

HANDOUT 9



Minced Meat Roll English Vocabulary Quiz: do you know the key terms?



Cooking Verbs

1. Which cooking verb describes the process of combining ingredients thoroughly until smooth? a) Chop b) Mix c) Grind d) Slice
2. What cooking verb is used to describe shaping the meat mixture into a cylindrical form? a) Fold b) Spread c) Roll d) Press
3. Which cooking verb refers to cutting ingredients into small pieces?
a) Grate b) Blend c) Chop d) Whisk



Ingredients *(Guess the correct word)*

4. This ingredient is commonly used as a binding agent in minced meat rolls.
a) Salt b) Cheese c) Egg d) Breadcrumbs
5. This ingredient is often added to minced meat rolls for flavor.
a) Flour b) Garlic c) Milk d) Sugar
6. This type of meat is commonly used for minced meat rolls.
a) Fish b) Turkey c) Lamb d) Beef



Essential Tools/ Equipment

7. Which tool is used to grind meat for minced meat rolls?
a) Knife b) Rolling pin c) Whisk d) Meat grinder
8. Which tool is used to mix the meat and filling ingredients together?
a) Knife b) Mixing bowl c) Grater d) Peeler
9. Which tool is used to ensure the meat rolls are tightly wrapped before cooking?
a) Whisk b) Knife c) Plastic wrap d) Meat grinder