

Fundamentals of

Food Service Management

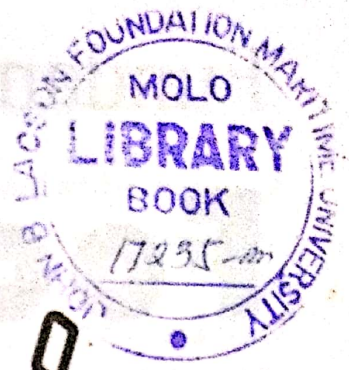


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GLOSSARY

- A la carte menu** a menu where each item is priced
- Aesthetics** having an appreciation for beauty. In food service, applies to food presentation.
- American Service** pre-plated service
- Assembly/Served- System** also known as the kitchenless , kitchen, fully prepared foods are purchased, stored, assembled, heated, and served.
- Banquet** service of foods and beverage at a specific time and Banquet place, to a given number of guests at an agreed menu price a facility that dispenses alcoholic beverages, refreshing drinks and cocktails.
- Buffet Service** self- help from buffet tables
- Cafeteria** self-help service from in industrial canteen
- Coffee Houses** 16th century public eating places in the UK
- Combination Menu** a menu that combines ala' carte and table d' hote system of pricing
- Commercial Catering** a program committed to profit
- Commissary System** a central production kitchen or food factory with centralized food purchasing and delivery to of-site facilities for final preparation.
- Control Cycle** a circle of control actions
- Cook/Chill Method** food production method in which food is prepared and cooked by conventional or other methods, then chilled and refrigerated for use at a later time.
- Cook/Freeze Method** food production method in which food is prepared, cooked by conventional or other methods, then frozen for use at a later time.

Cost Control	the process of saving expenses
Cycle Menu	a menu that is rotated weekly
English Service	host service
Fast Food Restaurant	a place selling standardized ready- to- eat foods
Food Service Industry	all establishment where food is served outside of the home
French Service	personalized service
Grilled Room Service	service grilled food items
Hazard	a biological, chemical, or physical property that may cause an unacceptable consumer health risk
Hazard Analysis	the process of collecting and evaluating information on hazards associated with the food under consideration to decide which are significant and must be addressed in the HACCP plan
Hazard Analysis and Critical Control Points (HACCP)	a food safety and self inspection system that identifies, evaluates, and controls food safety hazards
Institutional Catering	volume catering and service for institutions
Layout	the arrangement of equipment on a floor plan
Management	the effective utilization of resources to achieve objectives
Menu	the range of food on offer
Menu Pattern	an outline of food to be included in each meal, and the extent of choice at each meal
Menu Planning	the process of creating a menu
Objectives	long term goals or short term goals

Pre-plated Service	service where food is pre-portioned into platters in the kitchen
Physical Hazard	a threat to food safety by the presence of any particle not typically part of that food
Prospectus	a written plan for building/ designing project that details all elements of the situation being planned; used as a guide and communication tool to aid clear understanding by all who are involved in the planning
Purchasing	the act of buying
Ready-prepared System	also known as cook/chill or cook/freeze systems foods are prepared on site, then chilled or frozen, and stored for reheating at a later time
Receiving	in food service , it is the point at which a food service operation inspects product and takes legal possession of the product ordered
Restaurant	a commercial enterprise committed to sale of food for profit
Russian Service	service with pomp and ceremony
Salver	tray
Sanitation	cleanliness
Selective Menu	menu that includes two or more food choices in each menu category such as appetizers, entrees, vegetables, salads and desserts
Semi-Selective Menu	a menu that includes one or more food choices in at least one menu category
Self-Service	service where eaters help themselves to food choices at a counter
Single - Use Menu	a menu specifically planned and use only once usually for a holiday or created event

Sous Vide

method of food production in which food is precooked and vacuum pack

Table d' hote Menu

menu that offers a complete meal at a fixed price

A written plan for buying/designing/procuring all elements of the situation being planned, used as a guide and communication tool and clear understanding by all who are involved in the planning.

also known as cook/chill or cook/freeze systems. These are prepared in large quantities or frozen, and stored for reheating at a later time.

in food service, it is the point at which a food service operation loses its product and loses total possession of the product ordered.

a commercial enterprise committed to sale of food for profit.

business that involves two or more food choices in each menu or menu such as appetizers.

business that involves one or more food choices in each menu or menu such as appetizers.

business that involves one or more food choices in each menu or menu such as appetizers.

Brunching

Ready-prepared system

Reheating

Reheating

Reheating

Reheating

Sanitation

Sanitation

Buffet Menu

Buffet Menu

Formal-Relative Menu

Formal-Relative Menu

Self-Service

Self-Service

Single-Use Menu

Single-Use Menu