

Glossary

- à la carte menu** [N-COUNT-U3] An **a la carte menu** is a menu that offers food and beverages priced separately. **jadłospis, w którym każda pozycja ma osobną cenę**
- access** [N-UNCOUNT-U5] **Access** is the ability to enter an area. **dostęp**
- baked goods** [N-COUNT-U10] **Baked goods** are foods that are made by cooking dough in an oven. **wypieki**
- baker** [N-COUNT-U1] A **baker** is a kitchen worker who bakes breads, muffins, and other baked goods. **piekarz**
- banquet menu** [N-COUNT-U2] A **banquet menu** is a menu that usually has preset food choices to cater to a large number of guests attending a function. Some banquet menus may be customized upon request. **menu bankietowe**
- bartender** [N-COUNT-U13] A **bartender** is a person who prepares and serves drinks at a bar. **barman**
- beef** [N-UNCOUNT-U7] **Beef** is the meat of a cow, bull, or ox consumed as food. **wołowina**
- beer** [N-UNCOUNT-U13] **Beer** is a slowly fermented alcoholic beverage that is made from malted cereal (barley) and flavored with hops. **piwo**
- berry** [N-COUNT-U6] A **berry** is a type of small fruit that sometimes contains small seeds. Blackberries, strawberries, and grapes are examples of berries. **jagoda**
- beverage** [N-COUNT-U12] A **beverage** is a liquid that people drink. **napój**
- black** [ADJ-U12] If coffee is **black**, it is served without sugar, milk, cream, or anything else that reduces color and flavor. **czarna (o kawie)**
- blanch** [V-T-U6] To **blanch** something is to boil something for a very short time. **blanszować, obgotować, sparzyć**
- bland** [ADJ-U15] If a dish is **bland**, it does not have a distinct flavor. **mdły, nijaki (o smaku)**
- boil** [V-T-U6] To **boil** something is to heat water to 212°F so that it bubbles into steam, or to cook food in water at this temperature. **wrzeć; gotować się**
- bottled** [ADJ-U13] If something is **bottled**, it is packaged in a glass or plastic bottle. **butelkowany, w butelce**
- braise** [V-T-U7] To **braise** something is to cook it slowly with indirect moist heat. **udusić (np. mięso)**
- breaded** [ADJ-U8] If something is **breaded**, it is covered in breadcrumbs. **panierowany**
- brew** [V-T-U12] To **brew** something is to prepare it by soaking it in hot water, or by soaking, boiling, and fermenting it. **parzyć, zaparzać**
- broil** [V-T-U7] To **broil** something is to cook it rapidly with direct dry heat from above. **opieć, przypieć**
- burger** [N-COUNT-U7] A **burger** is a patty made from ground meat, usually beef, which is often served in a sandwich. **burger**
- burned** [ADJ-U15] If food is **burned**, it has been overcooked to the point where it is charred. **przypalony**
- busser** [N-COUNT-U1] A **busser** is a restaurant worker who clears tables. **pomocnik kelnera zbierający naczynia ze stołów**
- butter** [N-UNCOUNT-U9] **Butter** is condensed fat extracted from cream that is solid when cold and liquid when very hot. **masło**
- cake** [N-COUNT-U11] A **cake** is a baked food made with flour, sugar, and other ingredients, that usually has a light, moist texture. **ciasto**
- California menu** [N-COUNT-U2] A **California menu** is a menu that contains food items that are available any time of day instead of being restricted to traditional meal periods. **menu składające się z dań serwowanych niezależnie od pory dnia**
- call brand** [N-COUNT-U5] A **call brand** is a specific type of beverage that customers ask for by name when they order. **napój znanej marki**
- cashier** [N-COUNT-U1] A **cashier** is a restaurant worker who takes payments from customers before or after a meal. **kasjer**
- cheese** [N-UNCOUNT-U9] **Cheese** is a solid or semi-solid substance that is made from milk. **ser**
- chef** [N-COUNT-U1] A **chef** is a person who cooks professionally. **kucharz**
- children's menu** [N-COUNT-U2] A **children's menu** is a menu that lists food items that would be appealing for children and often features entertaining puzzles and games or space for coloring to occupy them. **menu dla dzieci**

choice [N-COUNT-U3] A **choice** is a selected object from a range of possibilities. **wybór**

citrus [ADJ-U6] If a fruit is **citrus**, it is a thick-skinned, juicy fruit with a sour flavor that typically grows in warm climates. Oranges, lemons, and grapefruits are examples of citrus fruits. **cytrusowy (np. owoc)**

clam [N-COUNT-U8] A **clam** is a shellfish that has a smooth, two-part shell that creates a protective pocket for its body. **małż jadalny**

cocktail [N-COUNT-U13] A **cocktail** is an alcoholic beverage mixed with several ingredients, some of which are non-alcoholic. **koktajl (napój zawierający alkohol)**

coffee [N-UNCOUNT-U12] **Coffee** is a brown drink that is made by brewing coffee beans in water. **kawa**

cold [ADJ-U15] If a dish is served **cold**, it does not require a cooking method such as boiling, baking, or grilling that would make the food hot. **podawany na zimno**

combination menu [N-COUNT-U3] A **combination menu** is a menu that uses both table d'hôte and à la carte pricing styles. **jadłospis składający się z pozycji z osobną ceną oraz pełnych posiłków w ustalonej cenie**

comment card [N-COUNT-U15] A **comment card** is a card available for customers to express opinions about an establishment and the services provided. **karta ewaluacyjna (służy do wyrażania opinii klientów na temat poziomu usług np. restauracji)**

complaint [N-COUNT-U15] A **complaint** is a statement of dissatisfaction. **skarga, zażalenie**

cone [N-COUNT-U11] A **cone** is a cookie molded into the shape of a bowl or cup that holds ice cream. **rożek**

convenience foods [N-PLURAL-U4] **Convenience foods** are foods that have been made or processed so that less time and labor is needed to prepare them. **dania gotowe**

cream [N-UNCOUNT-U9] **Cream** is the thick part of milk that contains fat. **śmietana**

cream cheese [N-UNCOUNT-U9] **Cream cheese** is a very soft cheese that is made with cream and milk. **serek śmietankowy**

cultured [ADJ-U9] If a food is **cultured**, it has been fermented with non-harmful bacteria, usually to improve its shelf life and make it more digestible. **podlegający procesowi fermentacji przy użyciu nieszkodliwych bakterii**

customer base [N-COUNT-U14] A company's **customer base** is comprised of the group of consumers the company serves. **baza klientów**

customer service [N-UNCOUNT-U14] **Customer service** is the attention and service provided to customers by staff before, during, and after a purchase. **obsługa klientów**

cycle menu [N-COUNT-U2] A **cycle menu** is a menu that changes daily for a certain period of time then repeats itself once the period has ended. **rodzaj jadłospisu, w którym wybór potaw cyklicznie się zmienia w zależności od pory dnia**

daily special [N-COUNT-U3] A **daily special** is a dish that may or may not be found on a restaurant's menu and is offered at a discounted price for one day only. **danie dnia**

dairy [ADJ-U9] If something is **dairy**, it is related to products made from milk. **mleczny**

delivery invoice [N-COUNT-U4] A **delivery invoice** is a document from the supplier showing the products that were delivered and how much money is owed for the products. **faktura dostawy**

dessert [N-COUNT-U11] A **dessert** is a sweet food that is typically eaten after a main meal. **deser**

diet [ADJ-U12] If something is **diet**, it has fewer calories. **dietetyczny**

dirty [ADJ-U15] If a surface is **dirty**, it is soiled or stained. **brudny, pobrudzony, poplamiony**

dishwasher [N-COUNT-U1] A **dishwasher** is a kitchen worker who is responsible for general cleaning and maintenance, especially washing dishes. **tu: pomywacz**

domestic [ADJ-U13] If something is **domestic**, it is produced, packaged, and sold within the same country. **krajowy**

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- door-knob menu** [N-COUNT-U2] A **door-knob menu** is a menu used in hotels that offer room service and allows guests to mark what they would like to eat on the menu and when they would like it delivered. The menu is then hung on the door knob of a hotel room and collected by hotel employees. **rodzaj jadłospisu w hotelu, z którego goście wybierają co chcą zamówić i zaznaczają o jakiej porze posiłek ma zostać dostarczony do pokoju. Kartka z zamówieniem jest zawieszana na klamce pokoju, aby obsługa hotelowa mogła je odebrać.**
- dough** [N-UNCOUNT-U10] **Dough** is the soft mixture of pastry or bread ingredients before it is baked. **ciasto (przed upieczeniem)**
- dressed** [ADJ-U8] If a fish is **dressed**, its head, fins, and internal organs have been removed. **wypatroszony**
- ethnic menu** [N-COUNT-U2] An **ethnic menu** is a menu that features traditional meals specific to a particular type of cuisine, such as Chinese, Italian, or Mexican. **jadłospis z potrawami danej kuchni (np. chińskiej)**
- evaporated milk** [N-UNCOUNT-U9] **Evaporated milk** is concentrated milk from which most of the water has been removed. **mleko kondensowane**
- exceed** [V-T-U14] To **exceed** expectations is to do more than is expected. **przewyższać, przekraczać**
- expectations** [N-PLURAL-U14] **Expectations** are the hopes for anticipated results of a situation or action. **oczekiwania**
- extensive** [ADJ-U3] If something is **extensive**, it is large in amount. **obszerny, rozległy**
- feedback** [N-COUNT-U15] **Feedback** refers to the information or suggestions offered in response to a service or experience. **feedback, informacja zwrotna**
- fillet** [N-COUNT-U8] A **fillet** is a piece of fish cut from along the side of its body. **filet**
- first-in/first-out** [EXPRESSION-U5] **First-in/first-out** is a concept that states items that have been stored the longest should be used first. **zasada mówiąca o konieczności priorytetowego wykorzystywania rzeczy, które są przechowywane najdłużej**
- fish** [N-COUNT-U8] A **fish** is a creature with scales and fins that lives in water. **ryba**
- fixed menu** [N-COUNT-U2] A **fixed menu** is a menu that is used daily or during a meal period. **jadłospis ze stałą kartą dań**
- flatbread** [N-UNCOUNT-U10] **Flatbread** is bread that is not leavened, so it is flatter and denser than other types of bread. **pieczywo w kształcie placka (np. podpłomyk)**
- flour** [N-UNCOUNT-U10] **Flour** is a fine powder that is made from grain, such as wheat, and is commonly used to make baked goods. **mąka**
- food runner** [N-COUNT-U1] A **food runner** is a restaurant worker who supports the servers by carrying food from the kitchen to customers' tables. **pomocnik kelnera (osoba pomagająca w przynoszeniu dań do stolików)**
- French bread** [N-UNCOUNT-U10] **French bread** is a long loaf of bread with a flaky crust and a chewy center. **bagietka, bułka paryska**
- front-of-house** [ADJ-U1] If something is **front-of-house**, it relates to people or situations that occur in the public part of a restaurant. **odbywający się na oczach klientów**
- frosting** [N-UNCOUNT-U11] **Frosting** is a light, creamy substance that is used to cover baked foods, like cakes. **polewa**
- frozen** [ADJ-U11] If something is **frozen**, it has been stored at a very low temperature to be preserved. **mrożony**
- fruit** [N-COUNT-U6] A **fruit** is a sweet food that comes from the seed-producing part of a plant or tree. **owoc**
- fry** [V-T-U8] To **fry** something is to cook it in oil or fat. **smażyć**
- go out of your way** [V PHRASE-U14] To **go out of your way** to be helpful is to offer help even if it is challenging to do so. **być pomocnym, nawet jeśli jest to wymagające i trudne**
- go the extra mile** [V PHRASE-U14] To **go the extra mile** is to do more than is expected. **starać się bardziej; poświęcać się; dawać z siebie więcej**
- grill** [V-T-U7] To **grill** something is to cook it rapidly with direct dry heat from below. **opiekać, smażyć na grillu**
- ham** [N-UNCOUNT-U7] **Ham** is meat from the upper portion of a pig's leg. **szynka**

happy hour [N-UNCOUNT-U13] **Happy hour** is a period of time, usually in the late afternoon and early evening when drinks are sold at a lower price and snacks are served for free or at a discount. *szczęśliwa godzina (określona pora, w której ceny posiłków lub napojów są obniżone)*

host [N-COUNT-U1] A **host**, or hostess, is a restaurant worker who greets customers and directs them to their tables, and often performs other miscellaneous tasks. *pracownik restauracji (odpowiedzialny m.in. za powitanie gości, zaprowadzenie ich do stolika)*

house brand [N-COUNT-U5] A **house brand** is a beverage that is served when customers do not request a certain brand. *marka własna, firmowa*

house wine [N-UNCOUNT-U13] **House wine** is the cheapest red or white wine selection available on a menu, and purchased by-the-glass. *wino stołowe*

ice cream [N-UNCOUNT-U11] **Ice cream** is a frozen mixture of cream, sugar, and other ingredients which is eaten as a dessert. *lody*

iced [ADJ-U12] If something is **iced**, it is chilled with ice. *mrożony; z lodem*

ID [ABBREV-U13] An **ID**, or identification, is certified evidence of someone's identity. The most common forms of identification are driver's licenses and passports. *dokument potwierdzający tożsamość*

ignore [V-T-U15] To **ignore** someone is to refuse to acknowledge their presence. *ignorować*

imported [ADJ-U13] If something is **imported**, it is shipped from another country. *importowany, sprowadzony z*

inventory [N-COUNT-U5] An **inventory** is the stock of items a restaurant has on hand. *zapas*

inventory turnover rate [N-COUNT-U5] An **inventory turnover rate** is the number of times stock is turned over and placed during a specific time period. *wskaźnik rotacji zapasów*

issuing [N-UNCOUNT-U5] **Issuing** is the process of distributing items from storage to the employees who request them. *wydawanie; zaopatrywanie*

juice [N-UNCOUNT-U12] **Juice** is the liquid contained in fruit and vegetables. *sok*

juice [V-T-U6] To **juice** is to extract liquid from a fruit. *wyciskać sok*

knead [V-T-U10] To **knead** something is to prepare it by mixing or rubbing it together with the hands. *wyrabiać (np. ciasto)*

lamb [N-UNCOUNT-U7] **Lamb** is meat that comes from a young sheep. *jagnięcina*

lead-time quantity [N-COUNT-U4] A **lead-time quantity** is the amount of an item that will be taken from the inventory and used between the time more of the item is ordered and delivered. *ilość danego produktu użyta z zapasów do czasu aż nowa dostawa zostanie dostarczona*

limited [ADJ-U3] If something is **limited**, it has restrictions placed on it. *limitowany*

line cook [N-COUNT-U1] A **line cook** is a professional restaurant worker who is responsible for peeling and cutting vegetables, trimming and preparing meats, cleaning work areas, monitoring the temperature of ovens and stovetops, and preparing basic foods, such as broths and sauces. *kucharz liniowy (odpowiedzialny głównie za obieranie i krojenie warzyw, przygotowywanie mięsa, monitorowanie temperatury urządzeń itp.)*

liquor [N-UNCOUNT-U12] **Liquor** is an alcoholic beverage with a higher alcoholic content than beer or wine that is distilled from brewed grain. *napój alkoholowy, trunk*

lobster [N-COUNT-U8] A **lobster** is a shellfish with claws and a hard shell. *homar*

loyalty [N-COUNT-U14] **Loyalty** is a feeling of attachment, or a strong connection felt toward a person, group, company, country, or other institution. *lojalność, wierność*

make-or-buy analysis [N-COUNT-U4] A **make-or-buy analysis** is a process used to determine whether or not it is more cost-effective to make something on-site or to purchase it ready-made. *analiza mająca na celu ustalenie opłacalności przygotowywania czegoś na miejscu lub zakupu gotowego produktu*

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- maximum ordering system** [N-COUNT-U4] A **maximum ordering system** is a method used to determine the maximum amount of an item that should be in stock. *metoda wyznaczająca maksymalne zapotrzebowanie na dany produkt*
- meal** [N-COUNT-U3] A **meal** is an amount of food that is eaten in one sitting. *posiłek*
- meal period** [N-COUNT-U2] A **meal period** is the time during which certain foods are available, such as for breakfast, lunch, or dinner. *pora (np. śniadaniowa, obiadowa)*
- meat** [N-UNCOUNT-U7] **Meat** is the flesh of an animal, consumed as food. *mięso*
- melt** [V-I-U11] To **melt** is to reduce something from a solid state to a liquid state. *roztopiać (się), topić (coś)*
- menu** [N-COUNT-U2] A **menu** is a list of dishes that are available in a restaurant for customers to order. *karta dań, jadłospis, menu*
- milk** [N-UNCOUNT-U9] **Milk** is a white liquid that is produced by cows or other animals, consumed by people, and processed into other products. *mleko*
- milkshake** [N-COUNT-U11] A **milkshake** is a thick, cold dessert made with milk, ice cream, and, sometimes, other ingredients. *koktajl mleczny*
- minimum ordering system** [N-COUNT-U4] A **minimum ordering system** is a method used to determine the minimum amount of an item that needs to be in stock. *metoda wyznaczająca minimalne zapotrzebowanie na dany produkt*
- noncommercial menu** [N-COUNT-U3] A **noncommercial menu** is a menu that is found in noncommercial settings, such as a hospital, a company's dining room, or a private club. *jadłospis niekomercyjny (np. przygotowany dla takich instytucji jak szpitale)*
- of age** [ADJ-U13] If someone is **of age**, he or she is legally able to take adult responsibility or enjoy adult privileges, such as drinking alcohol. *pełnoletni*
- on tap** [ADJ-13] If something is **on tap**, it flows from a spigot that is connected to a large container, such as a cask or keg. *z beczki, beczkowy*
- order** [V-T-U4] To **order** something is to request for it to be provided from a supplier. *zamówić, złożyć zamówienie*
- overcooked** [ADJ-U15] If food is **overcooked**, it has been cooked for longer than the ideal amount of time. *rozgotowany*
- oyster** [N-COUNT-U8] An **oyster** is a shellfish that has a rough, two-part shell that creates a protective pocket for its body. *ostryga*
- pasteurized** [ADJ-U9] If a food is **pasteurized**, it is heated to a very high temperature to kill bacteria that might harm people who consume it. *pasteryzowany*
- peel** [V-T-U6] To **peel** something is to remove the outer layer from something. *obierać ze skórki*
- physical inventory system** [N-COUNT-U5] A **physical inventory system** is a method that counts what is in storage on a regular basis. *inwentaryzacja, remanent*
- pie** [N-COUNT-U11] A **pie** is a sweet food that is made by baking ingredients, such as fruit and custard, in a pastry crust. *ciasto, placek*
- pilfer** [V-T-U5] To **pilfer** something is to steal it. *podkraść, podebrać*
- pitcher** [N-COUNT-U13] A **pitcher** is a container with a handle that holds liquids which are poured out through a lip or a spout. *dzbanek, dzban*
- pork** [N-UNCOUNT-U7] **Pork** is the meat of a pig consumed as food. *wieprzowina*
- poultry** [N-UNCOUNT-U7] **Poultry** is a category of domestic birds, like chickens or turkeys, which are raised for their meat. *drób*
- preheat** [V-T-U10] To **preheat** an oven is to let the oven reach a particular temperature before placing food inside. *rozgrzać, nagrząć*
- price** [V-T-U3] To **price** something is to decide how much a customer should pay for it. *wycenić, ustalić cenę*
- pride ourselves upon** [V PHRASE-U14] To **pride ourselves upon** good work is to take pride in a job well done. *szczycić się czymś*

prix fixe menu [N-COUNT-U3] A **prix fixe menu** is a menu that offers complete meals for a single price. **jadłospis z pełnymi posiłkami w określonej cenie**

purchase order [N-COUNT-U4] A **purchase order** is a document that is used to request items from a seller in return for payment. **zlecenie zakupu, zamówienie**

purchase requisition [N-COUNT-U4] A **purchase requisition** is a written order requesting that something be bought. **zapotrzebowanie zakupu**

purchase specification [N-COUNT-U4] A **purchase specification** is a detailed account giving the quantity, size, weight, and other necessary characteristics needed for an item. **specyfikacja zakupu**

purchasing [N-COUNT-U4] **Purchasing** is the process of buying supplies needed for a business. **nabycie, zakupienie**

raw [ADJ-U15] If food is **raw**, it has not been cooked. **surowy**

recommendation [N-COUNT-U14] A **recommendation** is a positive statement describing a person or place in a favorable way. **rekommendacja, polecenie**

recordkeeping [N-UNCOUNT-U5] **Recordkeeping** is the process of organizing and storing documents, files, invoices, and other paperwork that pertain to the activities of a business. **prowadzenie archiwum**

red wine [N-UNCOUNT-U13] **Red wine** is wine with a red color that comes from the skins of dark-colored grapes used during fermentation. **czerwone wino**

refill [V-T-U12] To **refill** a glass is to fill it again with a beverage. **dolać; napełnić ponownie**

refrigerate [V-T-U11] To **refrigerate** food is to preserve it at a low temperature that is above freezing. **chłodzić; przechowywać w lodówce**

requisition [N-COUNT-U4] A **requisition** is a written order for withdrawing items from storage. **zapotrzebowanie**

return business [N-COUNT-U14] **Return business** refers to clients who return more than once to make purchases. **działalność gospodarcza oparta na powracających klientach**

rise [V-I-U10] To **rise** is for dough to expand or become larger. **wyrośnąć (o cieście)**

roast [V-T-U7] To **roast** something is to cook it slowly with indirect dry heat. **piec (np. mięso w piekarniku)**

roe [N-UNCOUNT-U8] **Roe** is a cluster of fish eggs. **ikra**

safety stock [N-COUNT-U4] A **safety stock** is an emergency supply of items that can be used in case of spoilage, delivery delays, or higher than expected orders. **zapas bezpieczny**

salad [N-COUNT-U6] A **salad** is a mixture of raw vegetables and other foods, usually including leafy greens. **sałatka**

salty [ADJ-U15] If a dish is **salty**, it contains too much salt. **słony**

satisfaction [N-COUNT-U14] **Satisfaction** is the positive response derived from fulfilling a need or appetite. **satysfakcja**

sauté [V-T-U6] To **sauté** is to cook something rapidly in a little butter or oil. **sposób przyrządzenia potrawy w rozgrzanym tłuszczu bez panierowania**

scalding [ADJ-U15] If a liquid is **scalding**, it is hot enough to burn a person's skin. **bardzo gorący, wrzący**

seafood [N-UNCOUNT-U8] **Seafood** is food made with fish or shellfish. **owoce morza**

security [N-UNCOUNT-U5] **Security** is the protection of items or people. **ochrona**

selection [N-COUNT-U3] A **selection** is a range of available choices. **wybór**

separately [ADV-U3] If something is done **separately**, it is done apart from something else. **oddzielnie**

server [N-COUNT-U1] A **server** is a restaurant worker who serves beverages, relays orders from customers to the kitchen staff, and brings food from the kitchen to customers' tables. **kelner; serwujący**

shellfish [N-COUNT-U8] A **shellfish** is a creature that has a hard exterior and typically lives along the floor of a body of water. **skorupiak, mięczak, małż**

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- shrimp** [N-COUNT-U8] A **shrimp** is a shellfish with a narrow body. *krewetka*
- shuck** [V-T-U8] To **shuck** something is to strip the outer covering from something. *łuskać*
- skim** [ADJ-U9] If milk is **skim**, the fat has been removed from it. *odtłuszczony*
- slice** [V-T-U10] To **slice** something is to cut it with a knife. *kroić w plastry*
- soft drink** [N-COUNT-U12] A **soft drink** is a non-alcoholic drink that is usually carbonated, such as soda. *napój bezalkoholowy*
- sourdough** [N-UNCOUNT-U10] **Sourdough** is bread made with flour that ferments before it is baked, producing a slightly sour flavor. *zakwas, zaczyn chlebowy*
- specialty menu** [N-COUNT-U2] A **specialty menu** is a menu that is designed for specific customers or food items. *jadłospis ze specjalnymi potrawami*
- spoil** [V-I-U9] To **spoil** is to lose freshness or to become decayed. *zepsuć się; psuć się*
- squeeze** [V-T-U6] To **squeeze** something is to firmly press its sides together. *wycisnąć*
- steak** [N-UNCOUNT-U7] **Steak** is a type of beef from the hindquarters of the cow or bull. *stek*
- steam** [V-T-U6] To **steam** something is to cook it with hot water vapor. *gotować na parze*
- steep** [V-T-U12] To **steep** something is to cover it or sink it into liquid. *namaczać*
- storage** [N-UNCOUNT-U5] **Storage** is the space where items are kept for future use. *magazyn*
- sugar-free** [ADJ-U11] If something is **sugar-free**, it is sweetened with a substance other than sugar. *bez cukru*
- table d'hôte menu** [N-COUNT-U3] A **table d'hôte menu** is a menu that offers complete meals for one price. *jadłospis z pełnymi posiłkami w określonej cenie*
- tea** [N-UNCOUNT-U12] **Tea** is a scented beverage prepared by pouring boiling water over tea leaves. *herbata*
- topping** [N-COUNT-U11] A **topping** is an ingredient that is added on top of a dish at the end of the preparation process. *posypka; przybranie (np. tortu)*
- veal** [N-UNCOUNT-U7] **Veal** is the meat of a calf consumed as food. *cielęcina*
- vegetable** [N-COUNT-U6] A **vegetable** is a part of a plant that is eaten as food, and which does not contain seeds. *warzywo*
- wait staff** [N-UNCOUNT-U1] The **wait staff** is the group of restaurant workers who takes orders and brings food to customers, including servers and food runners. *kelnerzy (grupa pracowników odpowiedzialna za przyjmowanie i dostarczanie zamówień do stolików)*
- wait time** [N-COUNT-U15] **Wait time** is the amount of time that a customer has to wait for after an order has been placed. *czas oczekiwania*
- waiter** [N-COUNT-U1] A **waiter** is a male restaurant server who waits on and brings food and beverages to tables. *kelner*
- waitress** [N-COUNT-U1] A **waitress** is a female restaurant server who waits on and brings food and beverages to tables. *kelnerka*
- white wine** [N-UNCOUNT-U13] **White wine** is wine that is pale yellow or tawny in color, and is produced only from the juice of dark or light-colored grapes. *białe wino*
- whole grain** [ADJ-U10] If something is **whole grain**, it is made with grain with the layer of bran still intact. *pełnoziarnisty*
- wine list** [N-COUNT-U13] A **wine list** is a menu that lists wine selections available for purchase at a bar or restaurant. *karta win*
- word of mouth** [N-COUNT-U14] **Word of mouth** is a means of transferring information casually from one person to another through conversation. *przekaz ustny; poczta pantoflowa*
- yeast** [N-UNCOUNT-U10] **Yeast** is a leavening agent made from a fungus that is commonly used in breads. *drożdże*
- yogurt** [N-COUNT-U9] **Yogurt** is a soft substance that is made by adding non-harmful bacteria to milk. *jogurt*