

Glossary

- accident** [N-COUNT-U3] An **accident** is an event or situation that is unexpected and often results in a negative outcome. **wypadek**
- accident report** [N-COUNT-U3] An **accident report** is a written account of an accident. **raport z wypadku**
- accounts payable** [N-UNCOUNT-U14] **Accounts payable** is the amount of money that a business owes its creditors and suppliers at a particular point in time. **zobowiązania**
- accounts receivable** [N-UNCOUNT-U14] **Accounts receivable** is money owed to a company for products sold on credit, and can be seen as an asset. **należności, wierzytelności**
- actual food cost** [N-COUNT-U11] An **actual food cost** is the combined price of producing menu items over a specified period of time. **rzeczywiste koszty produkcji pozycji z menu**
- address** [V-T-U1] To **address** something is to direct one's attention and efforts toward a particular purpose. **zająć się czymś**
- advertisement** [N-COUNT-U9] An **advertisement** is an announcement in a newspaper or on radio, television, or the Internet that promotes a business. **reklama**
- alcohol** [N-UNCOUNT-U10] **Alcohol** is a type of liquid that can cause intoxication when consumed. **alkohol**
- allowable food cost** [N-COUNT-U12] An **allowable food cost** is the cost of food permitted by an annual operating budget. **dopuszczalne koszty zakupu surowców do przygotowania potraw**
- assets** [N-UNCOUNT-U14] **Assets** are anything of value that can be converted into cash or otherwise invested to gain profit. **aktywa**
- assign** [V-T-U1] To **assign** something is to give someone a duty or task to perform. **przypisać, przydzielić komuś zadanie**
- assistant** [N-COUNT-U15] An **assistant** is a person who performs basic food preparation tasks under the direction of a chef. **pomocnik kucharza**
- balance** [V-T-U5] To **balance** the day's transaction is to compute all debits and credits over a set time period. **zrównoważyć**
- balance sheet** [N-COUNT-U14] A **balance sheet** is a document that shows an analysis of a business's assets, liabilities, and owner's equity. **bilans; rachunek zysków i strat**
- bleach** [N-UNCOUNT-U2] **Bleach** is a cleaning liquid used to whiten and remove stains in clothing, and which disinfects floors and surfaces. **wybielacz**
- block** [V-T-U3] To **block** an exit is to prevent movement through a space that is supposed to be clear. **zablokować**
- budget** [N-COUNT-U11] A **budget** is the total amount of money allowed for a purpose or set period of time. **budżet**
- burn** [N-COUNT-U3] A **burn** is the damage caused to skin by exposure to excessive heat. **oparzenie**
- calorie** [N-COUNT-U6] A **calorie** is a unit that measures the amount of usable energy stored in food. One calorie is the equivalent of the amount of energy it takes to raise the temperature of 1 gram of water by 1 degree Celsius. **kaloria**
- carbohydrate** [N-COUNT-U6] A **carbohydrate** is any organic compound in a large category that includes sugars, starches, and celluloses. Carbohydrates derive from plant sources and are the main energy source in most diets. **węglowodan**
- cash balance** [N-COUNT-U5] A **cash balance** is an amount of cash held in a particular location at a given time. **saldo gotówkowe**
- cash register** [N-COUNT-U5] A **cash register** is a machine used to calculate sales and store money. **kasa fiskalna**
- chaining recipe** [N-COUNT-U11] A **chaining recipe** is a recipe that is used to create an item that is used in the preparation of another recipe. **przepis na wykonanie czegoś, co będzie składnikiem kolejnej potrawy, przygotowanej według innego przepisu**

check average [N-COUNT-U10] **Check average** refers to the average amount spent by each customer in a restaurant. *uśredniona wartość rachunku*

chef de cuisine [N-COUNT-U15] A **chef de cuisine** is a chef who has authority in a kitchen and oversees all kitchen operations. *szef kuchni*

clean [ADJ-U1] If something is **clean**, it is free of dirt and contamination. *czysty*

clear [ADJ-U3] If a doorway is **clear**, there is ample room to pass through the space. *pusty, niezablokowany*

clock in [V-I-U1] To **clock in** is to register or make a record of one's arrival to work, usually by punching a card. *rejestrować czas przyścia do pracy*

clock out [V-I-U5] To **clock out** is to mark the exact time on a time card when an employee's work shift is finished. *rejestrować czas wyjścia z pracy*

close [V-I-U5] To **close** is to shut down business operations at the end of a day. *skończyć (pracę); zamknąć (np. restaurację po godzinach)*

competition analysis [N-COUNT-U9] A **competition analysis** is a study that determines the performance of competing businesses. *analiza konkurencji*

competitor [N-COUNT-U12] A **competitor** is a rival business in a commercial market. *konkurent*

consistent [ADJ-U11] If something is **consistent**, it is of the same standard each time. *jednolity, stały*

contribution margin [N-COUNT-U12] A **contribution margin** is a menu item's selling price less the menu item's food cost. *marża brutto po odjęciu kosztów zmiennych (różnica pomiędzy ceną potrawy w jadłospisie, a kosztami jej produkcji)*

control [V-T-U8] To **control** something is to develop and implement procedures to make sure it operates efficiently. *kontrolować*

cook's helper [N-COUNT-U15] A **cook's helper** is a kitchen worker who assists the chefs by cleaning, preparing, and sometimes serving food. *pomocnik kucharza*

coordinate [V-T-U8] To **coordinate** is to assign work and organize staff to perform duties. *koordynować, zarządzać*

cost of goods sold [N-UNCOUNT-U13] **Cost of goods sold** is the expense figure for the costs of inventory that a company has sold over a given period. *koszt wyrobów sprzedanych*

cost of sales [N-UNCOUNT-U13] **Cost of sales** is the expense figure for the costs of inventory that a company has sold over a given period. These costs include material purchases, production costs, and the transport of all goods sold. *koszt sprzedaży*

coupon [N-COUNT-U9] A **coupon** is a voucher that can be used to obtain a discount, gift, or refund as part of a sales promotion for a business. *kupon, bonus, bon rabatowy*

culinary arts [N-UNCOUNT-U15] **Culinary arts** is the preparation and cooking of foods. *sztuka kulinarna*

culinary management [N-UNCOUNT-U15] **Culinary management** is the profession of overseeing the preparation and cooking of food as well as knowing the aspects of running and owning a restaurant. *zarządzanie w branży gastronomicznej*

cut [V-T-U1] To **cut** something is to separate it into pieces using the sharp edge of a knife or scissors. *pociąć, pokroić*

demographic information [N-UNCOUNT-U9] **Demographic information** is the characteristics of a population used for research. *dane demograficzne*

dessert menu [N-COUNT-U10] A **dessert menu** is a menu listing sweet desserts served after a meal. *karta deserów*

direct [V-T-U8] To **direct** people is to organize and supervise the work they do. *kierować, zarządzać*

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- disposable glove** [N-COUNT-U2] A **disposable glove** is a fitted glove made of plastic or latex that is used when cleaning or handling food. *rękawiczka jednorazowa*
- draw attention to** [V PHRASE-U10] To **draw attention to** an item is to refer to it in a way that catches the attention of other people. *przyciągać uwagę*
- dull** [ADJ-U3] If a knife is **dull**, its blade does not have a sharp edge. *tępy (o nożu)*
- elasticity of demand** [N-UNCOUNT-U12] **Elasticity of demand** is the correlation between price changes and demand for an item. *elastyczność popytu*
- emergency exit** [N-COUNT-U3] An **emergency exit** is an additional exit from a building that is used in the case of fire or other emergency. *wyjście awaryjne*
- encourage** [V-T-U10] To **encourage** someone is to give him or her support and positive reinforcement. *zachęcić*
- energy-dense** [ADJ-U6] If a food is **energy-dense**, it is high in calories while containing relatively few nutrients. *bogaty w energię, o wysokiej wartości energetycznej*
- evaluate** [V-T-U8] To **evaluate** something is to determine if it is meeting acceptable standards. *ocenić*
- executive chef** [N-COUNT-U15] An **executive chef** is a chef who has authority in a kitchen and oversees all kitchen operations. *główny kucharz, kuchmistrz*
- factor in** [V PHRASE-U12] To **factor in** something is to take it into account when making a decision. *wziąć coś pod uwagę*
- fat** [N-UNCOUNT-U6] **Fat** consists of one or more oily solids that are found in plant and animal tissue and used as a reserve source of energy. *tłuszcz*
- feasibility study** [N-COUNT-U9] A **feasibility study** is an evaluation of how difficult it will be to accomplish a task. *studium wykonalności*
- fire** [N-COUNT-U3] A **fire** is a burning flame. *ogień; pożar*
- fire hazard** [N-COUNT-U3] A **fire hazard** is an object or situation that increases the risk of damage or injury from fire. *zagrożenie pożarowe*
- first aid** [N-UNCOUNT-U3] **First aid** is medical treatment applied immediately after an accident or injury. *pierwsza pomoc*
- fixed assets** [N-UNCOUNT-U14] **Fixed assets** are physical things of value that are used for production of goods, but are not easily converted to cash, such as property, factories, and machinery. *środki trwałe*
- food allergy** [N-COUNT-U7] A **food allergy** is an abnormal reaction to a particular food, causing a person's immune system to react with symptoms such as digestive problems, hives, or breathing difficulties. *alergia pokarmowa*
- food poisoning** [N-UNCOUNT-U2] **Food poisoning** is an illness that is caused by consuming certain bacteria in food. *zatrucie pokarmowe*
- foodborne** [ADJ-U2] If something is **foodborne**, it results from food. *przenoszony drogą pokarmową*
- function key** [N-COUNT-U4] A **function key** is a key that processes payment transactions. Some functions include void, discount, clear, and no-sale. *klawisz funkcyjny*
- gluten-free** [ADJ-U7] If a dish is **gluten-free**, it is made without gluten, a protein found in grains such as wheat, barley and rye. *bez glutenu*
- GMO** [N-UNCOUNT-U7] **GMO** is short for genetically modified organism, an organism that has been altered through genetic engineering to improve growth or yield. *GMO (organizm modyfikowany genetycznie)*
- gross profit** [N-UNCOUNT-U13] **Gross profit** is the difference between total income, or revenue, and the costs of production, before accounting for overhead and other expenses. *zysk brutto*
- guest** [N-COUNT-U9] A **guest** is someone who is paying to eat at a restaurant. *gość, klient restauracji*

hairnet [N-COUNT-U2] A **hairnet** is a mesh net worn over the hair to keep it in place and to prevent loose strands from falling in food. *siatka na włosy*

handle [V-T-U2] To **handle** something is to manage it with one's hands. *zajmować się czymś*

highest-price method [N-UNCOUNT-U12] The **highest price method** is setting prices for menu items at the highest amount a customer would likely be willing to pay. *metoda ustalenia możliwie najwyższych cen w jadłospisie*

hospitality [N-UNCOUNT-U15] **Hospitality** is the friendly reception of guests or strangers in an establishment. *gościnność*

hygiene [N-UNCOUNT-U2] **Hygiene** is all the habits, practices, and behavior one conducts in order to maintain health and cleanliness. *higiena*

implement [V-T-U8] To **implement** something is to put it to use or put it into action. *implementować, wdrażać*

income statement [N-COUNT-U13] An **income statement** is a statement of a company's financial position that is compiled at the end of an accounting period to show all revenues, costs, and expenses over that period of time. *roczne zestawienie dochodów*

increase [V-T-U10] To **increase** something is to add to it or make it larger. *zwiększyć*

ingredient file [N-COUNT-U11] An **ingredient file** is a component of recipe management software that contains information about each ingredient that is purchased. *plik ze spisem zakupionych składników (w oprogramowaniu do zarządzania przepisami kulinarnymi)*

ingredient list [N-COUNT-U7] An **ingredient list** is a written list of every ingredient contained in a product or recipe. *lista składników*

inspect [V-T-U1] To **inspect** something is to examine it carefully to see if it has certain qualities. *skontrolować, sprawdzić*

intuitive-price method [N-UNCOUNT-U12] The **intuitive price method** is setting prices for menu items by guessing what the selling price actually is. *intuicyjne ustalanie cen w jadłospisie*

inventory [N-COUNT-U14] An **inventory** is a supply of saleable goods held in stock by a company. *zapas*

keyboard [N-COUNT-U4] A **keyboard** is a panel of buttons that control a computer. *klawiatura*

lactose-intolerant [ADJ-U7] If a person is **lactose-intolerant**, they are unable to digest milk-based products. *nietolerujący laktozy*

liabilities [N-UNCOUNT-U14] **Liabilities** are a business's debts and expenses. *zobowiązania finansowe*

local [ADJ-U7] If ingredients are **local**, they are grown, raised or processed within close proximity to the consumer. *lokalny*

lock up [V-I-U5] To **lock up** is to lock all doors to a business at the end of a day. *zamknąć (na noc)*

long-range plan [N-COUNT-U8] A **long-range** plan is a business's goals and ideas for the future. *plan długoterminowy*

loss-leader price method [N-UNCOUNT-U12] The **loss-leader price method** is setting a very low price for a few menu items so that customers will come in to purchase them and then purchase other items as well. *ustalenie niskich cen wybranych pozycji w jadłospisie, aby zachęcić klientów do odwiedzenia restauracji*

low-carb [ADJ-U7] If a dish is **low-carb**, it provides few carbohydrates. *o niskiej zawartości węglowodanów*

low-sodium [ADJ-U7] If a dish is **low-sodium**, it contains a limited amount of naturally occurring sodium or added salt. *o niskiej zawartości sodu*

magnetic strip reader [N-COUNT-U4] A **magnetic strip reader** is a device that collects data stored on a credit card for payment of a bill. *czytnik taśmy magnetycznej*

maintain [V-T-U2] To **maintain** something is to preserve it or keep it in a healthy and successful state. *utrzymywać (w dobrym stanie); konserwować*

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- management** [N-UNCOUNT-U8] **Management** is the organization and control of a business's operation. *zarządzanie*
- margin** [N-COUNT-U13] A **margin** refers to a yield, gain, or profit. *margines*
- market analysis** [N-COUNT-U9] A **market analysis** is a study that determines the factors, conditions, and characteristics of a consumer market. *analiza rynku*
- market research** [N-UNCOUNT-U9] **Market research** is the gathering and analysis of what goods and services consumers are interested in purchasing. *badanie rynku*
- marketing** [N-UNCOUNT-U9] **Marketing** is the ways in which a business gets customers to come in and buy things. *marketing*
- marketing plan** [N-COUNT-U9] A **marketing plan** is a written document that plans out the actions needed to attain marketing goals. *plan marketingowy*
- markup** [N-COUNT-U12] A **markup** is the difference between the cost of producing a standard portion and the price it is sold for on the menu. *marża*
- MBA** [N-COUNT-U15] An **MBA** is a Master's Degree in Business Administration. *magister zarządzania*
- meatless** [ADJ-U7] If a dish is **meatless**, it is made without meat or meat by-products. *beźmięsny*
- meeting** [N-COUNT-U1] A **meeting** is when a pair or group comes together, usually for a particular purpose. *spotkanie*
- menu board** [N-COUNT-U4] A **menu board** is a board that rests on top of the keyboard and identifies which keys correspond to certain functions. *menu board (górną część klawiatury, umożliwiającą dostosowanie funkcji urządzenia do potrzeb danej restauracji)*
- menu item file** [N-COUNT-U11] A **menu item file** is a component of recipe management software that contains information about menu items tracked by a point of sale system. *plik z daną pozycją menu (w oprogramowaniu do zarządzania przepisami)*
- mineral** [N-COUNT-U6] A **mineral** is an inorganic substance that is necessary for human nutrition. Examples include calcium, iron, sodium and zinc. *minerał*
- mission** [N-COUNT-U8] A **mission** is a task or objective that is a person's responsibility to accomplish. *misja*
- modifier key** [N-COUNT-U4] A **modifier key** is a key that permits servers to relay instructions to the kitchen about how food should be prepared. *przycisk modyfikujący (pozwala na przekazanie uwag bezpośrednio do kuchni)*
- mop** [V-I-U5] To **mop** is to clean a floor with a mop and water. *umyć (podłogę)*
- net profit** [N-UNCOUNT-U13] **Net profit** is the measure of a business's profitability, or the difference between revenue and total expenses. *zysk netto*
- net sales** [N-UNCOUNT-U13] **Net sales** is the amount of money a business receives for its products or services, after accounting for discounts, returns, and damaged goods. *sprzedaż netto*
- numeric keypad** [N-COUNT-U4] A **numeric keypad** is a set of keys that perform data entry functions such as ringing up items, price look-up, and opening guest tabs. *klawiatura numeryczna*
- nutrient-dense** [ADJ-U6] If a food is **nutrient-dense**, it is rich in nutrients while containing relatively few calories. *bogaty w składniki odżywcze*
- nutrition** [N-COUNT-U6] The scientific study of **nutrition** is concerned with food, nourishment, and dietary needs for a healthy lifestyle. *odżywianie*
- obesity** [N-COUNT-U6] **Obesity** is the state of having an unhealthy excess of body fat, defined as being 30 pounds or more above a healthy body weight. *otyłość*
- open** [V-T-U1] To **open** something is to make it available to the public for service. *otworzyć; udostępnić*
- order entry device** [N-COUNT-U4] An **order entry device** is an electronic device that assists in the processing of orders, such as keyboards, terminals, and magnetic strip readers. *urządzenie do zarządzania zamówieniami*

organic [ADJ-U7] If produce is **organic**, it is grown using only certified animal or vegetable-based pesticides that meet set safety standards. **organiczny, naturalny**

organize [V-T-U8] To **organize** something is to put it in order. **organizować, porządkować**

overhead [N-UNCOUNT-U13] **Overhead** is all the costs associated with business operations, but not directly related to the products themselves. **koszty ogólne**

owner's equity [N-UNCOUNT-U14] **Owner's equity** is the portion of a company's assets owned by the owner of a company after all liabilities have been accounted for. **kapitał własny**

profit and loss report [N-COUNT-U13] A **profit and loss report** is a statement of a company's financial position that is compiled at the end of an accounting period to show all revenues, costs, and expenses over that period of time. **rachunek wyników, raport zysków i strat**

patisserie [N-COUNT-U15] A **patisserie** is a shop where pastries and cakes are sold. **cukiernia, ciastkarnia**

personal chef [N-COUNT-U15] A **personal chef** is a chef who prepares meals in a client's own kitchen and bases meals on the client's preferences. **osobisty kucharz**

perspective [N-UNCOUNT-U9] **Perspective** is the way someone thinks about something. **perspektywa, punkt widzenia**

pesticide [N-COUNT-U7] A **pesticide** is a substance used on crops to deter or destroy insects that are harmful to cultivated plants. **pestycyd, środek owadobójczy**

plan [V-T-U8] To **plan** something is to create a method of doing it before taking action. **planować**

portion size [N-COUNT-U11] A **portion size** is the amount of a type of food that is given to a person. **wielkość porcji**

POS (point of sale) system [N-COUNT-U5] A **POS (point of sale) system** is a computer that calculates sales, records transactions, tracks inventory, and processes credit card payments. It often uses a barcode reader. **punkt sprzedaży (komputer wyposażony w oprogramowanie zarządzające wszystkimi funkcjami związanymi ze sprzedażą)**

precosting [N-UNCOUNT-U11] **Precosting** is the process of finding the market cost of ingredients needed for a recipe and determining the cost of a prepared portion of a menu item. **wstępna wycena**

preset key [N-COUNT-U4] A **preset key** is a key that is labeled with either an item name or a drawing of an item. Pressing the key will bring up the price, descriptor, code, and other information for the item. **przycisk zaprogramowany (po jego wciśnięciu widoczna jest charakterystyka produktu np. cena, opis)**

pressure [V-T-U10] To **pressure** someone is to push him or her to make a choice by use of strong language or overpowering influence. **wywierać presję**

price look-up key [N-COUNT-U4] A **price look-up key** is a key that looks up the cost of an item after a server enters in the item code. **przycisk służący do sprawdzania ceny**

primary group [N-COUNT-U8] A **primary group** consists of the people that a manager is directly accountable to, such as customers, owners, boards of directors, and employees. **grupa podstawowa**

profit margin [N-COUNT-U10] A **profit margin** is the difference between total income and total costs. **marża zysku**

profit pricing [N-UNCOUNT-U12] **Profit pricing** is a pricing method that takes into account profit requirements and expenses that are not related to food when determining the price of an item. **sposób ustalania cen, przy którym bierze się pod uwagę wymagania dotyczące wielkość zysku i wydatki niezwiązane bezpośrednio z żywnością**

promotion [N-COUNT-U9] A **promotion** is a particular activity that is used to promote a product or service as a way to increase business. **promocja**

property analysis [N-COUNT-U9] A **property analysis** is a study used to determine the condition of a building, its estimated income, and operating expenses. **analiza rentowności**

Property and Equipment (P&E) [N-UNCOUNT-U14] **Property and Equipment (P&E)** are fixed assets such as factories, machinery, and other physical means of production that are not easily converted to cash. **aktywa trwałe (np. nieruchomości i wyposażenie)**

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- protein** [N-COUNT-U6] **Protein** is a food group consisting of complex organic compounds. Protein contains essential components that are necessary for tissue growth and repair. Good sources of protein are meat, fish, eggs, dairy, and legumes. **białko**
- reasonable-price method** [N-UNCOUNT-U12] The **reasonable-price method** is setting prices for menu items that a customer will think is a good value. **metoda ustalania cen w jadłospisie, które będą atrakcyjne dla klienta**
- receipt** [N-COUNT-U5] A **receipt** is a printed record of a transaction. **rachunek**
- recommend** [V-T-U10] To **recommend** something is to suggest it as a good choice. **rekomendować, polecać**
- register sales** [N-UNCOUNT-U5] **Register sales** refers to all the transactions at one cash register over the course of a day. **rejestr sprzedaży**
- restaurant management** [N-UNCOUNT-U15] **Restaurant management** is the profession of overseeing all the operations of a restaurant. **zarządzanie restauracją**
- revenue** [N-UNCOUNT-U13] **Revenue** is income that a company receives through normal business operations such as the sale of its product. **przychód**
- sanitation** [N-UNCOUNT-U2] **Sanitation** is the maintenance of sanitary conditions, such as taking out trash bags, in order to maintain hygiene and prevent the spread of disease. **higiena sanitarna**
- saturated fat** [N-COUNT-U6] **Saturated fat** is a naturally occurring single bond animal fat, and sometimes vegetable fat, consisting of chains of fatty acids. Consumption of saturated fats raises LDL cholesterol, increasing the risk of heart disease. **tłuszcz nasycony**
- seasonal drink** [N-COUNT-U10] A **seasonal drink** is a special drink served only at a particular time of year. **napój sezonowy**
- secondary group** [N-COUNT-U8] A **secondary group** consists of the people that a manager is indirectly accountable to, such as suppliers, the local community, and regulatory agencies. **grupa drugorzędna (osoby, przed którymi manager pośrednio odpowiada: dostawcy, lokalna społeczność, organizacje nadzorujące)**
- section** [N-COUNT-U1] A **section** is a distinct part of an area. **sekcja**
- server** [N-COUNT-U1] A **server** is a restaurant worker who serves beverages, relays orders from customers to the kitchen, and brings food from the kitchen to customers' tables. **kelner, kelnerka**
- server station** [N-COUNT-U1] A **server station** is a station placed in a dining area that is stocked with server aprons, water pitchers, tabletop supplies, tip trays, and menus. **stacja kelnerska**
- sharp** [ADJ-U3] If a knife is **sharp** it has a thin, smooth blade suitable for cutting. **ostry**
- side work** [N-UNCOUNT-U1] **Side work** includes the tasks that are required to prepare the restaurant for the public. Examples of side work include polishing silver, replacing light bulbs, and sanitizing high chairs. **drobne prace konserwacyjne w restauracji, np. wymiana żarówek, dezynfekcja krzesełek do karmienia dzieci**
- situation analysis** [N-COUNT-U9] A **situation analysis** is a method used to study a business in order to evaluate its capabilities, customers, and environment. **analiza stanu przedsiębiorstwa**
- slippery** [ADJ-U3] If a surface is **slippery**, it is unsafe to walk on because it can cause a person to slide. **śliska (o powierzchni)**
- sodium** [N-COUNT-U6] **Sodium** is the soft, white, metallic element from which common salt, sodium chloride, is formed. **sód**
- sous-chef** [N-COUNT-U15] A **sous-chef** is a chef who is second-in-command of a kitchen under the executive chef. **zastępca szefa kuchni**
- soy-based** [ADJ-U7] If a product is **soy-based**, it is made using processed soy beans. **na bazie soi**
- spill** [N-COUNT-U3] To **spill** liquid is to pour it from its container unintentionally. **rozlać, wylać**
- staff** [V-T-U8] To **staff** a business is to hire people to work at the various jobs needed to run it. **zatrudnić**

standard portion cost [N-COUNT-U11] A **standard portion cost** is the amount of money it costs to produce an individual portion of food or dinner. **koszt produkcji porcji dania**

standard recipe [N-COUNT-U11] A **standard recipe** is a recipe for creating a specific type of food or beverage that lists ingredients, preparation instructions, portion size, equipment, and any other needed information. **standardowy przepis**

standard recipe file [N-COUNT-U11] A **standard recipe file** is a component of recipe management software that contains instructions for preparing all menu items. **plik w programie do zarządzania przepisami kulinarnymi, który zawiera przepisy na wszystkie pozycje w jadłospisie**

stock [V-T-U1] To **stock** something is to provide a supply of an object or objects for use. **zaopatrywać**

suggestive selling [N-UNCOUNT-U10] **Suggestive selling** is a sales technique used by retail employees who recommend additional purchases based on customers' selections. **sprzedaż sugestywna (oferowanie dodatkowych produktów, na podstawie analizy preferencji klientów)**

sweep [V-I-U5] To **sweep** is to remove excess material and dirt from the floor with a broom. **zamiatać**

technique [N-COUNT-U10] A **technique** is the specific way that tasks are carried out in order to accomplish a goal. **technika**

temperature [N-COUNT-U2] A **temperature** is the measurement of how hot or cold something is, determined by a scale measured in degrees of Fahrenheit and Celsius. **temperatura**

three-compartment sink [N-COUNT-U2] A **three-compartment sink** is a stainless steel sink with three bowls that is installed in restaurant kitchens. **zlew trzykomorowy**

total meal cost [N-COUNT-U11] A **total meal cost** is the amount of money it costs to produce individual items that are combined to form meals, which are then sold as single menu selections. **całkowity koszt pełnego posiłku**

touchscreen [N-COUNT-U4] A **touchscreen** is a display on a computer monitor that allows the user to perform operations by touching marked areas on the monitor. **ekran dotykowy**

trans fat [N-UNCOUNT-U6] **Trans fat** is unsaturated fat containing trans-isomer fatty acids, often converted by hydrogenation. Consumption of trans fats raises LDL cholesterol, increasing the risk of heart disease. **tłuszcz trans**

trash [N-UNCOUNT-U5] **Trash** is discarded material and rubbish that is not wanted or needed. **śmieci, odpady**

turn over [V-T-U1] To **turn over** a table is to seat new customers at a table after previous customers leave. **usadzić nowych gości przy stoliku, który się zwolnił**

unsaturated fat [N-UNCOUNT-U6] **Unsaturated fats** are triglyceride fats that are often derived from plant sources. Unsaturated fats can decrease LDL cholesterol, and are considered a healthier food source. **tłuszcz nienasycony**

vegan [ADJ-U7] If a dish is **vegan**, it is made without meat, animal by-products, or dairy. **wegański**

vegetarian [ADJ-U7] If a dish is **vegetarian**, it is made without meat or meat by-products. It may include dairy. **wegetariański**

vitamin [N-COUNT-U6] A **vitamin** is any of numerous organic substances that must be obtained in small amounts from plant or animal sources in the diet to maintain normal growth and activity in the body and brain. **witamina**

warning [N-COUNT-U7] A **warning** is a statement advising caution. **ostrzeżenie**

wash [V-T-U2] To **wash** one's hands is to cleanse them with water and soap, removing dirt and bacteria. **umyć**

wireless handheld server terminal [N-COUNT-U4] A **wireless handheld server terminal** is a remote order entry device that allows servers to enter orders electronically at a guest table instead of writing it down and entering it at a permanent station. **bezprowadowy terminal do przyjmowania zamówień**

yes-or-no [ADJ-U10] A **yes-or-no** question is a question that can be answered with either yes or no, precluding further discussion. **zamknięte (o pytaniu, na które można odpowiedzieć tak lub nie)**