

FOOD VOCABULARY

Appetizer: A small dish served before the main course to stimulate the appetite.

Main Course: The primary dish in a meal, often consisting of meat, fish, or a substantial vegetarian option.

Side Dish: A smaller, accompanying dish served alongside the main course.

Dessert: Sweet dishes typically served at the end of a meal.

Snack: A small amount of food eaten between meals.

Cuisine: A style or method of cooking, especially as characteristic of a particular country, region, or establishment.

Spices: Aromatic or pungent substances used to flavor food.

Herbs: Plants used for their aromatic, savory, or medicinal qualities in cooking.

Ingredients: The components used to make a dish.

Recipe: A set of instructions for preparing a particular dish.

Cooking Methods:

Boil	Roast	Steam	Bake
Grill	Saute	Fry	Simmer

Taste:

Sweet	Bitter	Umami
Sour	Salty	

Beverages:

Water	Soda	Tea	Beer
Juice	Coffee	Wine	Cocktails

Condiments:

Ketchup	Mayonnaise	Vinegar
Mustard	Soy sauce	Hot sauce

Utensils:

Fork	Chopsticks	Whisk	Colander
Knife	Ladle	Grater	
Spoon	Tongs	Peeler	

Meals:

Breakfast	Lunch	Snack
Brunch	Dinner	

Food Groups:

Fruits	Grains	Protein (meat, fish, beans, etc.)	Dairy
Vegetables			Fats and Oil

Restaurant

Café	Grocery store	Food court
Bakery	Farmers' market	Food truck

Fruits:

Apple	Pineapple	Blueberry	Lemon
Banana	Mango	Raspberry	Lime
Orange	Kiwi	Blackberry	Coconut
Grapes	Peach	Plum	Nectarine
Strawberry	Pear	Avocado	Apricot
Watermelon	Cherry	Grapefruit	

Vegetables:

Carrot
Broccoli
Spinach
Tomato
Cucumber
Bell Pepper

Onion
Garlic
Potato
Sweet Potato
Zucchini
Eggplant

Mushroom
Cauliflower
Lettuce
Cabbage
Green Bean
Pea

Radish
Beet
Celery
Parsley (Herb)
Dill (Herb)

Desserts

Cake
Pie
Ice Cream
Cookies
Pudding
Pastries
Donuts