

# Keywords: H+C

## Year 10 Summer 1

**Topic Title: The Hospitality and Catering Industry.**

**Introduction to the topic: Why are you learning it and how does it link to what you've learned before?**

**This is Unit 2, these keywords will be used in your 6 hour exam.**

**What lessons will you cover during the topic?**

**Explain factors to consider when proposing dishes for a menu.**

| Keyword        | Definition  |
|----------------|---|
| Mise en place  | The steps in the preparation of ingredients or equipment before you start cooking.                      |
| Demographics   | Data that relates to the population   |
| Factors        | Something that contributes to a result  |
| Impact         | A significant effect or influence on something  |
| A la carte     | Ordering individual dishes from a menu  |
| Cyclic         | A series of menus that are repeated over a period of time e.g. School canteen                           |
| Du jour        | A daily menu  |
| Function menu  | A small menu planned specifically for an event  |
| Table d'hote   | A restaurant meal offered at a fixed price e.g. A set menu  |
| Specialty menu | A menu that has a specific focus, this could be a dietary requirement, type of meal or age example etc. |