**TERMS for course**

**Mise en place**- (*Putting in place*) having two meanings (1) That you have everything in place before starting a recipe. (2) That everything is put back into it’s original place.

**Moment of truth**- The moment when an employee comes in contact with a guess. The moment can be good or bad depending on the contact moment.

**10-10-10** - Make eye contact at 10 feet, or 10 seconds talk to the customer saying something positive (Hostess at station when you are looking at the list) and get to know 10 people by name and build bonds with your customers!

**Aioli**- a garlic mayonnaise, Usually homemade!

**Foccacia-** An Italian flat bread leaven with yeast and flavored with olive oil and herbs.

**Panini**- Pan means bread. A panini is a sandwich that grilled on both side or cooked in a panini press.

**Cross-contamination**- Harmful micro-organism are transferred from one surface or food to another.

**Purchasing Specification**- A detail description of a food item that assist the food service operation in purchasing food to control cost & quality.

**FIFO**- First in- First out, Rotation system to keep food fresh.

**Date marking**- Used for cooked item in a kitchen! Place the name of the product and a use by date on the label to prevent foodborne illness from using outdated product.

**Labeling**- When taking an item out of it’s original container it is labeled with the item name on the new package.

**Hotel Pan**- A stainless steel rectangular pan 12 x 20 x 2 that is designed to rest in a steam table or rack; used to cook, drain, ice, store or serve food.

**Lexan-** A large plastic container used to store food.

**Sharp!-**When walking with a knife in a kitchen, you should point the tip of the knife downward having the knife close to your thigh and say loudly the word sharp to announce that you have a sharp instrument in your hand. This also prevent injuries in the kitchen!

**Behind you!**- When walking behind someone on the cooking line it is important to announce loudly that you are behind them to prevent injury or accidents in the kitchen.

**Mortadella-** A type of light pink, smooth textured Italian sausage containing pieces of fat, typically served in slices. Looks like bologna with piece of white fat in it.

**Roulade-** A dish cooked or served in the form of a roll, typically made from a flat piece of meat, spread with a soft filling and rolled up into a spiral.

**Gnocchi-** In Italian cooking it is a small dumpling/ pasta made from potato, semolina or flour, usually served with a sauce.

**Gremolata-** a dressing or garnish made with chopped parsley, garlic, and grated lemon zest, served as an accompaniment to meat or fish.

**Jus-** a thin gravy or sauce made from meat juices.