

CULINARY ARTS

SPICES & THEIR USES

- ✓ Matching Activity
- ✓ Print and Go
- ✓ Answer Key Provided!

Period: _____

Name: _____ Date: _____

CULINARY ARTS: SPICES & THEIR USES

Task: Cut out the spice and paste them in the box under the correct description.

cut & paste activity 

<p>A member of the chili pepper family. This bright red pepper is dried & ground to create a spice that provides a spicy heat to a dish</p>	<p>Used in baking, vegetables & potatoes, this spice is the woody inner seed of a tropical evergreen tree that also produces mace.</p>	<p>Used in curries and rice dishes, this spice comes from the root of a lily plant native to Southeast Asia & gives a bright yellow color.</p>	<p>A star-shaped fruit found in China, a staple in many Chinese dishes.</p>	<p>Native to Sri Lanka, this spice is the bark of a tree and is popular in pastries, fruit dishes and drinks.</p>
<p>Popular in Indian, Mexican and Middle Eastern dishes, this spice has slender brown seeds that are often ground & have an earthy pungent aroma</p>	<p>Sun-dried buds of an evergreen tree create this warming spice. It has a strong, sweet aroma & is used in pickling & baked goods</p>	<p>Popular in Asian cuisine, this spice comes from the root of a tropical plant and can be found fresh, ground, pickled, powdered and dried.</p>	<p>This expensive, handpicked spice comes from the center of the crocus flower and gives food a subtle flavor & yellow hue</p>	<p>A mixture of a over a dozen spices that is used in curries and stews. Its flavor varies based on regional preference and spice combinations</p>

Ginger

