

# Food and Beverage Services - Terminology

The following terms are frequently used in F&B services –

S. No.	Term & Meaning
1	<p><b>Back bar</b></p> <p>A range of shelves displaying glassware and bottles.</p>
2	<p><b>Banquet</b></p> <p>A sit-down meal served on the occasion of a formal or informal event such as a wedding party or a conference.</p>
3	<p><b>Binge Drinking</b></p> <p>Drinking too much in a single session.</p>
4	<p><b>Buffet</b></p> <p>A dining system where the guests serve themselves. Popular with a large number of guests and a small number of workforce.</p>
5	<p><b>Cocktail</b></p> <p>Any mixed drink prepared using alcohol.</p>
6	<p><b>Condiments</b></p> <p>Spices, sauce or other food preparations used to enhance the flavor or to complement the dish.</p>
7	<p><b>Crockery</b></p> <p>Plates, dishes, cups, and other similar items, especially ones made of glass, earthenware, or china clay.</p>
8	<p><b>Cross-Contamination</b></p> <p>It is a process of unintentional transfer microorganisms from one substance or object to another, with harmful effect.</p>
9	<p><b>Croutons</b></p>

	Crispy cubes of bread
10	<b>Cutlery</b> Knives, forks, and spoons used for eating or serving food.
11	<b>Deli</b> A store that sells pre-cooked fine food.
12	<b>Dram Shop</b> American term for 'Alcohol Bar'.
13	<b>Gueridon Trolley</b> A trolley used in F&B Services business on which the food can be cooked, finished, or presented to the guest at the table.
14	<b>High Ball (Long Drink)</b> Alcoholic beverage mixed with a large volume of soft drink and served in a tall glass with straw.
15	<b>Mocktail</b> A non-alcoholic drink prepared using fruit juices or other soft drinks.
16	<b>Pathogen</b> It is a biological agent that causes disease to its host.
17	<b>Platter</b> A large flat dish or plate for serving food.
18	<b>Pub</b> British name for 'Public House', an establishment licensed to serve alcoholic drinks.

19	<b>Shot Ball (Short Drink)</b> Alcoholic drink consumed in a gulp. It is served in shot glass.
20	<b>Situ</b> On site, locally.
21	<b>Spot Checking</b> Regular surprise checking conducted to review standardized recipes and food products to maintain quality.
22	<b>Station</b> A set of tables allocated to waiters in the F&B Services establishment.
23	<b>Table Cover</b> It is the area on the table for plates, glasses, and cutlery for single person.
24	<b>Tines</b> Parallel or branching spikes of a fork.
25	<b>Toque</b> Cooks cap with multiple folds represents the many different ways a chef knows to prepare a dish.