



# VOCABULARY

## kitchen



## Stove

**Meaning:** A kitchen appliance used for cooking or heating food.

**Example:** She placed the pot on the stove and turned on the burner.

## Refrigerator

**Meaning:** An appliance that keeps food and drinks cold to prevent spoilage.

**Example:** The refrigerator is stocked with fresh vegetables and fruits.

## Sink

**Meaning:** A basin used for washing dishes and hands.

**Example:** Please wash your hands in the sink before dinner.

## Oven

**Meaning:** A kitchen appliance used for baking, roasting, or heating food.

**Example:** The cake is in the oven and will be ready soon.

## Knife

**Meaning:** A sharp-edged utensil used for cutting or slicing.

**Example:** He used a knife to chop the vegetables for the salad.

## Fridge

**Meaning:** Informal term for a refrigerator.

**Example:** I need to grab some milk from the fridge.

## Cutting Board

**Meaning:** A flat board used for cutting food.

**Example:** She placed the vegetables on the cutting board before chopping them.

## Spoon

**Meaning:** A utensil consisting of a handle and a shallow bowl used for eating and stirring.

**Example:** He stirred the soup with a spoon.

## Fork

**Meaning:** A utensil with prongs used for picking up and eating food.

**Example:** Use a fork to enjoy the salad.

## Pot

**Meaning:** A deep container with a lid, used for cooking on the stove or in the oven.

**Example:** She boiled pasta in a large pot.

## Pan

**Meaning:** A flat, shallow container with a handle, used for frying or cooking.

**Example:** Heat some oil in the pan before adding the vegetables.

## Cupboard

**Meaning:** A storage space with shelves for keeping dishes, food, or kitchen supplies.

**Example:** The plates are in the top cupboard.

## Toaster

**Meaning:** A kitchen appliance used to brown slices of bread.

**Example:** I toasted some bread for breakfast in the toaster.

## Microwave

**Meaning:** An appliance used for quick heating or cooking of food using microwaves.

**Example:** You can warm up leftovers in the microwave.

## Mixer

**Meaning:** An electric appliance used for blending or beating ingredients.

**Example:** She used the mixer to make a smooth batter for the cake.

## Grater

**Meaning:** A utensil with sharp-edged holes used for shredding or grating food.

**Example:** He grated some cheese for the pizza.

## Dishwasher

**Meaning:** A machine used for washing dishes automatically.

**Example:** After dinner,  
I loaded the dishes into the dishwasher.

## Can Opener

**Meaning:** A device used for opening sealed cans.

**Example:** Use the can opener to open the can of tomatoes.

## Measuring Cup

**Meaning:** A container with calibrated markings used for measuring liquids or dry ingredients.

**Example:** She used a measuring cup to add flour to the recipe.

## Apron

**Meaning:** A protective garment worn in the kitchen to prevent clothes from getting dirty.

**Example:** She tied on her apron before starting to cook

## Saute

**Meaning:** To cook food quickly in a small amount of oil or butter over high heat.

**Example:** Saute the onions until they become translucent.

## Bake

**Meaning:** To cook food by dry heat in an oven.

**Example:** She baked a delicious apple pie for dessert.

## Grill

**Meaning:** To cook food over an open flame or on a grill.

**Example:** We're going to grill some burgers for the barbecue.

## Boil

**Meaning:** To heat a liquid until it reaches its boiling point, causing it to bubble and turn into vapor.

**Example:** Boil the pasta until it's al dente.

## Simmer

**Meaning:** To cook gently at a temperature just below boiling.

**Example:** Let the soup simmer for 20 minutes to develop the flavors.

## Roast

**Meaning:** To cook food, typically meat, by dry heat in an oven or over an open flame.

**Example:** The turkey is roasting in the oven for Thanksgiving dinner.

## Fry

**Meaning:** To cook food by submerging it in hot oil.

**Example:** He fried the potatoes until they were golden brown.

## Steam

**Meaning:** To cook food by exposing it to steam from boiling water.

**Example:** Steam the vegetables for a healthy side dish.

## Poach

**Meaning:** To cook food, usually eggs or fish, by gently simmering it in liquid..

**Example:** She likes to poach eggs for a healthy breakfast.

## Marinate

**Meaning:** To soak food in a flavorful liquid, often containing spices and herbs, to enhance its flavor.

**Example:** We should marinate the chicken in the sauce for a few hours before grilling.

## Blend

**Meaning:** To mix or combine ingredients together until they form a smooth and uniform mixture.

**Example:** Use a blender to blend the ingredients for the smoothie.

## Knead

**Meaning:** To work and press dough with the hands to make it smooth and elastic.

**Example:** She kneaded the bread dough until it became soft and pliable.



## Sear

**Meaning:** To quickly brown the surface of meat or fish over high heat.

**Example:** Sear the steak on both sides for a few minutes to lock in the juices.

## Deglaze

**Meaning:** To loosen and dissolve browned food residue from the bottom of a pan by adding liquid.

**Example:** After cooking the meat, deglaze the pan with wine to make a flavorful sauce.

## Broil

**Meaning:** To cook food by exposing it to direct heat, usually from a broiler in an oven.

**Example:** Broil the salmon until it's lightly browned on top.

## Baste

**Meaning:** To moisten food with liquid, such as juices or sauce, while it's cooking.

**Example:** Use a basting brush to baste the turkey with its own juices.

## Reduce

**Meaning:** Meaning: To simmer a liquid to make it thicker and more concentrated by evaporation.

**Example:** We need to reduce the sauce until it's thick and flavorful.

## Dredge

**Meaning:** To coat food with a dry ingredient, such as flour or breadcrumbs, before cooking.

**Example:** Dredge the chicken in flour before frying.

## Whisk

**Meaning:** To beat or stir vigorously with a whisk to incorporate air and create a smooth mixture.

**Example:** Whisk the eggs and sugar together until they are frothy.

## Season

**Meaning:** To add salt, pepper, or other spices to food to enhance its flavor.

**Example:** Don't forget to season the soup with herbs and spices for extra taste



THANK YOU

