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What are some adjectives for food

Al green/flickr All living organisms in the world can be classified as either an autotroph is not capable of making its own food. They depend on other organisms to provide them with the energy needed to survive. Organisms that are classified as being decomposers, consumers, and detritivores are all categorized as being heterotrophs. These groups consist of all animals, fungi species, and some types of bacteria that exist throughout the world. Heterotrophs make up the second and third levels of the food chain. Decomposers are organisms found at the end of the food chain. They are responsible for returning the nutrients offered from dead organisms back into the soil, which is used by autotrophs for their photosynthesis cycles. These nutrients offered from dead organisms are in their inorganic state. This process is more commonly referred to as nitrogen fixation. During this process, the organism transforms gaseous nitrogen found in the atmosphere into elements are used by other living things at different levels of the food chain to create energy for sustaining their own life cycle. Here are some examples of decomposers: Worms Slugs Snails Mushrooms Consumers can be broken up into herbivores, carnivores, or omnivores, or other order, or obtain energy. Often, carnivores feed on herbivores. An example of this is a cat that eats a mouse for food. Other examples of carnivores include: Dogs Lions Wolves Coyotes Omnivores are consumers that depend on both plants and meat to sustain life. Humans fall within this category on the food chain. This is due to their ability to obtain energy from foods, such as fruits and vegetables, while requiring other nutrients such as iron and protein provided by animals. Some other examples of omnivores depend on organic waste produced by other living organisms to sustain their life. This matter can include the decomposed matter from dead trees, plants, or animals. This type of heterotrophs further, scientists have broken herbivores, and omnivores up into two separate classifications. These include chemoheterotrophs and photoheterotrophs. A chemoheterotroph requires energy and carbon that is provided by other living organisms to provide them with carbon. MORE FROM REFERENCE.COM There are so many ways to describe food, including taste, texture, preparation style, and more. Whether you're looking to spice up your food related vocabulary or you're simply looking for the right words to describe food decadent Taste is often the first thing that comes to mind when one thinks about describing food. acidicbitterblandbutterycitrusycomforting decadentdelectabledeliciousdelightfuleggyfishyflavorfulfreshfruityhoneyedmouth wateringnuttypepperypiquant refreshingrichsaltysavoryscrumptioussharpsinful smokysourspicysumptuous sweettangytartyummyzesty Texture is also an important part of the overall description of food items. airychewychunkycreamycrispcrunchydelicatedoughy dried outfirmflakyfluffygummyjuicylightmeltymoistrunny smoothsoftspongystickytendertoughvelvety. The style used to prepare a particular food is an important part of describing the item, as is the temperature at which it is serviced. air friedbakedblanchedbeiledbroiledcharreddeep frieddehydratedfermentedfriedglazedgrilledmarinatedpickledpressure cookedpureedroastedsautéedsearedsimmered smokedsmotheredsous vide stewedstir-friedtoastedwhipped Describing the extent to which food is cooked and the temperature at which it is served can be important to help accurately describe it. chilledcoldcoolfrozenhotjust rightmedium raremedium wellovercookedperfectpiping hotrarerawroom temperaturescorchedsizzlingtoastyundercookedwarmWell-done Paint a vivid picture of food in writing by using descriptive terms that describe how food smells, looks and otherwise appeals to the senses. appetizing aromatic badbrowning colorful covered dryfreshfully loaded garnished golden brownmoldypiled highpungent putridrancidripe spoiled turning underripe Whether you're tasked with describing food on a menu or you're looking to convey your culinary musings in a vivid way, using multiple descriptive terms and gustatory imagery can help you come up with perfect phrases to describe delicious food. Examples of describing food include: artichoke dip - tender artichoke hearts layered between beds of baby spinach, covered with fresh red potatoes and carrots chicken strips juicy chicken tenders, dipped into a spicy seasoned batter and deep fried until crispychocolate cheesecake - rich and decadent, yet airy, texture chocolate cheesecake lemon butter curd - cool, citrusy delight with a creamy texture, glazed in honeysummer squash - refreshing grilled yellow squash and zucchini, lightly tossed in avocado oil and seasoned with fresh basil and sea salt Want to share the details of a sumptuous meal with your friends on Instagram? Need to write a professional-sounding blog post, restaurant review or descriptive essay? Consider these tips when selecting adjectives to describe food: Be as specific as possible. You have to convey taste, smell, emotion, and feeling. Be specific, all the way down to the poppy seeds on the bun. Build excitement. Set the scene in the restaurant or kitchen. Offer a quirky tidbit about the dining or cooking experience, then delve into the sumptuous. Get creative. Describe the food in a manner that allows readers to envision that first bite and taste the juicy flow of goodness. Be alluring. Don't leave out any detail when describing food. Lure in readers with the fluffy, lightly-toasted bun on your burger before sharing the news about the five cheeses. Finding descriptive words for food isn't difficult, but there certainly are a lot of options. As you look for unique words to spice up your food life, check out this in-depth list of descriptive words, including adjectives, adverbs and gerunds. Learn some common cooking terms to sound like a real culinary master. And when you're ready to take a break and get silly, see if you can pass off any of these food puns with your favorite foodie friends. Keep the food fun going by learning some weird facts about food. Staff Writer Foods That Start With D There are foods that start with "d" in just about every category of cuisine. Whether you're interested in main dishes, side dishes, desserts, or any other type of food, there are plenty of options to consider. 60+ Foods That Start With E (From Everyday to Exotic) While only a few may come to mind right away, there are actually quite a few foods that start with "e." Explore a selection of everyday main dishes and sides along with some exotic selections and, of course, some special treats to satisfy your sweet tooth. Photo Courtesy: Charday Penn/iStock The main job of your kidneys is to filter toxins and waste out of your blood. A lot of that waste comes from the foods you eat. If you have chronic kidney disease (CKD), changing the way you eat will put less stress on your kidneys. So, it's important to know the best foods to eat for kidney disease. Certain foods are good to eat, but there are some foods you may need to eat less or avoid altogether. The water, minerals and other nutrients from the food you eat go into your bloodstream. The body uses these fluids and nutrients in your blood, it can cause health problems. Normally, your kidneys would remove this excess waste from your body through your urine. But, it's more difficult for your kidneys to remove this waste from your blood if you have kidney disease. Limit Potassium, phosphorus, and Protein build up in your blood. While these are important for your body, too much can actually lead to health problems. Potassium is a mineral that is needed for your muscles and nerves to work. But, too much potassium can cause your bones to break more easily. Protein helps to build and repair your muscles and bones. But, when you have too much protein it puts stress on your already damaged kidneys. And this makes it even harder for the kidneys to remove all the excess protein and other waste. A Balanced Diet for Kidney Disease Eating a kidney-friendly diet is all about knowing what to eat and how much to eat. So, it is important that you make good food choices. This doesn't mean that you stop eating everything containing potassium, phosphorus and protein. Your body needs these nutrients and minerals to be healthy. Instead, try to find the best mix of foods to eat for your kidney disease and keep a healthy balance. Best Foods to Eat for Kidney Disease Photo Courtesy: SDI Productions/iStock There are some foods that people with kidney disease may want to eat more of or avoid. The following foods are good for kidney disease. Foods low in potassium and phosphorus Eating fruits, vegetables and grains are all part of a healthy diet. But some of these foods may be too high in potassium and phosphorus. So try these more kidney-friendly options: Fruits including apples, grapes, cranberries while you may need to eat smaller amounts of protein, it's still an important part of a healthy daily diet. Your doctor will advise you on the best daily amount of protein for kidney disease include fish, poultry, and egg whites. It is still really important that you work with your doctor or dietitian. Your doctor may recommend something different based on your stage of CKD or if you are on dialysis, you may actually need to eat more protein because dialysis removes protein from your blood. Foods to Avoid for Kidney Disease When you have kidney disease, there are some foods you may want to eat less of or avoid altogether — foods high in potassium, phosphorus, and sodium. Foods high in potassium Fruits including bananas, avocados, melons, prunes, potatoes and tomatoesGrains including bananas, avocados, prunes, breads, bran cereals, granola and oatmealSome dairy products including milk, yogurt and cheeseMost nuts Food high in sodium to high blood pressure — and that can cause further kidney damage. But your body does need some sodium. It is recommended to eat no more than 2,000 milligrams of sodium per day. Talk to your doctor, because they may recommend even less sodium if you have CKD. Sometimes even as low as 750 to 1,500 milligrams daily, depending on your level of kidney damage. To help lower sodium in your foods: Look for low-sodium labeled foods while grocery shopping. Avoid seasoning your food with salt whenever possible. Try to use herbs and sodium-free seasonings instead. Resource Links: MORE FROM SYMPTOMFIND. COM