

Year 11 Food

1	Hospitality	Providing accommodation, food and drinks in a variety of places outside the home.	11	Split shift	A shift that is split into two parts; for example lunchtime and evening.
2	Catering	Providing food and drink services to customers.	12	Salary	A fixed payment from an employer to an employee per set period, for example monthly or annually.
3	Beverage	A drink other than water.	13	Wage	Money paid by an employer to an employee in exchange for work done; usually and hourly rate.
4	Communal	Shared, for example a communal kitchen.	14	Variable costs	Costs that change (vary) depending on the amount of business an establishment does, for example amount of stock purchased.
5	Glamping	Camping that offers more luxurious facilities than traditional camping.	15	Fixed costs	Costs that are constant (for example rent and energy bills) as opposed to other, fluctuating business expenses.
6	Room Service	Food ordered and delivered to your room in an establishment such as a hotel.	16	Gross profit	The amount of money remaining when the cost of goods sold (food and drink in this case) has been deducted.
7	Barracks	Where people in the armed forces live.	17	Net profit	The money remaining when all costs (material, labour and overheads) have been deducted from sales income.
8	Mess	An area in the armed forces eat and socialise.	18	VAT	A tax added to goods and services; the standard rate is 20%
9	In the field	When members of the armed forces are away from their base camp.	19	Competition	Another business that provides a similar product or service to the same target customer.
10	Boarders	Students who live in school during the term.	20	Workflow	In the front of house, the flow of food and drinks from the catering kitchen and bar to customers in the dining areas, bars or lounges.
21	Conference	An event where people meet to discuss a particular topic or come together for some training.	28	Stock rotation	The practice of using the product with the shortest shelf life before using a similar one with a longer shelf life.
22	Front of house	The part of the hospitality and catering business where employees have direct face-to-face contact with customers.	29	Stock	All materials, ingredients and equipment used.
23	Kitchen Brigade	The team of people who work in the kitchen, with each one having a clear role.	30	FIFO	First in, first out policy used to ensure that older stock is used up first.
24	Personal	A quality or characteristic that a person has.	31	Invoice	Bill sent to someone for goods or services they have received.

	Attribute				
25	Apprenticeship	A combination of on-the- job training and classroom learning.	32	Dress code	A set of rules specifying the type of clothing to be worn.
26	Contract	A formal document designed to protect both employee and employer.	33	Toque	The traditional tall, white, pleated chef's hat.
27	Pro Rata	Proportional/ proportionally; how much you are paid depends on how many hours you work.	34		