

COOKERY

Do you cook? Do you cook well? What types of dishes do you prepare?

DEFINITION

Cookery is the skills or the activity of preparing and cooking various types of dishes.

WARM-UP

Fill in the missing letters.



w__



c__ op__r



c__tt__g bo__



gr__t__



m__rt__r and p__le



p__n



b__ne__



t__le _p__o__



t__n__



__i__e



l__dl__

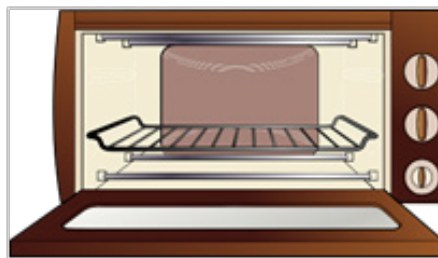


_h__sk



r__st__g t__

o__e__



m__o__e

Which cooking tools and equipment are you familiar with? Can you name a few more that you know of?

COOKERY

VOCABULARY

roast – to cook food in an oven or over a fire

fry - to cook food in hot oil

boil – to cook food in boiling water

peel – to remove the skin from a fruit or vegetable

chop – to cut food into small pieces

preheat – to heat an oven or cooker to a specific temperature before putting the food into it

stir – to mix something, especially liquid, using a stirrer or spoon

squeeze – to press something (lemon, for example) firmly to extract the liquid from it

beat – to mix food or ingredients (like eggs, butter, cream, etc.) well using a beater or a fork

cream – to combine two or more ingredients to form a thick smooth mixture, like that of cream

PRACTICE 1

Fill in the gaps with the appropriate cooking terms learnt above.

1. Let's _____ the chicken for dinner tonight.
2. Would you mind _____ the onions?
3. The oven has to be _____ before cooking.
4. She _____ her coffee with a spoon.
5. _____ about 10 lemons for the sauce.
6. _____ the eggs and milk together and then pour the mixture into this clear bowl.
7. The carrots should be _____ and not sliced into thin strips.
8. Before cooking, the meat must be _____ to get a tastier result.

dice – to cut food into small, equal, square pieces

marinate – to coat food, like meat or fish, in a particular sauce usually overnight

pare – to remove the skin from fruit or vegetables often using a paring knife

poach – to cook something in boiling water

puree – to blend (mix) food until it takes that baby-food-like consistency using a food blender

saute – to cook something (usually vegetables) in oil over a high heat quickly

season – to put salt and pepper onto food

simmer – to heat sauce until it boils and then turn down the heat level enough to keep it bubbling but not boiling

whisk – to beat (mix) ingredients using either an electric or hand whisk

9. Be cautious when _____ the carrots. You could cut your finger.

10. Could you show me how to _____ eggs?

11. We serve pumpkin _____ on Halloween.

12. First, _____ onions until it turns golden brown.

13. Finally, _____ with salt and pepper to taste.

PRACTICE 2 (Optional)

Think of a recipe that you know of and then explain the procedure using the learnt vocabulary words.

SPEAKING

Have you ever tried an unusual foreign dish? What was so different about it?