaise or vinaigrette



To boil sauce to make it smaller in quantity and more concentrated.

To boil gently

To add salt, pepper, or other spices to food

This chef manages all kitchen operations

The two parts of an egg

Synonym for decorate

Person in charge of preparing food in a restaurant

Name types of pastry

Name three kinds of nuts

Name three beef joints

Name the functions of an executive chef

Name techniques used when trimming a fish

Mixture of chopped vegetables used to add flavour and colour

Milk whose fat content has been removed

Meat or poultry slowly cooked and preserved in its own fat

Liquid made from boiling bones in water

Kitchen utensil used for beating eggs

Inside parts of an animal such as liver, kidney, lungs, brains...

General term for chicken, turkey, duck, quail

Food used to put into something such as inside a sandwich, pie, cake

Food that has not been cooked.

Drink with no gas in it

Drink with gas in it

Cooking method in which the meat is seared and then simmered

Cook that takes the place of a cook who is absent

Cold food served at the beginning of a meal.

Chef responsible for making baked food such as bread and desserts

An agent, such as yeast, that causes batter or dough to rise, especially by fermentation

Algae growing in the sea or on rocks

A tool with a metal surface used for cutting cheese into very small pieces.

A thick, malleable mixture of flour and liquid, used for baking into bread or pastry

A spoon for serving soup

A semi liquid mixture of flour, egg, and milk or water used in cooking, especially for making cakes or for coating food before frying

A sauce made from meat or poultry juices

A sauce made by mixing milk, a roux and seasonings

A sauce added to salads to flavour them

A room where people can leave their coats, hats

A machine for chopping, cutting, slicing or mixing food.

A knife used for separating meat from the bone

A kitchen utensil used to strain liquids or remove lumps

A kitchen utensil used for making pastry flat and thin before you cook it

A kitchen utensil used for grinding peppercorns

A kitchen utensil used for draining foods

A kitchen hand tool used for slicing vegetables



Brûlée can be caramelised using a blow torch or a salamander

A combination of herbs and vegetables tied with twine

2. Write **at least TEN WORDS** UNDER THE FOLLOWING CATEGORIES.

FISH AND SEAFOOD	FRUITS/DRIED FRUITS/NUTS	VEGETABLES/PULSES	HERBS&SPICES
SPANISH	SPANISH	SPANISH	SPANISH
ABADEJO	ALBARICOQUE	ACELGA	ALBAHACA
ANCHOA	FRUTOS ROJOS	ALCAPARRA	LAUREL
PESCADILLA	CEREZA	ALCACHOFA	CEBOLLINO
CABRACHO	CÍTRICOS	BERENJENA	CILANTRO
MERO	LIMA	REMOLACHA	ENELDO
BACALAO	RALLADURA	APIO	HINOJO
DORADA	POMELO	ESPINACAS	SALVIA
SALMONETE	UVA	BERZA	MENTA
LUBINA	UVA PASA	GRELOS	TOMILLO
BESUGO	CIRUELA	BATATA	ROMERO
JUREL	CIRUELA PASA	NABO	ESTRAGÓN
FANECA	NUEZ	SETAS	CLAVO
GALLO	PIPAS DE GIRASOL	PEPINILLOS	PIMIENTA
CONGRIO	PISTACHO	PEPINO	ANÍS ESTRELLADO
RODABALLO	PIÑONES	JUDÍAS	CANELA
MERLUZA	ALMENDRA	LOMBARDA	CARDAMOMO
BONITO	ANACARDO	CHALOTA	NUEZ MOSCADA
	CACAHUETE	CEBOLLETA	GENJIBRE
BOGAVANTE	AVELLANA	HABAS	AZAFRÁN
CIGALA	OREJONES	GARBANZOS	TRUFA
OSTRA	MORA	GUISANTES	PIMENTÓN
GAMBA	ARÁNDANO		CÚRCUMA
LANGOSTINO	MADURO		VAINILLA
SEPIA	VERDE		
CHOCO	DE TEMPORADA		
BERBERECHO			
MEJILLONES			
ERIZO DE MAR			
VIEIRA			
PERCEBE			
NÉCORA			
BUEY DE MAR			
LANGOSTA			

<p>SPANISH</p> <ol style="list-style-type: none"> 1. ahumar 2. albardar 3. bridar 4. buey 5. cabrito 6. callos 7. caramelizar 8. carrillera 9. cerdo 10. chuleta 11. ciervo 12. codorniz 13. cordero 14. criadillas 15. curar 16. deshuesar 17. despiezar 18. dorar 19. empanar 20. faisán 21. grasa 22. hígado 23. jabalí 24. lechón 25. lomo 26. morcillo 27. morros 28. pecho 29. rebozar 30. redaño 31. riñones 32. sellar 33. solomillo 34. ternera 35. trinchar 36. vacuno 37. vísceras 	<p>SPANISH</p> <ol style="list-style-type: none"> 1. papel aluminio 2. bandeja de horno 3. batidora 4. cuchillo deshuesar 5. marmita 6. cazuela 7. sartén 8. machete carnicero 9. escurridor 10. tamiz 11. pasapuré 12. cazo 13. aguja de mechar 14. mandolina 15. salamandra 16. mortero y maza 17. varilla 18. espumadera 19. brocheta 20. espátula 21. envasadora al vacío 22. rallador 23. soplete 24. chaira 25. puntilla 26. picadora (carne) 	<p>SPANISH</p> <ol style="list-style-type: none"> 1. almíbar 2. amasadora 3. amasar 4. azúcar glasé 5. báscula 6. batir (clara huevo) 7. cortamasas 8. empomar 9. escudillar 10. espolvorear 11. esponjar 12. estirar (masa) 13. glasear 14. levadura 15. levadura en polvo 16. levedar 17. manga pastelera 18. masa 19. mazapán 20. medida 21. molde 22. molde para tarta 23. montar (nata) 24. napar 25. papel parafinado 26. perforar 27. pincel 28. reposar 29. gelatina 	<p>SPANISH</p> <p>Cortar en libro</p> <p>Cortar en dados</p> <p>Cortar en rodajas</p> <p>Rallar</p> <p>Picar</p> <p>Filetear</p> <p>Emulsionar</p> <p>Remover</p> <p>Encurtir</p> <p>Eviscerar</p> <p>Escaldar</p> <p>Guarnecer</p> <p>Espesar</p> <p>Cocer al vapor</p> <p>Aromatizar</p> <p>Saltear</p> <p>Enharinar</p> <p>Derretir</p> <p>Poner a remojo</p>

WRITE THE INSTRUCTIONS TO PREPARE BEEF LASAGNE





