

Food Prep Terms-- Mini-Lesson for Advanced Culinary

Using the food prep term you've been assigned, create a slide of information, within the class template, to present to the class to help everyone learn the terms associated with cooking and preparing food. Incorporate the following into your presentation:

- Title the slide with your assigned food prep term and your name
- Define the food prep term & include tools needed to perform (cite source)
- Include a picture that illustrates the food prep term
- Find a recipe that uses the food prep term properly and hyperlink the website to the name of the recipe; include a picture
- Include a YouTube clip of the food prep term in action (does not have to be the recipe you hyperlinked, although it could be); include a picture
- Share/Present your information with the class

Garnish-Sample

To add edible food items, such as fruits, vegetables, herbs and sauces to foods or plates to enhance the taste and visual appeal of what is being served.

Tool: Paring Knife (recipe4ips.com)



Recipe: [Triple Strawberry Dessert](#)



[How to Fan a Strawberry](#) for Garnishing



Criteria	Present	Not Present
Food Prep Term & Your Name in Title (2)		
Definition/Tools/Citation of Source & Recipe & Clip with working links (12)		
Appropriate Images & Layout & Use of Space (5)		
Free from Spelling Errors (3)		
Oral Presentation (loud & clear & familiar with materials (don't read verbatim) (8)		



List of Food Prep Terms: Cut Apart for Random Selection

Baste	Blend	Blanch
Combine	Cube	Coat
Chop	Cream	Cut-in
Fold-in	Knead	Marinate
Mince	Mix	Pare
Score	Shred	Sift
Whip	Simmer	Stir-Fry
Boil	Bake	Roast
Braise	Microwave	Measure
Chill	Slice	Poach
Saute'	Core	Drain
Broil	Grill	Stir
Steam	Brown	Drizzle
Grease	Julienne	Zest

