

UNIT - 1

LARDER OR COLD KITCHEN

Objective

Topic 7: Common terms used in Larder

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Common terms used in Larder

Aaina: Holding meats in coolers under controlled conditions to allow natural tenderizing to take place.

AP required: As-purchased amount necessary to yield the desired EP weight. AP required is computed as EP required divided by yield percentage.

Antipasto/antipasti -: Italian term for Hors d'oeuvre

Beginning inventory: The dollar value of all products on hand at the beginning of the accounting period. This amount is determined by completing a physical inventory.

Bin card: An index card with both additions to and deletions from inventory of a given product. To facilitate its use, the card is usually affixed to the shelf that holds the given item. Used in a perpetual inventory system.

Canapé: An hors d'oeuvre consisting of a small piece of bread or toast, often cut in decorative shape, garnished with savory spread or topping.

Carpaccio: Very thin slices of meat or fish, served raw. beef Italian

Carryover: A menu item prepared for sale during a meal period but carried over for use in a different meal period.

Casing: A synthetic or natural membrane used to enclose sausage forcemeat.

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Course Name: Food Production Management

Caul: A fatty membrane that covers the stomach of a pig; used for wrapping meats for cooking and for lining terrines.

Chitterlings: Pork intestines.

Coulis: A vegetable or fruit puree, used as a sauce.

Crepinette: A sausage patty wrapped in caul.

Crudités: A raw vegetable served as a relish.

Daily inventory sheet: A form that lists the items in storage, the unit of purchase, and the par value. It also contains the following columns: on hand, special order, and order amount.

Edible portion (EP): This term refers to the weight or count of a product after it has been trimmed, cooked, and portioned.

Ending inventory: The dollar value of all products on hand at the end of the accounting period. This amount is determined by completing a physical inventory.

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First-in, first-out (FIFO): Term used to describe a method of storage in which the operator intends to sell his or her oldest product before selling the most recently delivered product.

Forcemeat: A mixture of chopped or ground meat and other ingredients used for pates, sausages and other preparations.

Garniture: Garnish; the act or process of garnishing.

Inventory turnover: The number of times the total value of inventory has been purchased and replaced in an accounting period.

Lard: The rendered fat of hogs; to insert strips of fat into meats low in marbling.

Schmaltz- Fat poultry

Tallow : Beef fat

Suet: Fat around kidney

Butter:

Shortening /-Frying –Bakery

Last-in, first-out (LIFO): Term used to describe a method of storage in which the operator intends to sell his or her most recently delivered product before selling the older product.

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Par stock -level: A system of determining the purchase point by using management-established minimum and maximum allowable inventory levels for a given inventory item.

Requisition: When a food or beverage product is requested from storage by an employee for use in an operation.

Shelf life: The period of time an ingredient or menu item maintains its freshness, flavor, and quality.

Tripe: The muscular stomach lining of beef or other meat animals.

Waste percentage: This formula is defined as product loss divided by AP weight and refers to product lost in the preparation process.

Working stock: The quantity of goods from inventory reasonably expected to be used between deliveries.

References :

1. International Food Production -By Chef Bali
2. Professional Garde Manger-By Culinary Institute of America
3. The Larder Chef by Leto and Mojo
4. Garde Manger by D.D. Sharma
5. On Cooking –Sarah Labensky
6. Basic Training Kitchen- Chef Vikas Singh

The logo of Galgotias University is a circular emblem with a stylized 'G' shape. It features a gradient of colors: yellow at the top, blue in the middle, and red at the bottom. The 'G' is formed by three curved segments that overlap each other.

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