

# 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\_\_

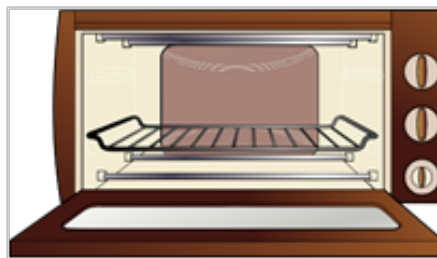


\_h\_\_sk



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?

## 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?

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