



## Restaurant Vocabulary

Here are some most useful restaurant-related vocabulary words:

1. **Reservation:** Booking a table in advance.
2. **Appetizer:** A small dish before the main course.
3. **Entree/Main Course:** The primary dish of the meal.
4. **Dessert:** Sweet course served at the end of a meal.
5. **Beverage:** Any type of drink.
6. **Specials:** Unique dishes offered on a particular day.
7. **Side Dish:** A smaller plate served alongside the main course.
8. **Waitstaff:** People who serve food and drinks.
9. **Busser:** Employee who clears and cleans tables.
10. **Host/Hostess:** A person who greets and seats guests.
11. **Buffet:** A meal where people serve themselves.
12. **A la Carte:** Ordering individual dishes from the menu.
13. **Chef's Special:** A unique dish prepared by the chef.
14. **Wine List:** Menu of available wines.
15. **Bill/Check:** The total cost for the meal.
16. **Happy Hour:** This time with discounts, usually on drinks.
17. **Tasting Menu:** A menu with small portions of several dishes.
18. **Ambiance:** The atmosphere of the restaurant.
19. **Dress Code:** Required attire for the restaurant.
20. **Sommelier:** A wine expert in a restaurant.
21. **Barista:** A person who prepares coffee.
22. **Takeout:** Food ordered to eat elsewhere.
23. **Kids' Menu:** Menu is designed for children.
24. **Vegan Options:** Dishes without animal products.
25. **Gluten-Free:** Food without gluten.
26. **Allergen Info:** Information about potential allergens in dishes.
27. **Cuisine:** Style or type of cooking.
28. **Dining Etiquette:** Proper manners while eating.
29. **Seating Preference:** Choice of where to sit, like a booth or table.
30. **Table Service:** Service provided at the table, as opposed to self-service.
31. **Course:** A specific part of a meal (appetizer, main course, etc.).
32. **Wine Pairing:** Selecting wines that complement the food.
33. **Dining Al Fresco:** Eating outdoors.

34. **Chef:** The professional preparing your meal.
35. **Shared Plates/Tapas:** Small dishes intended for sharing.
36. **Self-Service:** Serving oneself, often used in buffets.
37. **Tablecloth:** Cloth covering the dining table.
38. **Napkin:** Cloth or paper for wiping mouth and hands while eating.
39. **Cutlery:** Utensils like knives, forks, and spoons.
40. **Wait Time:** Duration before being seated or served.
41. **Gourmet:** High-quality, often exotic or special food.
42. **Bistro:** A small, casual dining restaurant.
43. **Cafeteria:** A self-service restaurant.
44. **Fine Dining:** High-end, upscale restaurant experience.
45. **Booth:** A seating area with benches on two sides of a table.
46. **Counter Seating:** Eating at a bar or counter.
47. **Feedback Form:** A form for giving comments about the dining experience.
48. **Order:** The selection of food and drinks by a customer.
49. **Table Number:** The specific number assigned to a table in the restaurant.
50. **Menu:** The list of food and drink options available in the restaurant.
51. **Daily Specials:** Unique dishes or deals offered on a particular day.
52. **Allergen Information:** Details about potential allergens in dishes.
53. **Service Charge:** An additional service charge, often included in the bill.
54. **Refill:** Adding more drinks to a customer's glass.
55. **Chef's Recommendation:** Dishes suggested by the chef.
56. **Wine Pairing:** Suggesting wines that complement certain dishes.
57. **Customer Preferences:** Specific likes or dislikes of customers.
58. **Seating Arrangement:** The layout of tables and seating in the restaurant.
59. **Reservation:** A pre-booked arrangement for dining at the restaurant.
60. **Waiting List:** A list of customers waiting for a table.
61. **Takeout Order:** Food ordered to be taken away from the restaurant.
62. **Upselling:** Encouraging customers to buy more expensive items or add-ons.
63. **Splitting the Bill:** Dividing the total cost of the meal between customers.
64. **Gratuity/Tips:** Extra money given by customers for good service.
65. **Complaint Handling:** Dealing with customers' complaints or issues.
66. **Table Setting:** The arrangement of tableware for each diner.
67. **Clearing Tables:** Removing dishes and utensils after customers have finished eating.
68. **Food Safety:** Practices to ensure the food served is safe to consume.
69. **Hygiene Standards:** Rules to maintain cleanliness and prevent contamination.
70. **Server Station:** This area where waiters prepare for service, like getting cutlery or napkins.

## List of Restaurant Vocabulary Words

Here is an A to Z List of all common vocabulary words that we use at a restaurant;

- |               |              |             |
|---------------|--------------|-------------|
| 1. allergy    | 8. bartender | 15. boil    |
| 2. ambience   | 9. beef      | 16. booth   |
| 3. appetizer  | 10. beverage | 17. bowl    |
| 4. appetizing | 11. bill     | 18. braised |
| 5. aroma      | 12. bistro   | 19. bread   |
| 6. bake       | 13. bitter   | 20. brunch  |
| 7. bar        | 14. blend    | 21. buffet  |

22. butter
23. cafe
24. cafeteria
25. cake
26. capacity
27. caramelize
28. cashier
29. chair
30. charge
31. check
32. chef
33. chicken
34. chop
35. cleanliness
36. coffee
37. knead
38. knife
39. lemonade
40. lettuce
41. lunch
42. main course
43. manager
44. marinate
45. meal
46. meat
47. menu
48. milk
49. mix
50. mug
51. napkin
52. non-perishable
53. organic
54. peel
55. perishable
56. plate
57. platter
58. preservative
59. recipe
60. reservation
61. roast
62. sandwich
63. sanitation
64. sauce
65. saucer
66. sauté
67. savory
68. seafood
69. seared
70. seasoning
71. seating
72. server
73. service
74. shelf-life
75. side order
76. silverware
77. simmer
78. slice
79. soda
80. soup
81. sour
82. sous-chef
83. special
84. specials
85. spice
86. spices
87. spicy
88. starters
89. steak
90. steam
91. sugar
92. sweet
93. table
94. takeout
95. taste
96. tea
97. tip
98. toast
99. tomato
100. tray
101. umami
102. utensils
103. vegan
104. vegetables
105. vegetarian
106. waiter
107. waitress
108. water
109. well-done
110. whisk
111. wine list
112. zest
113. cola
114. condiment
115. cook
116. cooked
117. course
118. cream
119. credit card
120. cuisine
121. cup
122. cutlery
123. decor
124. deli
125. delicatessen
126. delicious
127. delivery
128. dessert
129. dice
130. dine
131. diner
132. dining
133. dinner
134. dish
135. dishwasher
136. dressing
137. eat
138. eggs
139. entrée
140. expiration date
141. farm-to-table
142. ferment
143. fish
144. flavor
145. food
146. fork
147. fresh
148. fries
149. frozen
150. fruit
151. fry
152. garnish
153. glass
154. glassware
155. gluten-free
156. gourmet
157. grate
158. gratuity
159. grill
160. grilled
161. hamburger
162. head waiter
163. health code
164. high tea
165. host
166. hostess
167. hot
168. hygiene
169. ice
170. ice cubes
171. iced

172. ingredients  
173. inspection

174. ketchup  
175. kitchen