## Year 7: Cooking Methods

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Research the different cooking methods below using recipe books or the internet.

Write down an explanation of each method and give an example of a food cooked in this way.

Moist-heat cooking methods

• Dry-heat cooking methods

Fry-cooking methods

- Boiling:

- Roasting:

- Deep-frying:

**E.G.** - Cooking foods in a liquid at a temperature of about 100° C. Pasta can be cooked using this method.

- Poaching:

- Sautéing:

- Pan-frying:

- Steaming:

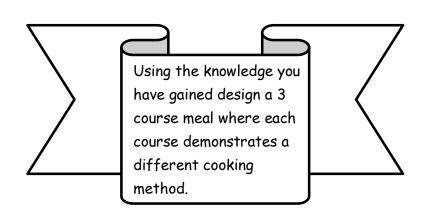
- Grilling:

- Stir-frying:

- Stewing:

- Baking:

- Microwave cooking:



Name: \_\_\_\_\_

Menu

Starter:

E.G. Starter: Butternut Squash Soup.

Methods: Roasting, Boiling and Frying.

Dessert:

Main:

Methods Used:

Methods Used:

Methods Used: