

Hotel, Catering & Tourism

Definitions

Delicatessen - a store selling cold cuts, cheeses, and a variety of salads, as well as a selection of unusual or foreign prepared foods.

Pub Grub – food sold in a pub usually found on a Bar Menu eg sandwiches, cocktail sausages, burgers etc.

Seating Area – the area in an eating establishment where customers may sit down & eat / drink

Décor- the furnishing and decoration of a room eg cushions , paint colour etc

Portion - an amount of food suitable for or served to one person

Hospitality - the friendly and generous reception and entertainment of guests, visitors, or strangers.

Commercial Food Operation – a food business

Hotel - the friendly and generous reception and entertainment of guests, visitors, or strangers.

Restaurant - a place where people pay to sit and eat meals that are cooked and served on the premises.

Catering Operation – refers to a place where food is prepared, cooked & served

Commodities – a raw material that can be bought & sold eg coffee, tea

Starters - the first course of a meal; an appetizer.

Main Course - the most substantial course of a meal

Dessert - the sweet course eaten at the end of a meal

Convenience Foods - a food, typically a complete meal, that has been prepared commercially and so requires little preparation by the consumer. Eg frozen pizza

Salads - a cold dish of various mixtures of raw or cooked vegetables, usually seasoned with oil, vinegar, or other dressing and sometimes accompanied by meat, fish, or other ingredients

Puddings - a dessert with a creamy consistency or a sweet or savory steamed dish made with flour

Nutritional Information – a guide to the nutritional value of the food

Health Inspector – A person who investigates and inspects food businesses and premises to ensure the level of safety and hygiene is good.

Fire Officer – A person selected to be in charge of fire safety in the business, usually they are responsible for ensuring people know the correct fire procedures .

Restaurant Docket – the written record of the orders taken in a restaurant, used to calculate the bill.

Complaints - a statement that a situation is unsatisfactory or unacceptable

Complements – something that completes or brings to perfection

Beverage - a drink, esp. one other than water.

Refreshments - a light snack or drink, esp. one provided in a public place or at a public event

Culture – the traditional customs of different groups of people eg Irish dancing

Heritage - cultural traditions, unspoiled countryside, and historic buildings that have been passed down from previous generations

Scenery - the natural features of a landscape considered in terms of their appearance, esp. when picturesque : *spectacular views of mountain scenery*.

Atmosphere – the tone or mood of a place

Tourist Trail – a specially planned route usually designed for tourists to encourage them to see particular tourist attractions.

Ethnic food – foods traditionally associated with a country eg Pizzas in Italy , Curry in India etc

Special Diets – A particular diet that must be followed.

Vegetarian- a person who does not eat meat

Lacto-Vegetarian - Excludes animal flesh and eggs but includes milk & dairy products

Vegan – eat nothing from animal origin

Gluten Free – does not contain gluten

High Fibre - contains large amounts of fibre helps to prevent bowel problems and constipation

Low Cholesterol – a diet low in cholesterol, healthy prevent against coronary heart disease