

CATERING THEORY AND PRACTICAL N4

TERMINOLOGY – Cereal

tortilla	gliadin	glutenin
gluten	extraction rate	durum wheat
semolina	couscous	ravioli
cannelloni	farfalle	fettuccini
conchiglierigate	tagliatelli	spaghetti
vermicilli	bolognese	gnocchi
pastitsio	alfredo	napolitaine
carbonara	marinara	polenta
fajita	tacos	tortilla
pumpernickel	paella	risotto
pilaff	amylose	amylopectin
sago	tapioca	cassava
moniac root	gelatinisation	syneresis
dextrin	arborio	béchamel
panada	roux	beurre manie
blancmange	velouté	al dente
food poisoning		bacillus cereus
baking blind	croûtes	crouton
dolmades	manipulation	dusting