

Glossary

- aftertaste** [N-COUNT-U10] An **aftertaste** is a flavor that remains in the mouth after a substance has been swallowed. **posmak**
- appliance** [N-COUNT-U1] An **appliance** is a machine in a kitchen, usually powered by electricity, that performs a particular function. **urządzenie (sprzęt używany w domu, np. Kuchenka, robot kuchenny)**
- aside** [ADV-U9] If something is put **aside**, it is not being used immediately but is being kept for future use. **na bok, z boku, na boku (np. położyć, odłożyć)**
- bacteria** [N-COUNT-U13] **Bacteria** are tiny living things that can cause diseases. **bakterie**
- bake** [V-T-U9] To **bake** something is to cook something slowly with indirect heat in an oven. **piec (coś w piekarniku)**
- bake pan** [N-COUNT-U6] A **bake pan** is a rectangular pan with shallow walls for cooking food in the oven. **forma do pieczenia (np. ciasta)**
- baker** [N-COUNT-U2] A **baker** is a kitchen worker who bakes breads, muffins, and other baked goods. **piekarz**
- bartender** [N-COUNT-U3] A **bartender** is a restaurant worker who makes and serves alcoholic drinks. **barman**
- beat** [V-T-U9] To **beat** something is to mix something quickly and vigorously until it is smooth. **ubijać**
- bench knife** [N-COUNT-U4] A **bench knife** is a knife with a wide, rectangular blade that is used for dividing dough and scraping cutting boards. **rodzaj noża (używany np. do dzielenia ciasta, do odcinania skrawków ciasta)**
- bitter** [ADJ-U10] If something is **bitter**, it has a sharp flavor with no sweetness. **gorzki (smak)**
- blend** [V-T-U8] To **blend** something is to thoroughly mix two or more ingredients together so that they are no longer in individual pieces. **mieszać, miksować (składniki potrawy)**
- blender** [N-COUNT-U7] A **blender** is an appliance that cuts food into very small pieces and mixes it into a liquid. **blender**
- boning knife** [N-COUNT-U4] A **boning knife** is a thin knife with a pointed blade that is used for separating raw meat from bone. **nóż do oddzielania mięsa od kości**
- broiler cook** [N-COUNT-U2] A **broiler cook** is a kitchen worker who prepares meat that is broiled, grilled, or roasted. **kucharza zajmujący się przygotowywaniem mięsa**
- burn** [V-T-U14] To **burn** something is to damage something with too much heat. **spalić, przypalić (np. potrawę)**
- bus** [V-T-U3] To **bus** a table is to clear it of used dishes and waste. **zbierać brudne naczynia ze stołu (w restauracji)**
- busser** [N-COUNT-U3] A **busser** is a restaurant worker who clears tables. **pomocnik kelnera (sprzątający ze stołów)**
- butcher knife** [N-COUNT-U4] A **butcher knife** is a knife with a heavy, curved blade that is used for cutting meat. **nóż rzeźnicki**
- calorie** [N-COUNT-U15] A **calorie** is a unit that measures the amount of energy that a particular food produces in the body. **kaloria**
- carbohydrate** [N-COUNT-U15] A **carbohydrate** is a substance in food that provides the body with heat and energy. **węglowodan**
- cashier** [N-COUNT-U3] A **cashier** is a restaurant worker who takes payments from customers before or after a meal. **kasjer**
- Celsius** [ADJ-U11] If a measurement is **Celsius**, it uses the temperature scale in which water boils at 100 degrees and freezes at 0 degrees. **w stopniach Celsjusza**
- chef** [N-COUNT-U2] A **chef** is a person who cooks professionally. **kucharz**

chef de cuisine [N-COUNT-U2] A **chef de cuisine** is a chef who has authority in a kitchen and oversees all kitchen operations. **szef kuchni**

chop [V-T-U8] To **chop** something is to cut something into medium to small irregular pieces. **siekać, krajać, szatkować**

cleaver [N-COUNT-U4] A **cleaver** is a knife with a wide, square-nosed blade that is used to chop through bone. **tasak**

colander [N-COUNT-U5] A **colander** is a bowl with many small holes that is used for draining the liquid from something. **cedzak, durszlak**

combine [V-T-U9] To **combine** something is to put two or more things together so that they become one. **łączyć, mieszać (np. składniki)**

contaminate [V-T-U13] To **contaminate** something is to make it dirty or impure by adding an outside material or agent. **zanieczyścić**

cook [V-T-U1] To **cook** food is to apply heat to it in preparation for eating it. **gotować**

cook's helper [N-COUNT-U2] A **cook's helper** is a kitchen worker who assists the chefs by cleaning, preparing, and sometimes serving food. **pomocnik kucharza**

cool [V-I-U9] To **cool** is to decrease in temperature. **chłodzić, studzić, schładzać**

countertop [N-COUNT-U1] A **countertop** is a flat surface in a kitchen that is used to hold and prepare food. **blat kuchenny**

cup [N-COUNT-U12] A **cup** is a unit for measuring ingredients that equals sixteen tablespoons or eight fluid ounces. **filiżanka, szklanka (anglosaska miara objętości)**

cutting board [N-COUNT-U5] A **cutting board** is a flat piece of wood that is used to protect a countertop from knives. **deska do krojenia**

dash [N-COUNT-U12] A **dash** is an imprecise unit for measuring ingredients that is approximately 1/8 teaspoon. **dash (anglosaska miara objętości, ok. 1/8 łyżeczki do herbaty)**

deep fryer [N-COUNT-U7] A **deep fryer** is an appliance that fries food by immersing it in fat or oil. **frytownica**

dice [V-T-U8] To **dice** something is to cut something into regular cubes. **kroić w kostkę**

diet [N-COUNT-U15] A **diet** is the set of foods that a person eats regularly. **dieta, sposób odżywiania**

dishwasher [N-COUNT-U1] A **dishwasher** is a kitchen appliance that cleans dishes with powerful streams of hot water. **zmywarka do naczyń**

dishwasher [N-COUNT-U2] A **dishwasher** is a kitchen worker who is responsible for general cleaning and maintenance, especially washing dishes. **pracownik restauracji zmywający naczynia, pomywacz**

disposal [N-UNCOUNT-U14] **Disposal** is the act of removing or storing waste. **pozbycie się, usuwanie (np. śmieci)**

dissolve [V-I-U9] To **dissolve** is to turn from a solid into a liquid by sitting in a liquid for a period of time. **rozpuszczać (np. proszek w wodzie)**

double boiler [N-COUNT-U6] A **double boiler** is a set of two pots with one pot set inside the other and suspended just above the bottom surface. **bemar (podwójny garnek: z gorącą wodą i z podgrzewaną potrawą)**

drain [V-T-U8] To **drain** something is to remove liquid from something by letting it flow away through a strainer or similar tool. **odcedzać, cedzić**

drop [N-COUNT-U12] A **drop** is a very small unit for measuring ingredients that is approximately 1/100 teaspoon. **kropla (jednostka objętości)**

drop [V-T-U9] To **drop** something is to let something fall gently. **nalewać kroplami**

Glossary

- dull** [ADJ-U14] If something is **dull**, it has an edge that is not sharp. **tępy (o ostrzu)**
- equal** [V-T-U12] To **equal** something is to be precisely the same number or amount as something. **równać się (objętością, liczbą)**
- expiration date** [N-COUNT-U13] An **expiration date** is a date printed on a product that indicates when it will no longer be fresh or safe to consume. **data ważności, termin przydatności do spożycia**
- Fahrenheit** [ADJ-U11] If a measurement is **Fahrenheit**, it uses the temperature scale in which water boils at 212 degrees and freezes at 32 degrees. **w stopniach Fahrenheita**
- fat** [N-UNCOUNT-U15] **Fat** is an oily substance in food that provides calories for the body. **tłuszcz**
- fire hazard** [N-COUNT-U14] A **fire hazard** is a condition that increases the likelihood that something will cause a fire. **zagrożenie pożarem**
- first cook** [N-COUNT-U2] A **first cook** is a kitchen worker who prepares soups, sauces, and boiled dishes. **pierwszy kucharz**
- flavor** [N-COUNT-U10] A **flavor** is a quality that someone can taste in the mouth. **smak**
- fluid ounce** [N-COUNT-U11] A **fluid ounce** is an imperial unit of volume equal to 1/128 gallon or about 29.57 milliliters. **uncja objętości (angielska miara objętości)**
- food poisoning** [N-UNCOUNT-U13] **Food poisoning** is an illness that is caused by consuming certain bacteria in food. **zatrucie pokarmowe**
- food processor** [N-COUNT-U7] A **food processor** is an appliance that chops and mixes food. **robot kuchenny**
- food pyramid** [N-COUNT-U15] A **food pyramid** is a chart that recommends how much of different types of food to eat for balanced nutrition. **piramida żywieniowa**
- food runner** [N-COUNT-U3] A **food runner** is a restaurant worker who supports the servers by carrying food from the kitchen to the customers' tables. **pomocnik kelnera (podający dania)**
- fork** [N-COUNT-U4] A **fork** is a utensil with two or more prongs that is used to hold meat while slicing or for serving. **widelec**
- freezer** [N-COUNT-U1] A **freezer** is a kitchen appliance that preserves food by storing it below 0 degrees Celsius or 32 degrees Fahrenheit. **zamrażarka**
- French knife** [N-COUNT-U4] A **French knife** is a versatile medium-sized knife with a curved, pointed blade that is used for general slicing, chopping, and mincing. **nóż szefa kuchni**
- front-of-house** [ADJ-U3] If something is **front-of-house**, it relates to people or situations that occur in the public part of a restaurant. **na sali restauracyjnej (np. przyrządzanie potraw, personel obsługujący klientów)**
- fry cook** [N-COUNT-U2] A **fry cook** is a kitchen worker who handles frying, both on the stovetop and in the deep fryer. **kucharz zajmujący się smażeniem**
- frying pan** [N-COUNT-U6] A **frying pan** is a pan similar in shape to a skillet, but is much lighter and can be lifted and moved easily. **patelnia**
- gallon** [N-COUNT-U11] A **gallon** is an imperial unit of volume equal to 128 fluid ounces or about 3.79 liters. **galon (miara objętości)**
- gram** [N-COUNT-U11] A **gram** is a metric unit of weight equal to 1/1000 kilogram or about 0.035 ounces. **gram**
- grate** [V-T-U8] To **grate** something is to shred food finely by rubbing it against a rough surface. **trzeć na tarce (np. ser)**
- grater** [N-COUNT-U5] A **grater** is a tool with many small metal blades that is used for cutting food into small pieces. **tarka**

grease [V-T-U9] To **grease** something is to spread a thin layer of oil or fat over something. **natłuszczać, smarować tłuszczem**

heat [V-T-U9] To **heat** something is to increase the temperature of something. **podgrzać, podgrzewać**

heat lamp [N-COUNT-U7] A **heat lamp** is a device that keeps food warm after it is cooked until it is ready to be served. **lampa grzewcza**

host [N-COUNT-U3] A **host** is a restaurant worker who greets customers and directs them to their tables, and often performs other miscellaneous tasks. **pracownik restauracji, który zajmuje się kontrolą obsługi w sali restauracyjnej**

ice maker [N-COUNT-U7] An **ice maker** is an appliance that freezes water into ice cubes or pellets. **kostkarka do lodu**

imperial [ADJ-U11] If a measurement is **imperial**, it uses the system that is based on the ounce and the gallon. **w angielskim systemie miar**

inspection [N-COUNT-U13] An **inspection** is the act of examining something carefully to see if it has certain qualities. **kontrola, inspekcja**

irregular [ADJ-U8] If something is **irregular**, it is not uniform or standardized. **nieregularny**

kilogram [N-COUNT-U11] A **kilogram** is a metric unit of weight equal to 1000 grams or about 2.2 pounds. **kilogram**

kitchen [N-COUNT-U1] A **kitchen** is a room where chefs prepare and cook food. **kuchnia**

knife [N-COUNT-U4] A **knife** is a utensil with a sharp edge for cutting things. **nóż**

label [N-COUNT-U13] A **label** is a piece of printed information attached to something. **etykieta**

ladle [N-COUNT-U5] A **ladle** is a utensil with a deep bowl at the head for scooping liquids like soup. **chochla**

liter [N-COUNT-U11] A **liter** is a metric unit of volume equal to 1000 milliliters or about 33.8 fluid ounces. **litr**

manager [N-COUNT-U3] A **manager** is a person who runs a business or supervises some part of a business. **menedżer**

measuring cup [N-COUNT-U5] A **measuring cup** is a round container in a standard size, larger than a measuring spoon, that is used to measure out ingredients. **miarka kuchenna**

measuring spoon [N-COUNT-U5] A **measuring spoon** is a round spoon in a standard size, smaller than a measuring cup, that is used to measure out ingredients. **łyżka do odmierzania**

metric [ADJ-U11] If a measurement is **metric**, it uses the system that is based on the gram and the liter. **w systemie metrycznym**

microwave [N-COUNT-U7] A **microwave** is a small type of oven that heats food very quickly with short waves of energy. **kuchenka mikrofalowa**

milliliter [N-COUNT-U11] A **milliliter** is a metric unit of volume equal to 1/1000 liter or about 0.03 fluid ounces. **mililitr**

mince [V-T-U8] To **mince** something is to cut something into very small irregular pieces. **siekać, mielić, krajać na drobne kawałki**

minty [ADJ-U10] If something is **minty**, it has a flavor that produces a cooling sensation in the mouth. **miętowy**

mixer [N-COUNT-U7] A **mixer** is a handheld appliance with rotating blades that combines ingredients together. **mikser (urządzenie do miksowania składników)**

nutrition [N-UNCOUNT-U15] **Nutrition** is the process of consuming substances that promote the body's health and growth. **odżywianie**

Glossary

- ounce** [N-COUNT-U11] An **ounce** is an imperial unit of weight equal to 1/16 pound or about 28.35 grams. **uncja**
- oven** [N-COUNT-U1] An **oven** is a kitchen appliance that heats food in an enclosed space. **piekarnik**
- pan** [N-COUNT-U6] A **pan** is a shallow container that holds food during cooking. **rondel**
- paring knife** [N-COUNT-U4] A **paring knife** is a small knife with a pointed blade that is used for cutting fruits and vegetables. **nóż do obierania warzyw i owoców**
- pastry chef** [N-COUNT-U2] A **pastry chef** is a kitchen worker who is responsible for the dessert menu and supervises baking of cakes, cookies, and other pastries. **cukiernik**
- pest** [N-COUNT-U13] A **pest** is a creature that is not wanted in a particular environment, such as a mouse in a kitchen. **szkodnik (np. mysz)**
- pinch** [N-COUNT-U12] A **pinch** is an imprecise unit for measuring ingredients that is approximately 1/2 dash or 1/16 teaspoon. **szczypta**
- pint** [N-COUNT-U12] A **pint** is a unit for measuring ingredients that equals two cups or 16 fluid ounces. **pinta (ok. pół litra)**
- portion** [N-COUNT-U15] A **portion** is the amount of a particular food that someone eats at one time or for one meal. **porcja**
- pot** [N-COUNT-U6] A **pot** is a deep container that holds food during cooking. **garnek**
- pound** [N-COUNT-U11] A **pound** is an imperial unit of weight equal to 16 ounces. **funt (454 gramy)**
- pour** [V-T-U8] To **pour** something is to let something flow out of a container, usually into another container. **nalewać**
- pressure cooker** [N-COUNT-U7] A **pressure cooker** is an appliance that cooks food using steam pressure. **szybkowar**
- protein** [N-UNCOUNT-U15] **Protein** is a fibrous substance in food that provides calories for the body. **białko, proteina**
- recipe** [N-COUNT-U12] A **recipe** is a set of instructions and list of ingredients for making a particular food. **przepis**
- refrigerator** [N-COUNT-U1] A **refrigerator** is a kitchen appliance that preserves food by storing it at a low temperature that is above freezing. **lodówka**
- room temperature** [N-UNCOUNT-U13] **Room temperature** is the typical temperature indoors. **temperatura pokojowa**
- salty** [ADJ-U10] If something is **salty**, it has a flavor produced by sodium, or salt. **słony**
- sauce pan** [N-COUNT-U6] A **sauce pan** is a small, moderately shallow pot with one handle, used on the stove top. **rondel**
- savory** [ADJ-U10] If something is **savory**, it has a flavor produced by meat or animal products. **aromatyczny**
- scale** [N-COUNT-U7] A **scale** is a device that measures the weight of something. **waga**
- scoop** [N-COUNT-U5] A **scoop** is a utensil with a deep bowl at the head for scooping and measuring out dry ingredients. **łyżka (miara), łyżka do lodów**
- seat** [V-T-U3] To **seat** someone is to direct a customer to a particular table in a restaurant. **wskazać miejsce (w restauracji), posadzić (kogoś)**
- server** [N-COUNT-U3] 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**
- sharp** [ADJ-U14] If something is **sharp**, it has a very thin edge that cuts easily. **ostry (np. o nożu)**

sheet pan [N-COUNT-U6] A **sheet pan** is a wide, flat pan used for baking. **blacha do pieczenia**

sift [V-T-U8] To **sift** something is to remove chunks from a powdery substance by running it through a piece of mesh. **przesiewać (np. mąkę)**

sink [N-COUNT-U1] A **sink** is a bowl set into a countertop with a faucet for running water into it and a drain for removing water from it. **zlewozmywak**

skillet [N-COUNT-U6] A **skillet** is a heavy iron pan with very shallow walls that is used for frying. **rodzaj patelni**

slippery [ADJ-U14] If something is **slippery**, it is very smooth or wet and might cause someone to fall down. **śliski**

smidgen [N-COUNT-U12] A **smidgen** is an imprecise unit for measuring ingredients that is approximately 1/2 pinch. **odrobina, kapka (czegoś)**

sodium [N-UNCOUNT-U15] **Sodium** is an element that is found in salt and other substances in food or added to food. **sód (pierwiastek)**

soiled [ADJ-U13] If something is **soiled**, it has become dirty. **zabrudzony, pobrudzony**

sour [ADJ-U10] If something is **sour**, it has a flavor often produced by acids in citrus fruits like lemons. **kwaśny**

sous-chef [N-COUNT-U2] A **sous-chef** is a kitchen worker who is second in command to the chef de cuisine and supervises other kitchen staff. **zastępca szefa kuchni**

spatula [N-COUNT-U5] A **spatula** is a utensil with a flat, flexible head for scraping and spreading. **szpatułka kuchenna**

spicy [ADJ-U10] If something is **spicy**, it has a flavor that produces a burning sensation the mouth. **ostry, mocno przyprawiony (o potrawie)**

spill [N-COUNT-U14] A **spill** is an accident in which liquid drops onto the floor or over another surface. **coś rozlanego, wylanego**

spoon [N-COUNT-U5] A **spoon** is a utensil with a curved head for scooping or stirring. **łyżka**

spoonful [N-COUNT-U12] A **spoonful** is an imprecise unit for measuring ingredients that is approximately a tablespoon. **łyżka (miara objętości)**

steel [N-COUNT-U4] A **steel** is a utensil with a long, magnetic rod that is used to keep knives sharp. **ostrzałka do noży**

stir [V-T-U9] To **stir** something is to mix something by moving a utensil through it. **mieszać, zamieszać**

stock pot [N-COUNT-U6] A **stock pot** is a large, high-walled pot with handles on either side for two-handed lifting, used on the stove top. **wysoki garnek**

store [V-T-U14] To **store** something is to hold something in a particular place until it is used. **przechowywać**

stove [N-COUNT-U1] A **stove** is a kitchen appliance that heats food on an open surface. **piec (urządzenie), kuchenka**

strain [V-T-U14] To **strain** something is to injure something by putting too much weight on it or by stretching it in an unsafe way. **nadwyrężyć, ciągnąć (coś)**

strainer [N-COUNT-U6] A **strainer** is a metal bowl with small holes that sits in a pot opening and is used for draining liquid from cooked food. **durszlak, cedzak**

sweet [ADJ-U10] If something is **sweet**, it has a flavor usually produced by sugars. **słodki (o smaku)**

tablespoon [N-COUNT-U12] A **tablespoon** is a unit for measuring ingredients that equals three teaspoons or 1/2 fluid ounce. **łyżka stołowa (miara objętości)**

Glossary

- taste** [V-I-U10] To **taste** is to produce the flavor of something in the mouth (often followed by an adjective). **mieć smak, smakować**
- taste bud** [N-COUNT-U10] A **taste bud** is an organ in the mouth that receives the flavor of something. **kubek smakowy**
- teaspoon** [N-COUNT-U12] A **teaspoon** is a unit for measuring ingredients that equals 1/3 tablespoon. **łyżeczka do herbaty (miara objętości)**
- thermometer** [N-COUNT-U13] A **thermometer** is a device that measures how hot or cold something is. **termometr**
- toaster** [N-COUNT-U7] A **toaster** is an appliance that toasts bread. **toster**
- tongs** [N-COUNT-U5] **Tongs** are a U-shaped utensil that clamps around something to pick it up. **szcypce**
- toss** [V-T-U8] To **toss** something is to lightly mix two or more ingredients together, still leaving them in individual pieces. **mieszać delikatnie, obtaczać**
- trained** [ADJ-U14] If someone is **trained**, he or she has been taught how to do something. **wyszkolony**
- utensil** [N-COUNT-U4] A **utensil** is a simple object or device that is used to perform a particular function in the kitchen. **akcesorium kuchenne (przyrząd, narzędzie, naczynie)**
- vegetable cook** [N-COUNT-U2] A **vegetable cook** is a kitchen worker who handles vegetable preparation, cleaning, and cooking. **kucharz zajmujący się przygotowaniem warzyw**
- vitamin** [N-COUNT-U15] A **vitamin** is a substance in food that promotes health in a particular part or function of the body. **witamina**
- waitstaff** [N-UNCOUNT-U3] The **waitstaff** is the group of restaurant workers who take orders and bring food to customers, including servers and food runners. **kelnerzy**
- whisk** [N-COUNT-U5] A **whisk** is a utensil with several loops of metal wire at the head for stirring and beating ingredients. **trzepaczka**