Basic Cooking Concepts



Cooking can be a great way to expand your knowledge of healthy foods and meals. Here is a list of common cooking terms and conversions to help you get started in the kitchen.

ABBREVIATIONS¹

- t. / tsp. = teaspoon
- T. / Tbsp. = tablespoon
- C. = cup
- qt. = quart
- pt. = pint
- oz. = ounce
- lb. = pound

CONVERSIONS²

Fluid ingredients starting at ¼ cup should be measured in a glass measuring cup, while dry ingredients should be measured in a dry measuring cup. The fluid ounce measures volume, while the dry ounce measures weight.

- 3 teaspoons = 1 tablespoon
- 2 tablespoons = I fluid ounce
- 4 tablespoons = ½ cup
- 4 fluid ounces = $\frac{1}{2}$ cup
- 8 fluid ounces = 1 cup
- 2 cups = 1 pint
- 4 cups = I quart
- 4 quarts = I gallon

COOKING TERMS^{3,4}

- Al dente: Pasta that is cooked until it offers a slight resistance to the bite
- **Beat:** Gently mix ingredients together with a spoon or fork
- Blanch: Cook briefly in boiling water
- Broil: Cook under direct heat
- Chop: Cut into small pieces
- **Dice:** Cut into small cubes
- **Grate or shred:** Scrape food against a serrated surface, making thin pieces
- Julienne: Cut into long, fine, even strips
- **Mince:** Cut into very small pieces, smaller than chopped or diced
- Pare: Peel the skin from a fruit or vegetable
- Sauté: Cook something gently in a little bit of oil
- **To taste:** Add more or less of an ingredient depending on the taste that you like
- **Zest:** Grate the outer peel of a citrus fruit

^{4. &}quot;Basic Cooking Terms." Student Cook, 14 Sept. 2016, www.studentcook.co.uk.







^{1. &}quot;Measurements and Cooking Terms." PA Nutrition Education Network, 14 Sept. 2016, http://old.panen.lightsky.net.

^{2. &}quot;22 Kitchen Cheat Sheet Guides on Basic Cooking Techniques." Soda Pic, 14 Sept. 2016, www.sodapic.com.

^{3. &}quot;Basic Cooking Terms." California Department of Public Health, 14 Sept. 2016, www.cdph.ca.gov.