

| Term | Meaning |
|----------------|--|
| Accompaniments | Items offered separately to main dish. |
| Al Dente | Firm to bite. |
| Au Gratin | Sprinkled with cheese or breadcrumbs and browned. |
| Bain-Marie | A container of water to keep foods hot without fear of burning. |
| Brulee | Burned cream. |
| Bouquet garni | A small bundle of herbs. |
| Coulis | Sauce made of fruit or vegetable puree. |
| Croutons | Cubes of bread that are fried or grilled. |
| En Croute | In pastry. |
| Entree | Main course. |
| Flambé | To cook with flame by burning away the alcohol. |
| Garnish | Served as part of the main item, trimmings. |
| Julienne | Thin matchstick size strips of vegetable. |
| Marinade | A richly spiced liquid used to give flavour and assist in tenderising meat and fish. |
| Mirepoix | Chopped celery, carrot and onion. |
| Mise-en-place | Basic preparation prior to assembling products. |
| Puree | A smooth mixture made from food passed through a sieve. |
| Reduce | To concentrate a liquid by boiling or simmering. |
| roux | A thickening of cooked fat and flour. |
| Sauté | Tossed in fat. |