

CATERING THEORY AND PRACTICAL N4

TERMINOLOGY – Meat

connective tissue	collagen	elastin
grain	cartilage	marbling
extracts	boning	larding
barding	basting	entrée
marinating	denaturation	coagulation
pigment	myoglobin	lamb
mutton	beef	veal
steer/ox	bull	heifer
stag	cow	calf
pork	suckling pig	porker
front quarter	hindquarter	larder
au bleu	saignant	à point
bien cuit	well done	millard reaction
ripening	rigor mortis	beef olives
pastrami	biltong	holland steak
chateaubriand	tournedos	filet mignon
filet minute	entrecôte	porterhouse
t-bone	club steak	scotch fillet
corned beef	steak tartare	beef carpaccio
Pepper steak	Beef Wellington	Steak Diane
Tournedos Rossini	Goulash	Yorkshire pudding
Beef provençal	Boeuf bourguignon	Osso Bucco
Wiener Schnitzel	Saltimbocca	Beef Stroganoff
Teriyaki beef	Fajitas	Kebabs
Sosatie	Satay	Chilli con carne
Bunny chow	Sloppy Joe	Meatballs
Koftas	Rissoles	Moussaka
Bobotie	Pastitsio	Lasagne
Cottage pie	Shepherd's pie	Salsbury steak
Navarin	Mustard tongue	Crown roast
Rack of lamb	noisette	Rosette
Barnsley chop	Best end	Gigot
Tagine	score	Rendering
Gammon	Ham	Eisbein
pancetta	Fois gras	Skilpadjies
sweetbreads	Oxtail	Haggis
Tripe	Steak and kidney pie	
Ragout	Toad-in-the-hole	
Score	Seasoning	Halaal