## Activity 130

## **Protein Foods**

**Directions:** Complete the concept map on protein foods. Use terms and phrases from your textbook.

Milk Products

- 1. To cook milk you need to \_\_\_\_\_ it.
- 2. When milk \_\_\_\_\_\_, it separates into curds.
- 3. You can use \_\_\_\_\_\_ instead of sour cream or mayonnaise.
- **4.** \_\_\_\_\_ cheese will make it rubbery.
- **5.** \_\_\_\_\_ cheese will blend with other ingredients more evenly.

**Meat and Poultry** 

- **1.** \_\_\_\_\_ involves cooking food slowly in liquid.
- **2.** Moist heat is good with \_\_\_\_\_ cuts of meat.
- **3.** Use \_\_\_\_\_\_ to cook tender cuts of meat.
- **4.** Hamburger must be cooked \_\_\_\_\_
- **5.** The levels of doneness are rare, \_\_\_\_\_ and well done.

**Eggs** 

- **1.** A(n) \_\_\_\_\_\_ is a well-beaten egg cooked in a frying pan and filled with other ingredients.
- 2. Eggs are high in protein \_\_\_\_\_ \_\_\_\_, and minerals and are low in cost.
- **3.** A(n) \_\_\_\_\_\_ is a main dish pie made from eggs and other ingredients.