



# UTENSILS:



## 1. Match the pairs!

- |                           |                        |
|---------------------------|------------------------|
| 1) Can opener - ___ q ___ | a) Daráló              |
| 2) Chopping board - _____ | b) Dugóhúzó            |
| 3) Colander - _____       | c) Fagyasztó           |
| 4) Cooker - _____         | d) Fedő                |
| 5) Corkscrew - _____      | e) Fogó                |
| 6) Faucet - _____         | f) Fokhagymaprés       |
| 7) Food processor - _____ | g) Főzőedény           |
| 8) Freezer - _____        | h) Főzőkanál           |
| 9) Frying pan- _____      | i) Főzőlap, tűzhely    |
| 10) Funnel - _____        | j) Gőzölő              |
| 11) Garlic press - _____  | k) Habaró              |
| 12) Grater - _____        | l) Hámozó              |
| 13) Grinder - _____       | m) Időmérő             |
| 14) Ladle - _____         | n) Kenőkés             |
| 15) Lid - _____           | o) Kenyérpirító        |
| 16) Measuring cup - _____ | p) Kézimixer           |
| 17) Mixer - _____         | q) <b>Konzervnyitó</b> |
| 18) Oven glove - _____    | r) Mérőedény           |
| 19) Peeler - _____        | s) Merőkanál           |
| 20) Rolling pin - _____   | t) Mosogató            |
| 21) Sauce pan - _____     | u) Nyeles serpenyő     |
| 22) Sieve - _____         | v) Palacsintasütő      |
| 23) Sink - _____          | w) Reszelő             |
| 24) Spatula - _____       | x) Sodrófa             |
| 25) Steamer - _____       | y) Sütőkesztyű         |
| 26) Stove - _____         | z) Szita/szűrő         |
| 27) Tea-kettle - _____    | aa) Teáskanna          |
| 28) Timer- _____          | bb) Tésztaszűrő        |
| 29) Toaster - _____       | cc) Tölcsér            |
| 30) Tongs - _____         | dd) Turmixgép          |
| 31) Whisk - _____         | ee) Vágódeszka         |
| 32) Wok - _____           | ff) Vízcsap            |
| 33) Wooden spoon - _____  | gg) Wok                |

## VEGETABLES:

- Asparagus - \_\_\_\_\_
- Bean - \_\_\_\_\_
- Beet(root) - \_\_\_\_\_
- Bell pepper - \_\_\_\_\_
- Broccoli (stalk) - \_\_\_\_\_
- Cabbage - \_\_\_\_\_
- Carrots - \_\_\_\_\_
- Cauliflower - \_\_\_\_\_
- Chive - \_\_\_\_\_
- Corn on the cob - \_\_\_\_\_
- Eggplant - \_\_\_\_\_
- Garlic - \_\_\_\_\_
- Green beans - \_\_\_\_\_
- Leeks - \_\_\_\_\_
- Lettuce (leaf) - \_\_\_\_\_
- Parsnip - \_\_\_\_\_
- Pee (pod) - \_\_\_\_\_
- Pumpkin - \_\_\_\_\_
- Radish - \_\_\_\_\_
- Spinach - \_\_\_\_\_
- Spring onion - \_\_\_\_\_
- Squash - \_\_\_\_\_
- Watercress - \_\_\_\_\_
- Zucchini - \_\_\_\_\_

## FRUITS + INSIDE PART:

- Apple (core) - \_\_\_\_\_
- Avocado (stone) - \_\_\_\_\_
- Banana (skin) - \_\_\_\_\_
- Blackberry - \_\_\_\_\_
- Blackcurrant - \_\_\_\_\_
- Coconut (shell) - \_\_\_\_\_
- Cranberry - \_\_\_\_\_
- Date - \_\_\_\_\_
- Fig - \_\_\_\_\_
- Gooseberry - \_\_\_\_\_
- Grapefruit (pip) - \_\_\_\_\_
- Grapes (pip) - \_\_\_\_\_
- Hawthorn - \_\_\_\_\_
- Kiwi fruit (flesh) - \_\_\_\_\_
- Orange (segment, pith) - \_\_\_\_\_
- Peach (stone) - \_\_\_\_\_
- Pear (stalk) - \_\_\_\_\_
- Plum - \_\_\_\_\_
- Raspberry - \_\_\_\_\_
- Strawberry - \_\_\_\_\_
- Watermelon (seeds) - \_\_\_\_\_

## SPICES:

- |                                |                   |
|--------------------------------|-------------------|
| 1) Baking soda - _____         | a) élesztő        |
| 2) Baking/yeast powder - _____ | b) fahéj          |
| 3) Cinnamon - _____            | c) gyógynövény    |
| 4) Clove - _____               | d) kakukkfű(olaj) |
| 5) Caraway seed - _____        | e) köménymag      |
| 6) Herb - _____                | f) petrezselyem   |
| 7) Parsley - _____             | g) rozmaring      |
| 8) Rosemary - _____            | h) sütőpor        |
| 9) Sage - _____                | i) szegfűszeg     |
| 10) Thyme (thymol) - _____     | j) szódabikarbóna |
| 11) Yeast - _____              | k) zsálya         |

## CONTAINERS:

- |  |   |
|--|---|
| • Bag (of crisps, sweet, sugar, flour) - | • Jar (jam; for flour; of honey, jam, coffee) -   |
| • Bar (of soap, chocolate) -             | • Lid (container-pan) -                           |
| • Bottle (beverages) -                   | • Packet (sweets, biscuits, crisps, cigarettes) - |
| • Can (oil, watering, of sardines, beer) | • Tub (margarine, ice-cream) -                    |
| • Carton (milk, orange juice) -          | • Sugar lump -                                    |

## CUTLERY:

- |                    |                   |
|--------------------|-------------------|
| 1) Bowl - _____    | a) Csésze         |
| 2) Cambric - _____ | b) Csészealj      |
| 3) Cup - _____     | c) Damaszt        |
| 4) Napkin - _____  | d) Étkezőtálca    |
| 5) Plate - _____   | e) Lapostányér    |
| 6) Rim - _____     | f) Mélytányér     |
| 7) Saucer - _____  | g) Pohár karimája |
| 8) Tray - _____    | h) Szalvéta       |

# COOKING PRACTICES;

- Adjust the temperature -
- Barbecue -
- Beat -
- Boil -
- Bread (fry sg in breadcrumbs) -
- Brew (brewery) -
- Broil -
- Casserole (also the pan!) -
- Chop -
- Chop(s) -
- Cut slices -
- Eggs: boiled, fried (US also: egg sunny side up), poached, scrambled
- Fry (oil) -
- Grind – ground (coffee, pepper) -
- Knead -
- Leaven(ed cucumber) -
- Marinate -
- Mould (go into mould) -
- Overcook -
- Oversalt -
- Peel -
- Precook -
- Roast -
- Sauté (Fr. - pirít) -
- Shred -
- Simmer -
- Smoke, cure -
- Squeeze (a lemon) -
- Steam (vegetables), stew (meat), pot-roast (beef) -
- Stuff (sg with sg else) -
- Stuffed -
- Tenderloin -

# M E A S U R E M E N T S ;

<u>weight - súly</u>	
1 milligram (mg)	= 0.015 grain
1 gram (g)	= 15.43 grains = 0.035 ounce
1 decagram (dkg v. dag)	= 0.353 ounce
1 kilogram (kg)	= 2.205 pounds = 35.27 ounces
<u>capacity - űrmérték</u>	
1 milliliter (ml)	= 0.00176 pint
1 centiliter (cl)	= 0.0176 pint
1 deciliter (dl)	= 0.176 pint
1 liter (l)	= 1.76 pints = 2.1 US pints = 0.22 UK gallon
1 hectoliter (hl)	= 22.0 gallon
<u>cubic - köbmértékek</u>	
1 köbcentiméter (cm <sup>3</sup> ) (cubic centimeter)	= 0.06102 cubic inch
1 köbdeciméter (dm <sup>3</sup> ) (cubic decimeter)	= 0.03532 cubic foot
1 köbméter (m <sup>3</sup> ) (cubic metre)	= 1.308 cubic yards = 35.315 cubic feet
<u>temperature equivalents - hőmérőrendszer</u>	
- 17.8 °C	= 0 °F (Fahrenheit)
- 10 °C	= 14 °F
0 °C	= 32 °F
10 °C	= 50 °F
20 °C	= 68 °F
30 °C	= 86 °F
40 °C	= 104 °F
100 °C	= 212 °F

Normal body temperature: 36.6 °C = 97.8 °F

Conversion - Celsius into Fahrenheit  $x \text{ °C} = 9x/5 + 32$

Fahrenheit into Celsius  $x \text{ °F} = ((x - 32) * 5) / 9$

# 222 OF COOKING

- allspice, *noun*
- bake, *verb*
- barbecue<sup>2</sup>, *verb*
- baste, *verb*
- blanch, *verb*
- boil<sup>1</sup>, *verb*
- boil<sup>2</sup>, *noun*
- bottle<sup>2</sup>, *verb*
- bouillon cube, *noun*
- braise, *verb*
- breadcrumbs, *noun*
- breaded, *adjective*
- brine, *noun*
- broil, *verb*
- brown<sup>3</sup>, *verb*
- butter<sup>2</sup>, *verb*
- candied, *adjective*
- caper<sup>2</sup>, *noun*
- caramel, *noun*
- cardamom, *noun*
- carve, *verb*
- casserole<sup>1</sup>, *noun*
- casserole<sup>2</sup>, *verb*
- caster sugar, *noun*
- charbroil, *verb*
- chervil, *noun*
- chestnut<sup>1</sup>, *noun*
- chicory, *noun*
- chill<sup>2</sup>, *verb*
- chilli powder, *noun*
- chip<sup>2</sup>, *verb*
- cilantro, *noun*
- cinnamon, *noun*
- clean<sup>2</sup>, *verb*
- clove<sup>1</sup>, *noun*
- cochineal, *noun*
- cocoa butter, *noun*
- coconut matting, *noun*
- coconut, *noun*
- cook<sup>1</sup>, *verb*
- cook<sup>2</sup>, *noun*
- cookbook, *noun*
- cookery book, *noun*
- cookery, *noun*
- cordon bleu, *adjective*
- core<sup>3</sup>, *verb*
- coriander, *noun*
- cream<sup>3</sup>, *verb*
- crisp<sup>3</sup>, *verb*
- cube<sup>2</sup>, *verb*
- culinary, *adjective*
- cumin, *noun*
- curry powder, *noun*
- damson, *noun*
- deep fry, *verb*
- dessertspoon, *noun*
- devilled, *adjective*
- dice<sup>2</sup>, *verb*
- done<sup>2</sup>, *adjective*
- dress<sup>2</sup>, *verb*
- essence, *noun*
- fat<sup>2</sup>, *noun*
- flambé, *adjective*
- flan, *noun*
- flavoring, *noun*
- flour<sup>1</sup>, *noun*
- flour<sup>2</sup>, *verb*
- fold<sup>1</sup>, *verb*
- frost<sup>2</sup>, *verb*
- frosting, *noun*
- fry<sup>1</sup>, *verb*
- glaze<sup>1</sup>, *verb*
- glaze<sup>2</sup>, *noun*
- gourmet<sup>1</sup>, *adjective*
- gourmet<sup>2</sup>, *noun*
- grate<sup>2</sup>, *verb*
- grease<sup>1</sup>, *noun*
- grease<sup>2</sup>, *verb*

- greaseproof paper, *noun*
- grill<sup>1</sup>, *verb*
- grill<sup>2</sup>, *noun*
- grind<sup>1</sup>, *verb*
- gut<sup>2</sup>, *verb*
- hard-boiled, *adjective*
- haute cuisine, *noun*
- heaped, *adjective*
- heat<sup>2</sup>, *verb*
- hob, *noun*
- hull<sup>2</sup>, *verb*
- husk<sup>2</sup>, *verb*
- ice<sup>2</sup>, *verb*
- icebox, *noun*
- icing sugar, *noun*
- icing, *noun*
- ingredient, *noun*
- joint<sup>3</sup>, *verb*
- knead, *verb*
- lard<sup>1</sup>, *noun*
- lard<sup>2</sup>, *verb*
- leaven<sup>1</sup>, *noun*
- level<sup>2</sup>, *adjective*
- liquidize, *verb*
- marinade, *noun*
- marinate, *verb*
- marjoram, *noun*
- microwave<sup>2</sup>, *verb*
- mince<sup>1</sup>, *verb*
- mincer, *noun*
- mint<sup>1</sup>, *noun*
- mix<sup>1</sup>, *verb*
- mix<sup>2</sup>, *noun*
- nonpareil, *noun*
- nouvelle cuisine, *noun*
- nutmeg, *noun*
- oil<sup>1</sup>, *noun*
- olive oil, *noun*
- overdone, *adjective*
- parboil, *verb*
- pare, *verb*
- pickle<sup>2</sup>, *verb*
- pipe<sup>2</sup>, *verb*
- pit<sup>2</sup>, *verb*
- pitted, *adjective*
- pkt
- plastic wrap, *noun*
- plat du jour, *noun*
- pluck<sup>1</sup>, *verb*
- plum tomato, *noun*
- poach, *verb*
- pop<sup>1</sup>, *verb*
- precooked, *adjective*
- preheat, *verb*
- prep<sup>2</sup>, *verb*
- prove, *verb*
- recipe, *noun*
- reduce, *verb*
- rice paper, *noun*
- rind, *noun*
- rise<sup>1</sup>, *verb*
- roast<sup>1</sup>, *verb*
- roast<sup>2</sup>, *noun*
- roast<sup>3</sup>, *adjective*
- rosemary, *noun*
- roux, *noun*
- saffron, *noun*
- sage<sup>1</sup>, *noun*
- sago, *noun*
- salt<sup>1</sup>, *noun*
- salt<sup>2</sup>, *verb*
- sauce, *noun*
- sausage meat, *noun*
- sauté, *verb*
- savory<sup>2</sup>, *noun*
- scalloped, *adjective*
- scramble<sup>1</sup>, *verb*
- scrambled egg, *noun*
- sear, *verb*
- season<sup>2</sup>, *verb*
- seasoning, *noun*

- self-raising flour, *noun*
- self-rising flour, *noun*
- sesame, *noun*
- shell<sup>2</sup>, *verb*
- shortening, *noun*
- short-order cook, *noun*
- shuck, *verb*
- side dish, *noun*
- sieve<sup>2</sup>, *verb*
- sift, *verb*
- sifter, *noun*
- simmer<sup>1</sup>, *verb*
- simmer<sup>2</sup>, *noun*
- skewer<sup>2</sup>, *verb*
- smoke<sup>2</sup>, *verb*
- smoked, *adjective*
- soak<sup>1</sup>, *verb*
- soda, *noun*
- sodium bicarbonate, *noun*
- spice<sup>1</sup>, *noun*
- spice<sup>2</sup>, *verb*
- spicy, *adjective*
- squeeze<sup>2</sup>, *noun*
- starch<sup>1</sup>, *noun*
- steam<sup>2</sup>, *verb*
- steep<sup>2</sup>, *verb*
- stew<sup>2</sup>, *verb*
- stock<sup>1</sup>, *noun*
- stone<sup>2</sup>, *verb*
- strain<sup>2</sup>, *verb*
- stuff<sup>2</sup>, *verb*
- stuffing, *noun*
- sunny-side up, *adjective*
- sweat<sup>1</sup>, *verb*
- sweet-and-sour, *adjective*
- Tabasco, *noun*
- tandoori, *adjective*
- tarragon, *noun*
- tbsp
- teaspoon, *noun*
- tenderize, *verb*
- tenderloin, *noun*
- textured vegetable protein, *noun*
- thaw<sup>1</sup>, *verb*
- thyme, *noun*
- timer, *noun*
- toast<sup>1</sup>, *noun*
- toast<sup>2</sup>, *verb*
- toffee, *noun*
- top<sup>3</sup>, *verb*
- toss<sup>1</sup>, *verb*
- truss<sup>1</sup>, *verb*
- tsp
- turmeric, *noun*
- underdone, *adjective*
- vinaigrette, *noun*
- vinegar, *noun*
- whip<sup>1</sup>, *verb*
- whisk<sup>1</sup>, *verb*
- work<sup>1</sup>, *verb*
- yeast, *noun*
- zap, *verb*
- zest, *noun*