

CULINARY AND KITCHEN TERMS

1. **A'la** means in the style of.
2. **A'la francaise**, in the French style.
3. **A'la minute** cooked to order.
4. **A'la carte**, dishes prepared to order and priced individually.
5. **Abats**, offal, heads, hearts, liver, kidney etc. organs inside animal which are eaten as a food.
6. **Agar-agar**- A vegetable gelling agent obtained from seaweed, used as a substitute for gelatin
7. **Aile**, wing of poultry or game birds.
8. **Ambient**, room temperature, surrounding atmosphere.
9. **Aromates**, fragrant herbs and spice.
10. **Au flour**, baked in the oven.
11. **Au gratin**, sprinkled with cheese or bread crumbs and browned.
12. **Basting**, spooning melted fat over the food during cooking to keep the food moist.
13. **Bouillon**, not clarified stock.
14. **Bouquet garni**, a faggot of herbs e.g., parsley stalks, thyme and bay leaf, tied in a pieces of celery and leek.
15. **Calorie**, a unit of heat or energy known as a kilocalorie.
16. **Canape'**, a cushion of bread on which are served various foods, hot or cold.
17. **Consomme'**, basic clear soup.
18. **Coupe**, an individual serving bowl.
19. **Couper**, to cut.
20. **Cuisse de poulet**, chicken leg.
21. **Farce**, stuffing.
22. **Fume'**, smoked. E.g., smoked salmon.
23. **Garam masala**, a combination of spices.
24. **Garnish**, served as a part of the main item, trimming.
25. **Ghee**, the Indian name for clarified butter.
26. **Glaze**, to color a food or dish.
27. **Gluten**, this is formed from protein in flour when mixed with water.
28. **Hache'** finely chopped or minced.
29. **Hors-d' oeuvre**, appetizing first course dishes, hot or cold.
30. **Marmite**, stock pot.
31. **Mirepox**, roughly cut onion carrots, a sprig of thyme and a bay leaf.
32. **Mise en place**, basic preparation prior to serving or cooking.
33. **Napper**, to coat or mask with sauce.
34. **Palatable**, pleasant to taste.

35. **pH value**, a scale indicating acidity or alkalinity in food.

36. **Phosphorus**, a mineral element found in fish. Required for building bones and teeth.
37. **Prove**, to allow yeast dough to rest in a warm place so that it can expand.
38. **Rare**, when applied to meat it means underdone.
39. **Refresh**, to make cold under running water.
40. **Roux**, a thickening of cooked flour and fat.
41. **Singe**, to brown or color.
42. **Starch**, a carbohydrate found in cereals, certain vegetables and farinaceous foods.
43. **Sterilizer**, chemical used to destroy all living organism.
44. **Stock rotation**, sequence of issuing goods, first into store, first to be issued i.e., FIFO method.
45. **Sweat**, to cook in fat under a lid without color.
46. **Yogurt**, an easily digested fermented milk product.
47. **Wok**, a round bottomed pan used extensively in Chinese cooking.
48. **Vegan**, a person who does not eat fish, meat, poultry, game, diary product and eggs.
49. **Table d' hote**, a meal at a fixed price, set menu.
50. **Veloute**, basic sauce a soup of velvetor smooth consistency.
51. **Carte du jour**, menu for the day.
52. **Chinios**, a conical strainer.
53. **Cote**, a rib or chop.
54. **Dariole**, a small molds used for cream caramel.
55. **Flake**, to break into natural segments9 fish)
56. **Cook out**, the process of cooking the flour in a roux, soup or sauce.
57. **Egg wash**, beaten egg with a little milk or water.
58. **Flute**, a 2ocm (1inch) diameter French bread used for soup garnishes.
59. **Food borne**, bacteria carried on food.
60. **Silicon paper**, non-stick paper.