Glossary

appetizer [N-COUNT-U6] An appetizer is a dish served before the main portion of a meal. przystawka, zakąska

- **appliance** [N-COUNT-U4] An **appliance** is a household device, such as a refrigerator or oven, which uses gas or electric current to function. urządzenie (sprzęt używany w domu, np. lodówka, piekarnik)
- atmosphere [N-COUNT-U12] An atmosphere is the mood of a place or situation. atmosfera
- autograt (autogratuity) [N-UNCOUNT-U15] Autograt (Autogratuity) is a tip that is automatically added to the bill for a large party. napiwek automatycznie doliczany do rachunku
- bar [N-COUNT-U1] A bar is a counter in a restaurant at which food and drinks, particularly alcoholic drinks, are served to customers. bar
- basket [N-COUNT-U3] A basket is a bowl made of woven wicker that is used to hold items. koszyk
- beverage center [N-COUNT-U8] A beverage center is the location from which beverages are served or selected. szafa chłodnicza na napoje
- **bistro** [N-COUNT-U7] A **bistro** is a small, informal restaurant where table service is usually offered and wine is often served. bistro
- blender [N-COUNT-U5] A blender is an appliance used to mix, liquefy or puree foods. blender
- **book** [V-T-U13] To **book** something is to make an arrangement to hold a table in a restaurant for your use, at a set date and time in the future. tu: zarezerwować stolik w restauracji
- **booster seat** [N-COUNT-U13] A **booster seat** is a special seat for young children that raises them up, allowing them to sit at a higher position at a table. fotelik dziecięcy
- bowl [N-COUNT-U3] A bowl is a round piece of dinnerware that curves inward toward a hollow center. miska
- break room [N-COUNT-U1] A break room is a room reserved for employees that is used for eating snacks, getting a drink, or taking a rest during breaks. pokój socjalny
- breakfast [N-COUNT-U6] Breakfast is the first meal eaten at the start of the day. śniadanie
- **brunch** [N-COUNT-U6] **Brunch** is a meal eaten in the late morning which combines breakfast or lunch into one meal. brunch (posiłek jadany późnym rankiem lub wczesnym popołudniem)
- **buffet** [N-COUNT-U8] A **buffet** is a table or series of tables where food is arranged on large platters, from which diners serve themselves. **bufet**
- café [N-COUNT-U7] A café is a small restaurant or coffee shop, usually offering table service and a limited menu. kawiarnia
- cafeteria [N-COUNT-U8] A cafeteria is a restaurant where you choose items, usually placing them on trays as they move through a line, and pay before sitting at tables. kafeteria (niewielki lokal, w którym można coś zjeść i wypić)
- cancellation [N-COUNT-U13] A cancellation is a decision not to do something that has been planned in advance. It can also be a table that is now available because someone else has decided not to visit a restaurant. odwołanie; stolik, który zwolnił się w wyniku odwołania rezerwacji
- carry-out [ADJ-U9] If a food order is carry-out, it is prepared by a restaurant to be consumed at another location. na wynos
- cart service [N-UNCOUNT-U8] Cart service is provided in upscale restaurants where some portion of the food preparation is done at a cart beside the dining table. częściowe przygotowywanie niektórych posiłków blisko stolików gości (w ekskluzywnych restauracjach)
- cash [N-UNCOUNT-U3] Cash is money such as coins or notes. gotówka
- **casual-service** [N-UNCOUNT-U7] **Casual-service** refers to a restaurant that offers table service, but is not considered an upscale dining experience. The menus usually feature mid-range prices. rodzaj obsługi w przeciętnych restauracjach
- catering [N-UNCOUNT-U10] Catering is the business of providing food and service for an event such as a party or a wedding. katering (usługa polegająca na dostarczeniu i serwowaniu posiłków na przyjęciach)
- chafer [N-COUNT-U10] A chafer is a metal container that keeps food hot by heating water around it. podgrzewacz do potraw
- chafer dish [N-COUNT-U10] A chafer dish is the container that holds food inside of a chafer. naczynie z podgrzewaczem
- chain [N-COUNT-U9] A chain is a company with several locations, all selling similar products and managed in a similar style. sieć (np. restauracji)
- check [N-COUNT-U3] A check is a printed out bill you receive in a restaurant. It lists what you have ordered and how much money you owe. rachunek

- clockwise [ADJ-U14] If something is clockwise, it moves in the same direction as the hands of a clock, traveling around in a circle. zgodnie z ruchem wskazówek zegara
- cook [V-T-U4] To cook food is to prepare it through a heating process. gotować
- corporate [ADJ-U10] If an event is corporate, it is associated with a business or corporation. firmowy, korporacyjny
- counter service [N-UNCOUNT-U7] Counter service refers to a setting where guests order from a limited menu at a counter or bar. obsługa przy ladzie (zamawianie posiłków bezpośrednio przy ladzie/barze)
- countertop [N-COUNT-U4] A countertop is a work surface located on top of bottom-level kitchen cabinets. blat kuchenny
- credit card [N-COUNT-U3] A credit card is a small, rectangular, plastic card. You use it to buy items or services now and pay for them later. karta kredytowa
- crumb [V-T-U12] To crumb a food is to cover it with breadcrumbs. obtaczać, panierować
- curb service [N-UNCOUNT-U9] Curb service is waiter service provided to people who remain in their vehicles. obsługa bez wysiadania z samochodu (np. w restauracji typu drive-in)
- cutting board [N-COUNT-U5] A cutting board is a flat board that is used as a surface to cut food. deska do krojenia
- debit card [N-COUNT-U3] A debit card is a small, rectangular plastic card. It transfers money straight from your bank account to the person you pay. karta debetowa
- deep fryer [N-COUNT-U5] A deep fryer is an appliance that uses hot oil to deep fry food. frytownica
- **deli** [N-COUNT-U7] A **deli** is a shop that sells prepared foods, meats, cheeses and sandwiches. Food is available for take-out, often with limited seating in the deli available. sklep z przekąskami
- delivery [N-COUNT-U11] A delivery is the act of transporting an item to someone, especially in the context of food service. dostawa
- dessert [N-COUNT-U6] Dessert is a sweet dish served following the main meal. deser
- dining room [N-COUNT-U1] A dining room is the main room in a restaurant in which customers eat their meals. sala restauracyjna
- dinner [N-COUNT-U6] Dinner is the biggest meal of the day. It is usually eaten in the evening, but can be in the afternoon. obiad (najbardziej sycący posiłek w ciągu dnia)
- dinnerware [N-UNCOUNT-U10] Dinnerware is the compilation of dishes, serving platters, and tableware used for serving a meal. naczynia stołowe, zastawa
- **dishwasher** [N-COUNT-U4] A **dishwasher** is a kitchen appliance, located beside the sink, which washes and dries dishes, cookware, and flatware. zmywarka
- double-check [V-T-U14] To double-check is to make sure that something is correct by going over it again. sprawdzić, zweryfikować
- driver [N-COUNT-U11] A driver is a person who drives a vehicle. kierowca
- drive-through [N-COUNT-U9] A drive-through is a system where customers order, collect and pay for meals while remaining in their vehicles. rodzaj obsługi dla zmotoryzowanych (zamówienie, płatność i odbiór posiłku odbywają się bez wychodzenia z pojazdu)
- entrance [N-COUNT-U1] An entrance is an open space through which one is admitted, or allowed to enter an area. wejście
- event [N-COUNT-U10] An event is a gathering of people for an occasion. spotkanie
- family-style service [N-UNCOUNT-U7] Family-style service is a style of food service where servers deliver meals in large bowls or platters. Individuals then serve themselves the amount of food they want. rodzaj obsługi, polegającej na serwowaniu posiłków na półmiskach, z których każda osoba nakłada porcję dla siebie
- fast food [N-UNCOUNT-U9] Fast food refers to food items that can be prepared quickly and are usually sold at inexpensive chain restaurants. fast food
- fine dining [N-UNCOUNT-U12] Fine dining is the service provided by restaurants that have a formal atmosphere, highly trained wait staff, and specialized food. rodzaj osbługi gastronomicznej na najwyższym poziomie
- flatware [N-UNCOUNT-U2] Flatware includes utensils used for serving and eating food, such as knives, forks, and spoons, often of different sizes. sztućce
- folding chair [N-COUNT-U10] A folding chair is a chair that folds flat for easy transportation. składane krzesło
- food processor [N-COUNT-U5] A food processor is an appliance that shreds, slices, grates or blends food within a container using interchangeable blades. robot kuchenny

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- food storage [N-UNCOUNT-U1] Food storage is the maintenance of food stuffs, usually stored in bulk in freezers or cupboards, to ensure enough supply or to keep in case of emergency. przechowywanie żywności (zwykle większej ilości produktów)
- food truck [N-COUNT-U7] A food truck is a mobile kitchen that offers food for take-out only, purchased from a counter that is on a truck. food truck, jadłobus (samochód, w którym przyrządza się i sprzedaje gotowe przekąski)
- fork [N-COUNT-U2] A fork is a piece of flatware with two or three points, used for stabbing, picking up, and breaking apart solid foods. widelec
- franchise [N-COUNT-U9] A franchise is a restaurant location that is authorized to sell products from a large, successful company in exchange for a fee. restauracja działająca na podstawie umowy koncesyjnej
- freezer [N-COUNT-U4] A freezer is a room, appliance, or refrigerator compartment that is used to freeze perishable foods, or to keep them frozen. zamrażarka, zamrażalnik
- glass [N-COUNT-U2] A glass, or tumbler, is a glass cup with a rounded base and no stem. szklanka
- grater [N-COUNT-U5] A grater is a utensil with sharp perforated edges that is used to grate food items such as cheese or carrots. tarka
- gratuity [N-COUNT-U3] A gratuity is a small gift of money that you give to someone to thank them for a service provided. napiwek
- high chair [N-COUNT-U13] A high chair is a special, tall chair with long legs. Very young children sit in high chairs when they eat. wysokie krzesełko do karmienia dzieci
- hors d'oeuvres [N-COUNT-U6] Hors d'oeuvres are food items served before the main courses of a meal. zakąska, przystawka (jedzona przed rozpoczęciem posiłku)
- **hotbag** [N-COUNT-U11] A **hotbag** is a container that keeps food warm during delivery with electricity or insulation. torba termiczna
- informed [ADJ-U12] If someone is informed, he or she has knowledge about a certain subject. poinformowany
- **kitchen** [N-COUNT-U1] A **kitchen** is the space in which restaurant employees cook meals and prepare them for service. kuchnia **knife** [N-COUNT-U2] A **knife** is a piece of flatware used for cutting solid foods. nóż
- lighting [N-UNCOUNT-U12] Lighting is the arrangement of different lights to create a certain effect. oswietlenie
- **lobby** [N-COUNT-U1] A **lobby** is an entryway or hall connected to a larger room, or rooms, usually used as a waiting area. lobby (pomieszczenie, które pełni funkcję poczekalni)
- **lunch** [N-COUNT-U6] **Lunch** is a meal eaten in the middle of the day. It is usually a light meal. lunch (lekki posiłek jedzony w południe)
- medium-rare [ADJ-U14] If meat is medium-rare, it is brown on the outside and red or pink on the inside. It is cooked part way through. średniowysmażony (o steku, mięsie)
- microwave [N-COUNT-U5] A microwave is an oven that cooks food using electromagnetic waves. kuchenka mikrofalowa
- **napkin** [N-COUNT-U2] A **napkin** is a piece of material made of paper or cloth that is used to clean the mouth and hands, and protect clothing while eating meals. serwetka
- noncommercial [ADJ-U8] If food service is noncommercial, it is not associated with sale for profit. niekomercyjny
- **notepad** [N-COUNT-U14] A **notepad** is multiple sheets of paper joined together on one side. It is used for writing notes. notes, notatnik
- office [N-COUNT-U1] An office is a room where a professional person attends to his or her business. biuro
- open table [N-COUNT-U13] An open table is a table at a restaurant that is available for use. wolny stolik
- opening [N-COUNT-U13] An opening is an available table at a restaurant. wolny stolik
- order [N-COUNT-U14] An order is a request by a restaurant customer, for specific food and drink items. zamówienie
- oval [ADJ-U3] If something is oval, it has a rounded, elongated shape like an egg. owalny
- oven [N-COUNT-U4] An oven is a portable or built-in appliance that uses gas or electric current to bake or heat food within a closed chamber. piekarnik
- pan [N-COUNT-U5] A pan is a cooking container that is shallow and open. patelnia
- party [N-COUNT-U13] A party is a group of people who want to eat together in a restaurant. grupa klientów

payment [N-COUNT-U3] A payment is an amount of money that you receive from or give to someone. płatność

- per run mileage payment [N-UNCOUNT-U11] Per run mileage payment is the amount of money an employer gives an employee per delivery. wynagrodzenie na pokrycie kosztów dostawy
- phone order [N-COUNT-U9] A phone order is a food order placed by telephone. zamówienie złożone telefoniczne
- pie [N-COUNT-U11] A pie is a pizza, or an Italian dish of thin bread dough topped with tomato sauce, cheese, and other toppings. ciasto na pizzę; rodzaj przekąski włoskiej
- pivot point [N-COUNT-U14] A pivot point is a system used in restaurants. The server numbers the customers in a set way. This allows any server to deliver the right food to the customer. system ułatwiający dostarczenie właściwego zamówienia do stolika w restauracji
- **pizza saver** [N-COUNT-U11] A **pizza saver** is a miniature three-legged table that is placed inside of a pizza box to keep it from collapsing onto the food. podpórka do pizzy (umieszczana w pudełku z pizzą, aby zapobiec zgnieceniu ciasta)
- **placemat** [N-COUNT-U2] A **placemat** is a protective table pad, usually made of paper, plastic, or bamboo, that protects the dining table or table cloth from water marks, heat damage, and food stains. podkładka, mata
- plate [N-COUNT-U3] A plate is a shallow, rounded piece of dinnerware on which food is served, and then eaten. talerz
- **plate service** [N-UNCOUNT-U7] **Plate service** is the process where servers take orders from guests, give the orders to food preparation staff and then bring the plates to the table when meals are ready. serwis talerzowy (obsługa gości restauracji polegająca na porcjowaniu i przygotowaniu posiłków w kuchni, w miarę spływających zamówień, a następnie serwowaniu ich)
- pot [N-COUNT-U5] A pot is a cooking container that is usually round and deep with a handle and a lid. garnek
- rare [ADJ-U14] If meat is rare, it has been cooked for a very short time and is red in color. niedosmażony, krwisty (o mięsie)
- **recommendation** [N-COUNT-U12] A **recommendation** is a suggestion to do or try something favorable. rekomendacja, polecenie
- refrigerator [N-COUNT-U4] A refrigerator is a room or an appliance where perishable foods are stored to stay cold. lodówka, chłodnia
- **reservation** [N-COUNT-U13] A **reservation** is an arrangement that allows a table in a restaurant to be saved for your use at a set date and time in the future. rezerwacja
- **restaurant** [N-COUNT-U1] A **restaurant** is a business place where meals or drinks are purchased by those dining in, and by those who wish to take the food and drinks out. restauracja
- restroom [N-COUNT-U1] A restroom is a room that provides toilets and conveniences for washing and drying. toaleta
- review [V-T-U14] To review something is to go over it again. przeglądnąć, sprawdzić
- **room service** [N-UNCOUNT-U8] **Room service** is provided in hotels where food can be ordered by phone and delivered to guest rooms. serwis pokojowy (dostarczenie posiłku do pokoju gościa hotelowego)
- round [ADJ-U3] If something is round, it is curved and without any angles. okrągły, zaokrąglony
- salad bar [N-COUNT-U8] A salad bar is a large table offering self-serve salad greens with many alternative vegetables and other items that guests can select to add to the salad. bar salatkowy
- seating area [N-COUNT-U9] A seating area is the part of a restaurant where tables and chairs are located. obszar w restauracji przeznaczony do spożywania posiłków
- secure [V-T-U11] To secure something is to fasten it down to prevent it from moving. zabezpieczyć
- self-serve [ADJ-U8] If a meal is self-serve, diners serve their own portions, without the aid of a server. samoobslugowy
- serve [V-T-U3] To serve something is to set out portions of food and drink. serwować, podawać
- service [N-UNCOUNT-U12] Service is the act of providing for the needs and desires of guests or customers. obsluga
- serving tray [N-COUNT-U3] A serving tray is a round, oval, or rectangular item on which multiple dishes are placed in preparation of food service. taca
- **shaker** [N-COUNT-U2] A **shaker** is a small condiment holder that contains spices, such as salt or pepper. pojemnik na przyprawy (np. solniczka)
- side [N-COUNT-U6] A side is a dish served alongside the main course. dodatek do dania głównego
- sink [N-COUNT-U4] A sink is a washbasin connected to drain pipes that provide a continual water supply. zlew

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- sizzling platter [N-COUNT-U3] A sizzling platter is a metal or cast-iron dish that is heated directly on a grill, and then served, in the interest of keeping the food hot. gorace naczynie, na którym serwuje się danie
- skillet [N-COUNT-U5] A skillet is a shallow pan with a handle that is used for cooking on stovetops. rodzaj patelni

snack [N-COUNT-U6] A snack is something small eaten between meals. przekąska

- soup station [N-COUNT-U8] A soup station is the location from which soups are served. miejsce, z którego serwowane są zupy
- spoon [N-COUNT-U2] A spoon is a piece of flatware with a small, shallow bowl at its base, used to scoop up solid and liquid foods. lyżka
- standard [N-COUNT-U12] A standard is a level of judgment or quality. standard
- steam pan [N-COUNT-U10] A steam pan is a metal pan that holds food at a certain temperature for a prolonged period of time. naczynie do utrzymawania posiłków w odpowiedniej temperaturze
- stove [N-COUNT-U4] A stove is a portable or built-in appliance that uses gas or electric current to provide heat or cook food. piekarnik
- styrofoam [N-UNCOUNT-U11] Styrofoam is a lightweight, expanded plastic. styropian
- substitution [N-COUNT-U14] A substitution is the act of replacing one thing with another. zastępowanie
- supper [N-COUNT-U6] Supper is an informal or light evening meal. kolacja
- **table for** [PHRASE-U13] If you want a **table for** a set number of people that means that you need a table large enough to seat your party. stolik dla (jakiejś liczby osób)
- table service [N-UNCOUNT-U7] Table service refers to a restaurant where servers bring food and beverages to guests seated at tables. Servers also clear dishes away after the meal. obsługa przy stoliku
- tablecloth [N-COUNT-U2] A tablecloth is a covering made of cloth or plastic vinyl, which is laid over a dining table before setting down dinnerware. obrus
- take [V-T-U13] To take something is to perform a specific action or to accept something. przyjąć (np. rezerwację)
- take-out [ADJ-U9] If a food order is take-out, it is prepared by a restaurant to be consumed at another location. na wynos
- tax [N-COUNT-U3] A tax is an amount of money that you must pay to the government that is used to fund public services and institutions. podatek
- tent [N-COUNT-U10] A tent is a portable shelter constructed by stretching a cloth-like material over a framework of poles. namiot
- thermal delivery system [N-COUNT-U11] A thermal delivery system is a technique used to keep food hot during delivery. sposób dostarczania posiłków do klienta tak, aby były one ciepłe
- time frame [N-COUNT-U11] A time frame is a specific amount of time allotted for something to occur. ramy czasowe
- tip [N-COUNT-U3] A tip is a small gift of extra money that you give, beyond what you owe, for a service. napiwek
- toaster [N-COUNT-U5] A toaster is an oven that toasts bread using electrically heated coils. toster
- top-shelf [ADJ-U12] If liquor is top-shelf, it is of high quality. z najwyższej półki
- total [N-COUNT-U3] A total is the final number you get after everything is added together. suma; łączna liczba
- tray service [N-UNCOUNT-U8] Tray service refers to foods which are prepared, plated and kept hot or cold on trays stored on specialized carts. sposób serwowania posiłków na tacach umieszczonych na specjalnych wózkach kelnerskich
- tray stand [N-COUNT-U3] A tray stand is a folding, portable table on which servers place serving trays. stojak drewniany do tac
- utensil [N-COUNT-U2] A utensil is a tool or instrument used in the kitchen. przyrząd; narzędzie; naczynie
- wait time [N-UNCOUNT-U9] Wait time refers to the amount of time it will take for a food order to be prepared and delivered to the customer. czas oczekiwania
- walk-in [ADJ-U4] If something is walk-in, it is a large enough space for a person to walk inside of. taki, do którego można swobodnie wejść
- warming lamp [N-COUNT-U3] A warming lamp is a piece of restaurant equipment that keeps food warm by radiating heat and light. lampa do podgrzewania potraw
- wedding [N-COUNT-U10] A wedding is the ceremony or celebration of two people getting married. wesele
- well done [ADJ-U14] If meat is well done, it has been fully cooked. dobrze wysmażony, wypieczony (o mięsie)
- wine list [N-COUNT-U12] A wine list is a menu that lists the different wines available at a restaurant. karta win