

Popular Culinary Terms and Their Use in the Kitchen

- A** A la Carte - Menu Term... Cooked to order
Al Dente - Cooking Term... Slightly undercooked to preserve texture
A la Mode - Menu Term... Generally served with ice cream or whipped topping
- B** Baked - Cooking Term... Prepared in an oven using slow gentle heat
Bechamel - Menu Term... Dairy {milk, cream, etc.} based sauce
Blanched - Cooking Term... Par-cooked to develop color & presentation
- C** Cajun - Menu Term... Very Spicy; Slightly blackened~ see {Nawlins- Sweet & Spicy}
Crudite' - Cooking Term... Plain Raw vegetables served with dip
- D** Dead - Kitchen Term... Overcooked and burnt entree or item
Demi-glaze - Cooking/ Menu Term... A thickened rich au jus {natural cooking Liquid}
Dieing - Kitchen Term... Entree needs to be served; Food getting cold
- E** Easy (Eggs) - Menu Term... Cooked 1 minute each side without breaking yolk
Edible - Kitchen Term... Overcooked but not burned entree
- F** Florentine - Menu Term... Cooked or served with spinach
Frittata - Menu Term... An unfolded omelette served with the ingredients as toppings
- G** Garnish - Cooking Term... Decorative Edible plate/ item enhancements
Garni, Bouquet - Kitchen Term... Typically root vegetables used in soups/ sauces
Grill - Cooking/Menu Term... Generally open top cooking using high heat

Miscellaneous Terms

Mis En Place - Kitchen Term... Gather all ingredients before preparation

Nouveau Cuisine - Kitchen Term... Modern cooking with light sauces and seasonings

Roasted - Cooking Term... Generally in an oven on quick High heat

