

I. EMPLOYING WORKERS IN GASTRONOMY

1. WRITING CV AND AN APPLICATION LETTER

<i>dynamic</i>	a person that is full of energy and likes changes
<i>goal-orientated</i>	focused on achieving an objective
<i>hard-working</i>	using a lot of time and energy to do work; the opposite to 'lazy'
<i>innovative</i>	tending to introduce something new or different
<i>methodical</i>	working in an 'ordered' and 'systematic' way
<i>pragmatic</i>	practical, realistic
<i>proactive</i>	a person who makes changes to resolve potential future problems
<i>punctual</i>	a person who is always on time and never late

2. A JOB INTERVIEW

<i>guest</i>	a person who visits restaurants, a customer
<i>reliable</i>	worthy of reliance or trust
<i>application</i>	a form to be filled out when you ask for a job
<i>candidate</i>	a person who applies for a job
<i>company</i>	an organization that sells goods or services in order to make money:

II. WAITER

1. WAITER'S OUTFIT AND EQUIPMENT OF A WAITER

<i>waiter uniform</i>	an identifying outfit worn by waiters
<i>apron</i>	a protective garment worn over the front of one's clothes and tied at the back
<i>bar products</i>	a particular kind of food and drink served in a bar
<i>bar tool and cocktail making set</i>	tools used in a bar to prepare drinks and cocktails
<i>catering supplies</i>	an identifying outfit worn by a chef
<i>cocktail waiter supplies</i>	things used by a waiter to prepare cocktails
<i>double-fold menu cover</i>	the stiff outside part of a menu to protect it
<i>chef uniform</i>	an identifying outfit worn by a chef

<i>three pocket waist apron</i>	a piece of clothing worn over the front of the body, from the chest or the waist down and tied around the waist with three pockets
<i>waiter order books</i>	books where waiters note down orders
<i>waiter tools</i>	Things that a waiter needs to do his work

2. WAITER'S DUTIES

<i>customer</i>	a guest i.e. in a restaurant or a client in a shop
<i>serve</i>	to give food or drink to a guest in a res
<i>orders</i>	a request for food or goods in return for payment
<i>duties</i>	responsibilities
<i>visitors</i>	someone who visits a person or a place
<i>manner</i>	the way in which a person talks and behaves with other people
<i>cross-contamination</i>	the process by which a substance that is harmful or dirty spreads from one area to another
<i>health and safety regulations</i>	a list of rules which you have to obey to be safe and healthy at work
<i>deliver</i>	to take things such as letters, parcels, or goods to a person or a place
<i>task</i>	a piece of work
<i>collect</i>	to get things from different places and bring them together
<i>day's specials</i>	a dish in a restaurant that is not usually

3. PREPARATION PHASE

<i>bread plates</i>	plates in which bread is served
<i>crumble</i>	to break (something) into small pieces
<i>cutlery</i>	knives, forks and spoons used for eating and serving food
<i>decoration</i>	a thing that makes something look more attractive on special occasions
<i>linen</i>	a type of cloth used to make high-quality clothes, sheets, etc...
<i>menage</i>	household, all the people who live together in one house
<i>napkin</i>	a piece of cloth or paper used at meals for protecting your clothes and cleaning your lips and fingers
<i>overlap</i>	to cover something partly by going over its edge
<i>polish</i>	to make something smooth and shiny by rubbing it
<i>pour wine</i>	to serve wine by letting it flow from a container into a glass
<i>refill</i>	to fill something again

<i>smooth</i>	completely flat and even without any lumps, holes or rough areas
<i>table cloth</i>	a cloth that you use for covering a table, especially when you have a meal
<i>tray</i>	a flat piece of wood, metal or plastic with raised edges used for carrying or holding things especially food
<i>vertical and horizontal creases</i>	a neat line that you make in something when it is pressed or crushed

4. METAL TABLEWARE

<i>tableware</i>	crockery, cutlery, and glassware used for serving and eating meals at a table
<i>fork</i>	an implement with two or more prongs used for lifting food to the mouth or holding it when cutting
<i>spoon</i>	an implement consisting of a small, shallow oval or round bowl on a long handle, used for eating, stirring, and serving food
<i>knife</i>	an instrument composed of a blade fixed into a handle, used for cutting
<i>cutlery</i>	knives, forks, and spoons used for eating or serving food
<i>tongs</i>	an instrument with two movable arms that are joined at one end, used for picking up and holding things
<i>serve</i>	to provide food or drinks
<i>cake server</i>	a flat wedge-shaped instrument used for cutting and serving cakes

5. GLASS TABLEWARE

<i>beer mug</i>	a large cup, typically cylindrical used to drink beer
<i>rocks glass</i>	a short tumbler of a type typically used to serve (alcoholic) drinks over ice
<i>highball glass/ collins glass</i>	a tall, straight-sided glass tumbler in which a highball or other long mixed drink may be served, specifically one holding 240 to 350 ml
<i>shot glass-</i>	a small glass used for serving spirits
<i>brandy snifter</i>	a balloon glass for brandy
<i>martini glass</i>	a glass used to serve a cocktail made from gin (or vodka) and dry vermouth
<i>red wine glass</i>	a glass with a stem and foot, used for serving red wine, tends to be wider than white wine glasses
<i>white wine glass</i>	a glass with a stem and foot, used for serving white wine, tends to be narrower than red wine glasses
<i>champagne flute</i>	a tall, narrow wine glass used for serving white sparkling wine from Champagne

6. SETTING TABLE

<i>set a table</i>	to arrange a cloth, plates, glasses and silverware for a meal
<i>tableware</i>	crockery, cutlery, and glassware used for serving and eating meals at a table
<i>clockwise</i>	in a curve corresponding in direction to the typical forward movement of the hands of a clock
<i>tray</i>	a flat, shallow container with a raised rim, typically used for carrying food and drinks
<i>napkin</i>	a square piece of a cloth or paper used at a meal to wipe the fingers or lips and to protect garments

7. STAGES OF SERVING THE GUESTS

<i>bill</i>	a request for payment of money owed, or the piece of paper on which it is written.
<i>cash register</i>	a machine in a shop or other business that records sales and into which money received is put.
<i>check</i>	a bill for consumed food or beverages
<i>decide</i>	to choose something, especially after thinking carefully about several possibilities
<i>greet</i>	to welcome someone with particular words or a particular action, or to react to something in the stated way.
<i>order</i>	to ask for something to be made, supplied, or delivered, especially in a restaurant or shop.
<i>pay</i>	to give money to someone for something you want to buy or for services provided
<i>serve</i>	to provide food or drinks.
<i>tip</i>	a small amount of money given to someone who has provided you with a service, in addition to the official payment and for their personal use.

8. BASIC SERVING

<i>buffet</i>	a meal at which people serve themselves from a table and then stand or sit somewhere else to eat
<i>butler service</i>	room service from a dedicated member of staff
<i>carve</i>	to cut thin pieces from a large piece of cooked meat
<i>catered wedding reception</i>	wedding reception where all food and drinks are provided
<i>formal dining</i>	having meals in a formal way

<i>garnish</i>	to decorate a dish of food with a small amount of another food
<i>pre-selected</i>	to be chosen in advance
<i>table service</i>	a service at a table

9. SERVING A CUSTOMER

<i>close down after service</i>	to close a restaurant after all customers leave
<i>prepare for service</i>	to make preparation before customers come
<i>serve and clear food and drinks</i>	serve food and drinks and clear a table after customers finish
<i>serving a customer</i>	to bring a customer food and drink
<i>take and process orders</i>	to note down the orders from the customers and give them to the kitchen
<i>tipping</i>	to give some extra money for the service
<i>welcome customers</i>	to greet customers when they enter a restaurant and accompany them to their table

10. SERVING AT CELEBRATION

<i>bread plate</i>	a plate in which bread is served
<i>butter knife</i>	a knife used for spreading butter
<i>cake fork</i>	a fork used for eating cakes
<i>coffee cup</i>	a cup where coffee is served
<i>dessert spoon</i>	a spoon used for eating dessert
<i>dinner fork</i>	a part of cutlery used while having meals
<i>dinner knife</i>	a part of cutlery used for cutting while having meals
<i>dinner plate</i>	a thing in which meals are served
<i>flatware</i>	flat dishes such as plates and saucers
<i>formal table setting</i>	setting in formal dining style
<i>napkin</i>	a piece of cloth or paper used at meals for protecting your clothes and cleaning your lips and fingers
<i>place card</i>	a card to identify guests
<i>salad fork</i>	a part of cutlery used at eating salad
<i>salad plate</i>	a thing used for serving salad on it.
<i>saucer</i>	a small shallow round dish that a cup stands on
<i>soup spoon</i>	a part of cutlery used for eating soup
<i>teaspoon</i>	a part of cutlery used for drinking tea

<i>water glass</i>	a glass used for drinking water
<i>wine glass</i>	a glass used for drinking wine

11. KINDS OF A MENU AND GUIDELINES OF A SEQUENCING MENU

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12. WEDDING MENU

<i>allergy</i>	a damaging immune response by the body to a substance, especially a particular food, pollen, fur, or dust, to which it has become hypersensitive
<i>caterer</i>	a person or company providing food and drink at a social event or other gathering
<i>dietary restrictions</i>	a reduction of particular or total nutrient intake without causing malnutrition
<i>finger foods</i>	food meant to be eaten directly using the hands
<i>flambé</i>	to pour alcohol over food and set fire to it during cooking

<i>food poisoning</i>	illness caused by bacteria or other toxins in food, typically with vomiting and diarrhea
<i>raw meat</i>	uncooked meat
<i>salty</i>	tasting of, containing, or preserved with salt
<i>savory</i>	an aromatic plant of the mint family, used as a culinary herb
<i>spicy-</i>	flavored with or fragrant with spice
<i>sweet</i>	having the taste or flavor characteristic of sugar, honey, etc
<i>unpasteurized diary</i>	raw diary, without any processing

13. ANNIVERSARY MENU

<i>antipasto</i>	a course of hors d'oeuvres in an Italian meal
<i>crab cakes</i>	a patty of flaked or minced crab meat, typically served fried
<i>deviled eggs</i>	a halved hard-cooked egg with a yolk mashed with mayonnaise and seasonings and returned to a white
<i>diabetic friendly</i>	can be eaten by people suffering diabetes
<i>low-fat appetizers</i>	appetizers consisting low-fat
<i>passed</i>	to be moved from one to another
<i>stationary</i>	not moving or not intended to be moved

14. HYGIENIC AND SAFETY RULES

<i>Broken</i>	damaged, having a rough surface, no longer whole or working correctly
<i>contaminated</i>	to consist of substances that are dangerous or carries disease
<i>cracked</i>	damaged with lines in its surface but not completely broken
<i>hygienic rules</i>	rules to keep surroundings clean and free of bacteria and therefore unlikely to spread disease
<i>chipped</i>	cut into very small pieces
<i>safety rules</i>	rules to keep you safe and being protected from danger or harm
<i>single-use gloves</i>	use gloves- gloves that are made to be used once only
<i>unsafe food</i>	food that is not suitable to be eaten because it can be dangerous for health
<i>wrapped-</i>	to be covered completely in paper or other material

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III. COOK**1. A COOK'S OUTFIT**

<i>chef's hat</i>	a kind of tall white hat worn by chefs
<i>double-breasted jacket</i>	a jacket having a substantial overlap of material at the front and showing two rows of buttons when fastened
<i>pants</i>	trousers
<i>apron</i>	a protective garment worn over the front of one's clothes and tied at the back
<i>non-slip shoes</i>	shoes designed to prevent slipping
<i>focused-</i>	directing a great deal of attention, interest, or activity towards a particular aim
<i>motivated</i>	having interest in or enthusiasm for something
<i>quick</i>	moving fast or doing something in a short time
<i>calm under pressure</i>	not showing nervousness in stressful situations
<i>clean</i>	free from dirt
<i>imaginative</i>	having or showing creativity or inventiveness

2. KITCHEN'S UTENSILS

<u>whisk</u>	a kitchen tool made of wire that is used to mix eggs, cream, etc, or to make such food thicker
<u>potatoes masher</u>	a kitchen tool for mashing potatoes and other vegetables
<u>pot</u>	a round container, usually used for storing things or cooking
<u>frying pan</u>	a flat, metal pan with a long handle that is used for frying food
<u>grater</u>	a kitchen tool with a surface full of holes with sharp edges, used to grate (= break into small pieces) foods such as cheese
<u>boil</u>	If a liquid boils, or if you boil it, it reaches the temperature where bubbles rise up in it and it produces steam.
<u>fry</u>	to cook something in hot oil or fat or to be cooked in hot oil or fat
<u>grate</u>	to break food such as cheese into small, thin pieces by rubbing it against a grater (= kitchen tool with holes)
<u>mash</u>	to crush food until it is soft and smooth
<u>beat</u>	to mix food using hard, quick movements
<u>chop</u>	to cut something into small pieces
<u>tenderiser</u>	a meat mallet
<u>tenderise</u>	to make meat easy to cut or chew (= crush with the teeth) by beating it or preparing it in a particular way.

3. BAKING UTENSILS

<u>sieve</u>	a tool for separating solids from liquids or larger solids from smaller solids, made of a wire or plastic net attached to a ring. The liquid or small pieces pass through the net but the larger pieces do not.
<u>rolling pin</u>	a wooden or glass kitchen tool in the shape of a tube, used for rolling pastry flat
<u>pastry board</u>	a piece of wooden utensil which is in rectangular shape that you put on the kitchen counter used for kneading the dough
<u>cookie cutter</u>	an object used for cutting biscuits in a particular shape
<u>mixing bowl</u>	a deep round dish with a wide open top, used especially for holding food or liquid
<u>icing syringe</u>	a plastic tube with a rubber part at the end, used for sucking up icing or other cream and then pushing it out on the cake. Used for decorating.
<u>pastry brush</u>	an object made of short stiff hairs or wires set in a block of wood or plastic, usually attached to a handle. It is used for spreading the raw egg over the cake.

<i>baking sheet</i>	a small sheet of metal used for baking food on
<i>cake pan</i>	a metal container used for baking cake in
<i>knife</i>	a sharp blade with a handle, used for cutting or as a weapon

4. BASIC TECHNIQUES IN GASTRONOMY PRODUCTION COOKING TECHNIQUES

<i>bake</i>	to cook inside an oven, without using added liquid or fat.
<i>boil</i>	to cook food by putting it in water that is boiling.
<i>fry</i>	to cook food in hot oil or fat.

5. BASIC TECHNIQUES IN GASTRONOMY PRODUCTION CUTTING TECHNIQUES

<i>chop</i>	to cut something into pieces.
<i>grate</i>	to rub food against a grater in order to cut it into a lot of small pieces.
<i>julienne cut</i>	to cut into long thin strips, similar to matchsticks
<i>mince</i>	to cut up into very small pieces, often using a special machine.
<i>peel</i>	to remove the skin of fruit and vegetables.
<i>slice</i>	to cut something into thin, flat pieces.

6. VEGETABLES IN COOKING

<i>clove</i>	one of the parts of garlic
<i>seed</i>	to remove seeds from fruit or vegetables
<i>dried</i>	removed water from fruit or vegetables
<i>toss</i>	to throw something with a quick gentle movement of your hand
<i>spread</i>	to place (something) over a flat surface
<i>stir</i>	to move a liquid or substance around with a spoon or stick in order to mix it together
<i>whisk</i>	to mix liquid very quickly so that air is mixed in, using a fork or a whisk
<i>season</i>	adding salt, spices, herbs, or other flavorings
<i>vinegar -</i>	a sour liquid
<i>grate</i>	to rub cheese, vegetables, etc. against a rough or sharp surface to break them into small pieces
<i>ginger</i>	a bright orange-brown colour root with a very strong hot taste

<i>red pepper</i>	a red vegetable which you can eat raw or use in cooking
<i>lengthwise</i>	in the direction of the length
<i>wrap</i>	to cover especially by winding or folding (verb) / a piece of thin, flat bread wrapped around a filling and eaten as a sandwich (noun)
<i>chill</i>	if you chill something, it becomes very cold but does not freeze
<i>ground</i>	broken up into powder
<i>caramelize</i>	be converted into caramel
<i>simmer</i>	cook something slowly by boiling it gently
<i>stir</i>	to move a liquid or substance around with a spoon or stick to mix it together
<i>season</i>	adding salt, spices, herbs, or other flavorings
<i>occasionally</i>	sometimes but not often; from time to time
<i>zucchini</i>	a long vegetable with a dark green skin
<i>quartered</i>	cut in four equal pieces
<i>chunk</i>	a large piece of something
<i>seed</i>	to remove seeds from fruit or vegetables
<i>clove</i>	one of the parts of garlic
<i>tender</i>	soft, easy to cut and eat

7. Fruit

<i>hull</i>	to remove the tough stem
<i>puree</i>	a thick, soft dish that's made by mixing fruits in a blender
<i>rim</i>	a circle on the top of the glass
<i>peel</i>	to remove skin with a knife
<i>stone</i>	a large seed in the middle of the fruit
<i>flesh</i>	the soft inside of the fruit part
<i>immediately</i>	very soon
<i>mint</i>	a sweet, fresh herb with green leaves
<i>mint sprig</i>	three or more leaves
<i>combine</i>	to put together
<i>peel</i>	to remove the skin with a knife
<i>dice</i>	to cut food in small cubes
<i>pinch</i>	just a little, what you can take between two fingers
<i>slice</i>	to cut into pieces
<i>smoothielicious</i>	smoothie + delicious

<i>hull</i>	to remove the tough stem
<i>puree</i>	a thick, soft dish that's made by mixing fruits in a blender

8. MEAT

<i>poultry</i>	meat from birds such as chickens
<i>beef</i>	meat from a cow
<i>game -</i>	meat from wild animals
<i>veal-</i>	meat from a young cow
<i>lamb</i>	meat from a young sheep
<i>pork</i>	meat from a pig
<i>sirloin</i>	the portion of the loin of beef in front of the rump
<i>drumstic</i>	the meaty leg of a chicken
<i>flank</i>	the side of an animal between the ribs and a hip
<i>brisket</i>	the part of a cow lying next to the ribs
<i>fry</i>	to cook in hot fat
<i>pan-frying</i>	or sautéing to cook in a fat
<i>shallow-fat frying</i>	to cook in a one-to-two inch layer of hot fat
<i>deep-fat frying</i>	to cook in a deep layer of hot fat
<i>grill</i>	to cook over a grill or intense heat
<i>roast</i>	to cook by dry heat in an oven
<i>simmer</i>	to cook slowly in liquid over low heat at a temperature of about 180° c

9. FISH

<i>aquatic</i>	living or growing in, happening in, or connected with water.
<i>backbone</i>	a line of bones down the centre of the back that provides support for a body.
<i>bluefish</i>	it is a marine pelagic fish found around the world in temperate and subtropical waters, except for the northern pacific ocean.
<i>bream</i>	a type of fish that can be eaten, found especially in lakes and rivers.
<i>carp</i>	a large fish that lives in lakes and rivers and can be eaten.
<i>cold-blooded</i>	cold-blooded animals can only control their body heat by taking in heat from the outside or by being very active.
<i>freshwater</i>	living in or containing water that is not salty.
<i>grouper</i>	a large fish with a big head and a wide mouth that lives in warm seas.

<i>mullet</i>	a small sea fish that can be cooked and eaten.
<i>perch</i>	a fish that lives in lakes and rivers and is eaten as food.
<i>salmon</i>	a medium-sized silver-coloured fish that lives in the sea or rivers and swims up rivers to produce its eggs. its pink flesh is eaten as a food.
<i>saltwater</i>	sea water
<i>seabass</i>	a sea fish that you can eat
<i>seabream</i>	a fish like a bream that lives in the sea
<i>trout</i>	a fish that lives in rivers and lakes, or lives in the sea but returns to rivers to produce its eggs, that is a popular food.

10. TASTE - HERBS AND SPICES

<i>taste</i>	the sensation of flavour perceived in the mouth and throat on contact with a substance
<i>sour</i>	having an acid taste like lemon or vinegar
<i>salty</i>	tasting of, containing, or preserved with salt.
<i>bitter</i>	having a sharp, pungent taste or smell; not sweet
<i>savory</i>	pleasant or agreeable in taste or smell
<i>sweet</i>	having the taste or flavor characteristic of sugar, honey
<i>spicy</i>	flavored with or fragrant with spice
<i>hot</i>	sharply peppery or pungent
<i>mild</i>	not sharp, pungent, or strong
<i>strong</i>	if a taste or smell is strong it is very noticeable and powerfu

11. DIFFERENCES BETWEEN HERBS AND SPICES

<i>mint</i>	an aromatic herb, having opposite leaves and small, whorled flowers, as the spearmint and peppermint
<i>coriander</i>	an herb of the parsley family, native to Europe, having strong-scented leaves used in cooking and aromatic seeds used as a seasoning and in medicine
<i>basil</i>	an aromatic herbs , having purplish-green ovate leaves used in cooking
<i>parsley</i>	an herb, having either curled leaf clusters or flat compound leaves widely cultivated for use in garnishing or seasoning food
<i>chive</i>	a small bulbous plant related to the leek and onion, having long, slender leaves that are used as a seasoning

<i>dill</i>	a small bulbous plant, related to the leek and onion, having long, slender leaves that are used as a seasoning
<i>thyme</i>	a plant having narrow, aromatic leaves used for seasoning
<i>oregano</i>	an aromatic herb having leaves used as seasoning in cooking.
<i>rosemary</i>	an evergreen shrub, having leathery, narrow leaves and pale-blue, bell-shaped flowers, used as a seasoning and in perfumery and medicine.
<i>sage</i>	an herb whose grayish-green leaves are used in medicine and for seasoning in cookery.
<i>tarragon</i>	plant having aromatic leaves used for seasoning
<i>bay leaf</i>	the leaf of the bayberry used in making bay oil and bay rum.
<i>pepper</i>	a hot, sharp condiment prepared from the dried berries of a tropical vine
<i>chilli</i>	the small red hot-tasting fruit used for flavoring sauces, pickles
<i>cinnamon</i>	the aromatic inner bark of any of several East Indian trees used as a spice or in medicine as a cordial and carminative.
<i>cloves</i>	a dried flower bud of a tropical tree used whole or ground as a spice.
<i>anise</i>	a Mediterranean plant of the parsley family, cultivated for its aromatic seeds which are used in cooking and herbal medicine.
<i>turmeric</i>	a bright yellow aromatic powder obtained from the rhizome of a plant of the ginger family, used for flavoring and colouring in Asian cooking and formerly as a fabric dye.
<i>ginger</i>	a hot, fragrant spice made from the rhizome of a plant, which may be chopped or powdered for cooking, preserved in syrup, or candied
<i>allspice</i>	the dried aromatic fruit of a Caribbean tree, used whole or ground as a culinary spice and in the production of certain liqueurs such as Benedictine
<i>cumin</i>	the aromatic seeds of a plant of the parsley family, used as a spice, especially ground and used in curry powder
<i>flavor</i>	the distinctive taste of a food or drink.

12. HERBS AND SPICES IN COOKING

<i>stem</i>	the stalk that supports a leaf, flower, or fruit
<i>leaf</i>	a flattened structure of a higher plant, typically green and blade-like, that is attached to a stem directly or via a stalk. Leaves are the main organs of photosynthesis and transpiration
<i>seed</i>	the unit of reproduction of a flowering plant, capable of developing into another such plant

<i>flower</i>	the seed-bearing part of a plant, consisting of reproductive organs (stamens and carpels) that are typically surrounded by a brightly coloured corolla (petals) and a green calyx (sepals).
<i>bark</i>	the external covering of the woody stems, branches, and roots of plants, as distinct and separable from the wood itself.
<i>root</i>	a part of the body of a plant that develops, typically, from the radicle and grows downward into the soil, anchoring the plant and absorbing nutriment and moisture.
<i>bulb</i>	a usually subterranean and often globular bud having fleshy leaves emergent at the top and a stem reduced to a flat disk, rooting from the underside, as in the onion and lily.

13. HERBS AND SPICES IN COOKING

a. KINDS OF BREAD

<i>white bread</i>	bread that is light in colour, made with flour that has been through a refining process.
<i>wheat bread</i>	is a type of bread made of a combination of white and whole wheat flours as distinguished from bread made entirely of white or whole wheat flour
<i>whole grain bread</i>	is a type of bread made using flour that is partly or entirely milled from whole or almost-whole wheat grains
<i>rye bread</i>	is a type of bread made with various proportions of flour from rye grain. It can be light or dark in color
<i>pretzel</i>	is a type of baked bread product made from dough most commonly shaped into a twisted knot
<i>pita bread</i>	is a soft, slightly leavened flatbread baked from wheat flour
<i>challah</i>	a plaited loaf of white leavened bread, traditionally baked to celebrate the Jewish Sabbath
<i>French bread</i>	white bread in a long, crisp loaf
<i>croissant</i>	a French shaped roll made of sweet flaky yeast dough, eaten for breakfast
<i>hamburger bun</i>	a round bun shaped to hold a hamburger patty
<i>hot dog bun</i>	a long bun shaped to hold a frankfurter
<i>donut</i>	a small fried cake of sweetened dough, typically in the shape of a ball or ring
<i>roll</i>	a small piece of bread dough made into a circular shape and baked

b. VERBS

<i>knead</i>	work (moistened flour or clay) into dough or paste with the hands. Make (bread or pottery) by kneading flour or clay.
<i>prove</i>	(of bread or dough) rise; become areated by the action of yeast
<i>add</i>	join (something) to something else so as to increase the size, number, or amount
<i>mix</i>	combine or put together to form one substance or mass
<i>pour</i>	to make a substance flown from a cointainer by raising just one side of the cointainer that the substance is in
<i>flatten</i>	make or become flat or flatter

14. DESSERTS AND THEIR DIVISION

<i>apple pie</i>	a type of food made with apple covered in pastry and baked
<i>cheese cake</i>	a cake made from a layer of biscuit, or a sweet pastry base, covered with soft cheese, eggs, sugar, and sometimes fruit.
<i>crème brûlée</i>	a sweet food made from custard (= a sweet, soft mixture of milk, eggs, and sugar) with hard, burnt sugar on top.
<i>granite</i>	an Italian sweet dish made from crushed ice and sugar mixed with fruit, coffee, or nuts.
<i>ice-cream</i>	a very cold, sweet food made from frozen milk or cream, sugar, and a flavour.
<i>pancake</i>	a thin, flat, round cake made from a mixture of flour, milk, and egg, fried on both sides.
<i>pudding</i>	a sweet, soft food made from milk, sugar, eggs, and flavouring, eaten cold.
<i>sorbet</i>	a sweet food made from fruit juice, water, and sugar mixed together and frozen.
<i>soufflé</i>	a light food that has a lot of air in it, is made mainly from eggs, and can be either sweet or savoury

15. PREPARING DESSERTS

<i>add</i>	to put something with something else to increase the number or amount or to improve the whole.
<i>bake</i>	to cook inside an oven, without using added liquid or fat.
<i>melt</i>	to turn from something solid into something soft or liquid.
<i>pour</i>	to make a substance flow from a container, especially into another container, by raising just one side of the container that the substance is in.

<i>put</i>	to move something or someone into the stated place, position, or direction.
<i>separate</i>	to (cause to) divide into parts.
<i>spread</i>	to (cause to) cover, reach, or have an effect on a wider or increasing area.
<i>sprinkle</i>	to drop a few pieces or drops of something over a surface.
<i>whisk</i>	to beat eggs, cream, etc. with a special tool in order to add air and make the food light.

16. TYPES OF CAKES

<i>sponge cake</i>	a light cake made by beating eggs with sugar, flour, and usually butter or other fat
<i>pound cake</i>	a rich cake containing a pound, or equal weights, of each chief ingredient, typically flour, butter, and sugar
<i>shortcrust</i>	crumbly pastry made with flour, fat, and a little water, typically used for pies, flans, and tarts
<i>yeast cake</i>	a cake of compacted yeast
<i>choux pastry</i>	very light pastry made with egg, typically used for eclairs and profiteroles
<i>puff pastry</i>	light flaky pastry, used for pie crusts, canapés, and sweet pastries
<i>ginger cake</i>	a cake flavoured with ginger
<i>meringue</i>	an item of sweet food made from a mixture of egg whites and sugar baked until crisp

17. SPONGE CAKE

<i>yolk</i>	the round , yellow part in the middle of an egg.
<i>tin</i>	a flat pan that you cook food in.
<i>cooling rack</i>	a type of oven shelf that you can put a tin with cake on.
<i>beat</i>	to mix food using hard, quick movements.
<i>dust</i>	to sprinkle with something over something i.e. To dust the cake with the caster sugar.
<i>spread</i>	to move a soft substance across a surface so that it covers it.
<i>jelly</i>	a soft but solid sweet food that shakes when you move it.
<i>layer cake</i>	two or more soft cakes put on top of each other with jam, cream, or icing between the cakes
<i>angel food cake</i>	a kind of soft delicate cake
<i>batter</i>	a mixture of flour, milk and eggs used to make cakes and pancakes.
<i>airtight container</i>	an airtight container does not allow air in or out.
<i>nutritional value</i>	proteins, carbohydrates, fat, etc that the food contains and that affects your health

18. SHORTBREAD

<i>yolk</i>	the round yellow part in the middle of an egg.
<i>white</i>	the transparent part of an egg that turns white when it is cooked.
<i>crumbly</i>	breaking easily into small pieces.
<i>knead</i>	to press and shape the mixture for making bread firmly and repeatedly with your hands.
<i>combine</i>	to become mixed or joined, or to mix or join things together
<i>tough</i>	not easily damaged, cut, etc.
<i>melt</i>	if something melts, it changes from a solid into a liquid because of heat and if you melt something, you heat it until it becomes liquid.
<i>increase</i>	to get bigger or to make something bigger in size or amount.
<i>raw</i>	uncooked, in their natural state before being processed.
<i>lard</i>	a white substance made from pig fat and used in cooking.

19. PUFF CAKE AND YEAST PASTRY

<i>circular wedding cake</i>	a type of yeast cake which is round. It is usually with poppy and cottage cheese.
<i>cobbler</i>	a type of fruit or meat pie with a thick cake or pastry layer on top
<i>scone</i>	a small round cake, sometimes with dried fruit in it and often eaten with butter, jam and cream spread on it
<i>crumpet</i>	a small flat round cake with small holes in the top, eaten hot with butter
<i>doughnut</i>	a small cake made of fried dough, usually in the shape of a ring, or round and filled with jam/jelly, fruit, cream, etc.
<i>yeast</i>	a fungus used in making beer and wine, or to make bread rise
<i>puff pastry</i>	a type of light pastry that forms many thin layers when baked, used for making pies, cakes, etc.
<i>yeast cake</i>	any bread made with yeast and a leavening agent, which rises when baked
<i>blin</i>	a kind of pancake but additionally with leaven
<i>dumpling</i>	a round mixture of fat and flour that has been cooked in boiling mixture

20. GINGER AND CHOUX PASTRY

<i>rub</i>	to move a substance backwards and forwards over a surface so that it covers it and goes into it
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<i>wrap</i>	to cover something or someone with paper, cloth etc.
<i>choux pastry</i>	a type of light pastry made with butter and eggs, often used in cakes and desserts with a cream filling.
<i>ginger cake</i>	a type of cake made with a pale brown root with strong taste.
<i>pour</i>	to make a liquid flow from or into a container.
<i>resemble</i>	to look like or be like someone or something
<i>breadcrumbs</i>	very small pieces of dried bread especially used in cooking.
<i>thick</i>	a thick substance or liquid has very little water in it and does not flow easily
<i>dissolve</i>	if a solid dissolves, it becomes part of a liquid, and if you dissolve it, you make it become part of a liquid.
<i>saucepan</i>	a deep, metal pan, usually with a long handle and a lid, that is used to cook food in it.
<i>below boiling point</i>	if you cook something below the boiling point it means that you cook it in the temperature that is lower than the one at which a liquid boils.

21. CAKES AND DESSERTS

<i>biscuit</i>	a small flat dry cake for one person, usually sweet and baked until crisp
<i>cake</i>	a sweet food made from a mixture of flour, eggs, butter, sugar, etc. That is baked in an oven
<i>candy</i>	sweet food made of sugar and/or chocolate, eaten between meals
<i>cookie</i>	a small flat sweet cake for one person, usually baked until crisp
<i>gelatin</i>	a clear substance without any taste that is made from boiling animal bones and is used to make jelly
<i>pastry</i>	a small cake made using pastry
<i>pie</i>	fruit baked in a dish with pastry on the bottom
<i>pudding</i>	a sweet dish eaten at the end of a meal

22. DAIRY PRODUCTS

<i>ayran</i>	is a super refreshing yogurt drink and it's so healthy
<i>butter</i>	is a dairy product containing up to 80% butterfat
<i>condensed milk</i>	is cow's milk from which water has been removed. It is most often found in the form of sweetened condensed milk, with sugar added
<i>cottage cheese</i>	is a fresh cheese curd product with a mild flavor
<i>dairy product</i>	milk products are a type of food produced from or containing the milk of mammals

<i>cheese</i>	is a food derived from milk that is produced in a wide range of flavors, textures, and forms by coagulation of the milk protein casein
<i>ice cream</i>	is a sweetened frozen food typically eaten as a snack or dessert
<i>kefir</i>	is a cultured, creamy product with amazing health attributes

23. MILK

<i>almond milk</i>	milk made from almonds
<i>coconut milk-</i>	milk made from coconut
<i>fat-free milk (nonfat, skim)</i>	milk without fat
<i>lactose intolerance</i>	not being able to digest lactose
<i>lactose-free milk</i>	milk without lactose
<i>low-fat milk</i>	milk consisting low-fat
<i>milk allergy</i>	allergy to milk
<i>milk fat</i>	fat in milk

24. TYPES OF ANIMAL AND VEGETABLE MILK

<i>almond milk</i>	milk made from almonds
<i>colon cancer</i>	development of malignant tumors in the inner wall of the colon
<i>cow's milk</i>	milk from a cow
<i>diabetes</i>	is a serious life-long health condition that occurs when the amount of glucose (sugar) in the blood is too high because the body can't use it properly. goat's milk
<i>oat milk</i>	milk made from oat
<i>osteoporosis</i>	is a disease where increased bone weakness increases the risk of a broken bone
<i>rice milk</i>	milk made from rice
<i>soya milk</i>	milk made from soya

25. MILK IN COOKING

<i>boil</i>	to cook in the water until it starts bubbling
<i>butter</i>	is a dairy product containing up to 80% butterfat
<i>heat</i>	to make hot or warm

<i>ingredients</i>	things from which something is made, especially one of the foods that are used together to make a particular dish
<i>margarine</i>	yellow substance like butter made from animal or vegetable fats, used in cooking or spread on bread
<i>melt</i>	to turn something solid into something soft or liquid by heating
<i>pea cream soup</i>	soup made from peas
<i>remove</i>	to take something away from somewhere
<i>smooth</i>	completely flat and even without any lumps, holes or rough areas
<i>stir</i>	to mix a liquid or other substance by moving an object such as a spoon in a circular pattern

26. RECIPE WITH MILK

<i>bowl</i>	a deep round dish with a wide open top, used especially for holding food or liquid
<i>whisk</i>	a kitchen utensil for stirring eggs, etc. very fast
<i>add</i>	to put something together with something else so as to increase the size, number, amount, etc
<i>break</i>	to damage and separate into two or more parts, as a result of force
<i>butter</i>	a dairy product containing up to 80% butterfat
<i>cook</i>	to prepare food by heating
<i>flour</i>	a fine white or brown powder made from grain, especially wheat and used in cooking for making bread, cakes
<i>frying pan</i>	a large shallow pan with a long handle used for frying food in
<i>mix</i>	to combine two or more substances, qualities, ideas or feelings
<i>put-</i>	to move something into a particular place or position
<i>salt</i>	a white substance that is added to food to give it a better flavour or to preserve it
<i>take</i>	to carry or move something from one place to another
<i>use</i>	to do something with a machine, a method, an object, etc. for a particular purpose
<i>yeast</i>	a fungus used in making beer and wine, or to make bread rise

III. BEVERAGES

1. HOT AND COLD BEVERAGES

<i>garnish</i>	to decorate a dish of food with a small amount of another food
<i>ground coffee</i>	s coffee that has been prepared for brewing by being crushed or ground
<i>mulled wine</i>	a beverage usually made with red wine along with various mulling spices and sometimes raisins
<i>shot</i>	a small amount of a drink, especially a strong alcoholic one
<i>sparkling wine</i>	is a wine with significant levels of carbon dioxide in it, making it fizzy
<i>sprinkle</i>	to shake small pieces of something or drops of a liquid on something
<i>steamed milk</i>	uses pressurized steam to both heat milk and develop texture simultaneously
<i>top off</i>	to complete something successfully by doing or adding one final thing
<i>whipped cream</i>	is cream that is whipped by a whisk or mixer until it is light and fluffy
<i>whisk</i>	to mix liquids, eggs, etc. into a stiff light mass, using a fork or special tool

2. MIXED DRINKS

<i>bar spoon</i>	a spoon used while preparing and serving cocktails
<i>bitter</i>	a type of beer with a dark colour and a strong bitter taste, that is very popular in Britain
<i>blend</i>	to mix two or more substances together
<i>call drink</i>	a mixed drink for which one specifies (i.e., calls) the exact brand or brands of liquor to be used
<i>cocktail</i>	an alcoholic drink consisting of a spirit or spirits mixed with other ingredients, such as fruit juice or cream
<i>fancy drink</i>	is one which contains the lethal mix of hard liquor and a substance
<i>garnish</i>	to decorate a dish of food with a small amount of another food
<i>hot drinks</i>	drinks that are served hot (coffee, tea, etc.)
<i>long drinks</i>	a large and refreshing cold drink in which alcohol, if present, is not heavily concentrated
<i>mixer</i>	a machine for mixing things, especially an electrical appliance for mixing foods or drinks
<i>mixing glass</i>	is a glass or metal container used to quickly chill cocktail drinks, primarily by stirring with ice using a spoon and straining with a strainer

3. COCKTAILS

<i>bar spoon</i>	is a long-handled spoon used in bartending for mixing and layering of both alcoholic and non-alcoholic mixed drinks
<i>bitter</i>	a type of beer with a dark colour and a strong bitter taste, that is very popular in Britain
<i>blend</i>	to mix two or more substances together
<i>call drink</i>	a mixed drink for which one specifies (i.e., calls) the exact brand or brands of liquor to be used
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<i>mixer</i>	a machine for mixing things, especially an electrical appliance for mixing foods or drinks
<i>mixing glass</i>	is a glass or metal container used to quickly chill cocktail drinks, primarily by stirring with ice using a spoon and straining with a strainer
<i>muddler</i>	a swizzle stick with an enlarged tip for stirring drinks, crushing fruit or sugar, etc
<i>non-alcoholic drink</i>	drink without any alcohol in it
<i>shaker</i>	a cocktail shaker is a device used to mix beverages (usually alcoholic) by shaking
<i>short drinks</i>	made of spirits served with ice, water or soda in a small glass
<i>soft drinks</i>	non-alcoholic, carbonated beverages containing flavorings, sweeteners and other ingredients.