

The Diner Wizard's

GLOSSARY OF RESTAURANT TERMS

Pocket Dictionary

Scott J. Tranter
1/1/2010

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Printed in the United States of America

With over 36 years of restaurant experience under my belt, I am amazed at the misunderstanding and the abusive treatment of common restaurant phraseology in the food business. When asked by a customer at my diner what the soup of the day was, one of my own servers responded "soup du jour." This booklet is my attempt to set the record straight and have us all on the same page. I hope you find it enlightening and even a little humorous. Pass on something you may not know to a fellow employee or dazzle a customer! Enjoy!

If you have something you would like to share with us, please feel free to email us at info@dinerwizard.com. We would love to hear from you and may even include it in our next book. If you have a unique term to your restaurant and we use it in our next book, we will send you a free autographed copy of our book.

~Scott Tranter~
The Diner Wizard
January 2010



A

a la carte – a menu that offers each food and beverage item priced and served separately.

accompaniments – items that come with the meal, such as a choice of potato, rice or pasta and a choice of a vegetable.

active listening – the skill of paying attention and interacting with the speaker.

additives – substances added to foods to improve them in some way.

advertising – a paid form of promotion that persuades and informs the public about what a facility has to offer.

al dente – to cook pasta so that it is not too soft or overdone. “to the bite.”

albumin – the clean white of an egg.

alcohol abuse – a pun used when a beer or cocktail is spilled on accident. Also known as a party foul.

alcohol by volume – (ABV) used to measure the alcohol content of a beverage. A beverage’s ABV is equal to half of the proof.

all day – slang term meaning total of like dishes being prepared. e.g. “I need two more BLT’s. That’s six all day.”

allergen - any substance, often a protein, that induces an allergy: common allergens include pollen, grasses, dust, and some medications and food products.

allergy – an abnormal reaction of the body to a previously encountered allergen introduced by inhalation, ingestion, injection, or skin contact.

amino acids – the small units of protein that have been broken down through digestion.

angel food cake – foam cake made with egg whites.

antipasto – the Italian word for “before pasta” which is a combination tray that typically includes cold meats, assorted cheeses, olives, marinated vegetables and fruits.

appetizers – small portions of food meant to stimulate the appetite that are served as the first course of a meal.

apprentice – a person who works under the guidance of a skilled worker in order to learn a particular trade or art.

aroma – a distinctive pleasing smell.