UNITS 45-60 FOOD SERVICES/RESTAURANT INDUSTRY VOCABULARY

sets of cutlery wrapping cutlery set of salt and pepper pat of butter glass of wine making tips dishwasher (refers to both the person who washes dishes AND the appliance) ready to order taking an order booster seat sous chef line cook people in your party restaurant banana split atmosphere knife blade meal prep grills apron cutting board artichoke eggplant yolk pot rack profitable shift utensils appetizers culinary school chef booth tongs vegan gluten franchise napkins servers devoured it contain gluten open a franchise hostess cuisine