

Adventures in Food and Nutrition! © 2012
Chapter 13: Ready, Set, Cook!—Glossary

blue plate style. A type of meal service in which the foods are placed on each person's plate in the kitchen and taken to the table.

buffet style. A type of meal service in which the serving dishes are placed together on a serving table. Diners pick up the tableware they need, then walk around the serving table to serve themselves.

cover. The space needed on a table for one place setting.

dovetail. To do two or more tasks at the same time.

family style. A type of meal service in which each person serves his or her own plate, then passes the serving dish to the next person.

formal style. A type of meal service in which the kitchen staff serves one course at a time. After you eat the course, the tableware you have used is removed. Clean tableware is brought to the table with the next course. This process continues until the whole meal is served.

place setting. All the dinnerware, flatware, glassware, and table linen used by one person.

R.S.V.P. An abbreviation written on invitations that means "please reply."

work schedule. A plan that lists the time needed to prepare a meal, eat, and clean up.