

F&B TERMINOLOGY

The F&B terminology in many countries is in French, but you should also know English and Italian terminology. A lot of these terms explain the working process. They should help you avoid misunderstandings and therefore to save time.

A

- A la carte - ordering according to the menu. The guest can create his own one, two, three, etc course menu
- A la minute - prepared to order, not prepared in advance; short order (USA)
- A part (on the side) - The sauce, the gravy, the side dishes, etc. are placed/served in a separate dish or saucier

- Affinieren (affine, affinage) - To age cheese. To store the cheese in the cellar or in an aging room until it reaches the optimal ripeness
- Al dente - An Italian term for pasta but also used for vegetables that are still firm and slightly chewy. "To be firm to the bite" (The Italian etymology is "to the tooth")
- Ambiente or ambiance - The overall impression, the surrounding atmosphere of an establishment. The interior, the service and the food work together to create harmony.
- Amuse-Bouche - a small (bite-sized) savory appetizer, served before a meal. Usually served with the phrase "with the compliments of the chef". The waiter describes the ingredients of the amuse-bouche and explains how to be eaten if necessary.
- Announcing - To announce the order in the kitchen or to explain/describe the meals to the guests at the guest table.
- Aperitifs - An alcoholic drink taken before a meal as an appetizer. It could be dry, fruity or bitter.
- Avinieren - To rinse a glass and the carafe with some wine before using them. This eliminates any minor odors

B

- Banquet - a commemorative event /festive event, a ceremonious meal
- Barbecue-Party - a garden event (an open air event) at which all the meat meals, also fish and some vegetables are grilled/barbecued.
- Barista - A coffee specialist. He can master the espresso machine and knows about coffee blends/varieties. He can prepare the ideal coffee beverages.
- Bon - A non fiscal receipt only for internal use (often printed to separate orders for the bar and for the kitchen)
- Brunch - A combination of breakfast and lunch meals. It is usually offered on Sunday and on Holidays, from 11:00 o'clock to 14:00 o'clock in the gastronomy area . The american term Brunch comes from Breakfast and Lunch.
- Buffet - The meals (and also drinks) are displayed/placed on a long table where the guests serve themselves. The buffet might be offered to many occasions like breakfast, brunch, lunch or as a salad buffet.

C

- **Canapes** - Small slices of bread in different form and thickness topped with a savory spread. Their crusts are removed, they are sometimes toasted, rectangular, triangular, square, etc.
- **Carafe** - Usually a large-bellied shape bottle sometimes with a glass stopper ; it is mostly used for water and wine
- **Carving** - Meat carving is the right and professional cutting of poultry and of whole pieces of meat
- **Catering** - The service of meals and beverages for an event in-house (Inside-Catering) or outside the house (Outside-Catering).
- **Chafing dish** - An utensil food keeping food warm at the buffet table
- **Check cover** - A folder for the bill presentation to the guests
- **Cocktail** - A mix drink
- **Couvert** - A table cover
- **Croutons** - Small cubes or slices of toasted (or crisply fried) bread (white or brown)

D

- Degustation - Tasting and evaluation of beverages for example wine tasting
- Degustation menu - A selection of courses and accompanied by matching beverages
- Dejeuner - Lunch
- Decanting - To extract the wine from the depot. That is to pour an old red wine or a vintage ports into a carafe leaving the depot on the bottle bottom
- Depot - Designation for the sediment which settles during the wine aging. The depot (sediment) remains in the bottle after decanting
- Digestive - A drink taken after meal
- Diner, Dinner - Supper (evening meal)
- Display table - A presentation table (for example Wine-Display)
- Doily - A mat (lace paper placed under the cakes usually)
- Dressing - The English term for marinade, usually for salad

F

- Filleting To fillet fish means to take the bones out
- Finger bowl - A small bowl filled with warm water and a slice of lemon. It is served with a fresh cloth napkin when food is eaten with fingers
- Flambé - To flame with an alcoholic liquid when preparing seafood, meat and fish dishes as well as fruits and desserts
- Flight - A selection of wines with similar style for testing
- Fondue - a Swiss melted cheese dish served in a communal pot (fondue pot) over a portable stove heated with a candle and eaten by dipping bread into the cheese using long-stemmed forks. There are different kind of fondues depending on the base material:- cheese fondue -meat fondue- fish and crustaceans fondue - chocolate fondue
- Frappe - A frappe is an iced beverage that has been shaken, blended or beaten to produce a tasty, foamy, and refreshing drink
- Function sheet - Instructions or a route card. It contains all the information and guests' requests that are needed for a successful event. A function sheet is issued by the F&B department in a hotel or a gastronomy establishment. They hand it out to all the positions in charge of the event.

G-L

- Gourmet - producing or serving food that is very high quality
- Gratin - widespread culinary technique in which an ingredient is topped with a browned crust, often using breadcrumbs, grated cheese, egg or else
- Gueridon - a side table usually movable used by the service staff to prepare dishes, to carve, to fillet or to perform the wine service
- Hors d'Oeuvres - the first course (starter) variations
- Humidor - a cigar climate control cabinet /a cigar case in which the cigars are kept in prime smoking condition
- Jus - French : jus (juice) for example jus de fruits (Fruit juice), jus de viande (meat juice /gravy);
English: fruit juice, gravy
- Kuvert - a place cover: a term for bread, butter and a cloth napkin. There could be a cover charge (couvert charge) per guest. The price must be indicated in the menu
- Louche - a ladle (dipper) used for soups and sauces

M-O

- **Marinate** - To change the taste of salads, vegetables but also meat and fish by inserting marinades respectively dressings
- **Menage** - A cruet stand with vinegar, oil, salt, pepper, ketchup, mustard, Tabasco sauce, Worcester sauce etc. placed on the table
- **Menu** - The "menu" refers to a menu sequence
- **Mise en Place** - "Putting in place" - organizing and arranging of all the items you might need in service
- **Molton** - A tablecloth underlay /mat made of felt or plastic material
- **Napperon** - A small table cloth usually placed over the table cloth
- **Office/Backoffice** - The room previous to the dining hall/restaurant

P-R

- Paragon - A receipt with a carbon copy or two carbon copies
- Plateau - A big tray. The dishes are placed on that tray in the kitchen and brought to the sideboard in the restaurant/dining hall. They are also used for room service
- Raviers - Small plates of elongated form in which mostly the cold starters are served. The plates are placed on a serving dish or on the hors d'oeuvres trolley
- Rechaud plat - Electrical hot plates and plate warmers placed on the guest table or on the Gueridon
- Room service - Room service is when the staff brings the prepared food in the guest's room for dining!

S

- Sauciere - A vessel for sauces. A sauce dish
- Setup - A table setting (for example a Banquet- setup)
- Sideboard - A table used for serving or a cupboard with a surface for serving

- Signature Dish - It is a recipe that identifies an individual chef or own creation/own recipe of a meal
- Signature drink - A best selling drink which contains a branded liquor or a special ingredient
- Snack - A snack is a light meal an intermediate meal
- Sommeliere /Sommelier - A wine expert. Today a Sommeliere /Sommelier is a particular profession in the upscale gastronomy.
- Supper - A late dinner
- Storno - To reverse (to cancel) an order or a reservation
- Stewarding - The Stewarding-Department is in charge of cleaning (washing the dishes) storage and provides all the inventory which is needed in the restaurant or for a particular event
- Sundries - A variety of piquantly flavored pastries usually served in a bar. (a crusty small bakery)
- Supplement - To add or serve something after the actual service. It is usually a side dish or a sauce
Could be extra meat for a main course.

T-V

- Table-d'Hote Services - Service for a great number of guests
- Tablet - A serving tray
- Tip - A gratuity given to waiters from their guests for a great service

- Tronc - The sharing of tips among the employees in the service brigade. In some establishments tips are shared also with the kitchen staff
- Tumbler - A glass with a flat and heavy bottom, available in different sizes
- Vignette - The logo of the hotel or the lettering on the porcelain, glasses, cutlery and table cloths of the hotel and the restaurant
- Vinoteque (Enoteca) - A wine collection of very good wines often also a wine shop
- Voiture - A meat cart (trolley) equipped with a heating unit and a hinged cover to maintain the warmth of foods. It is also used for carving meat
- Voucher - A gift certificate that represents a claim for a particular service that is already paid in advance for example a food voucher