

what types of education and training are necessary to be successful in the industry.

4. Select an article from a travel magazine or the travel section of the newspaper describing foods and/or beverages. Make a copy of the article and prepare a brief summary of the key points.
5. You have friends coming to town for a visit. Where would you take them to eat? Why?
6. Where would be the nearest destination for you to experience culinary tourism or wine tourism? Plan an itinerary for your family to enjoy this trip.

Glossary

à la carte A menu in which each item is priced and prepared separately.

Aquaculture The farming and cultivation of water plants, fish, and crustaceans, such as kelp, salmon, catfish, oysters, and shrimp, in large quantities for human consumption.

Banquet A food and beverage function designed, priced, and produced for a client usually for a single event or occasion.

Banquet event order (BEO) A contract for a meeting or other special occasion that details the date, the sequence of events, special needs, foods and beverages, prices, and guaranteed quantities.

Brigade A team of foodservice employees, for example, the service brigade (all service personnel) or the kitchen brigade (all kitchen personnel), in which each member is assigned a set of specific tasks.

Catering A department within a restaurant, hotel, or resort property that is charged with selling and planning special meetings and food and beverage events.

Commissary Central storage area where food and supplies are received and kept until requisitioned.

Contribution margin What is left of the sales price after deducting operating costs.

Cuisine A French term pertaining to a specific style of cooking (such as Asian cuisine), or a country's food in general (such as Mexican cuisine).

Culinary The creative arts and crafts of preparing foods.

Culinary tourists/tours Travel for unique eating and drinking experiences in the context of the local culture.

Employee turnover A number of employees who leave their jobs because they intentionally miss work, quit, or are terminated.

Perpetual inventory A system of tracking inventory on a continual basis so that current information on the level of stock is always available.

Plate presentation The process of arranging menu offerings in a visually appealing fashion.

Prime vendor agreements Agreements directing a majority of purchases to one purveyor.

Purchase order A contract that specifies the item(s) wanted, including a brief description of quality and grade, the number desired, and the price.

Purveyors Food-service supplier.

Reduction The result of boiling a liquid (usually stock, wine, or a sauce mixture) rapidly until the volume is reduced by evaporation, thereby thickening the consistency and intensifying the flavor.

Russian service A style of service in which the entrée, vegetables, and starches are served by the waitstaff directly from a platter to a guest's plate.

Seat (table) turnover The number of successive diners sitting in one seat or at one table during each dining period, breakfast, lunch, and dinner.

Shoulder season The period of time between high and low or closed seasons when demand for services decreases.

Station A designated work area or department in a kitchen.

Stock The strained liquid that is the result of cooking vegetables, meat, or fish and other seasonings and ingredients in water.

Table d'hôte French term referring to a menu offering a complete meal at a fixed price (prix fixe).

Yield The amount or quantity produced or returned after the preparation, processing, or cooking of a product or recipe.

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