

## Chapter 7: Kitchen and Dining Areas—Glossary

**artificial light.** Light that most often comes from electrical fixtures.

**beverageware.** Drinking glasses, often called glassware, of many shapes and sizes used for a variety of purposes.

**cover.** The amount of space needed by each person at a dining table; area on a table that contains the linen, dinnerware, flatware, and glassware needed by one person.

**dinnerware.** Plates, cups, saucers, and bowls.

**flatware.** Forks, knives, spoons, serving utensils, and specialty utensils used to serve and eat food.

**ground.** To connect an appliance electrically with the earth.

**holloware.** Tableware, such as bowls, tureens, and pitchers, used to serve food and liquids.

**natural light.** Light that comes from the sun.

**open stock.** A way of purchasing tableware in which each piece is purchased individually.

**place setting.** A set of all the dinnerware or flatware pieces used by one person.

**stemware.** Glassware with three distinct parts: a bowl, a stem, and a base.

**table appointments.** All the items needed at the table to serve and eat a meal.

**table linens.** Table coverings and napkins.

**tumbler.** A piece of glassware without a stem.

**universal design.** Features of rooms, furnishings, and equipment that are usable by as many people as possible.

**work center.** Section in a kitchen that has been designed around a specific activity or activities.

**work triangle.** Imaginary triangle formed by the focal points of the three major work centers found in a kitchen.