



Source: Compensation for Salaried Personnel in Restaurants, 2002: NRA
 Typical Foodservice Career Ladder, NRAEF, 2002 Median across all segments and property sizes

Source: AH&MA 2000 Hospitality Compensation & Benefits Survey, with 2004 Projections. Median across all segments and property sizes.



CULINARY COOKING TERMS

Mise en Place: (pronounced mee-z-on-plahss) French term meaning everything put in place. In order for the chef to prepare delicious, attractive, and nutritious foods, he/she first needs to have the kitchen organized and efficiency set, so that at service time, everything runs smoothly and systematically.

Braise: Cook covered in a small amount of liquid, usually after preliminary browning. In almost all cases the liquid is served with the product as a sauce.

Deglaze: To swirl a liquid in a sauté pan, roast pan or other pan to dissolve cooked particles of food remaining on the bottom.

Mirepoix: (pronounced meer-pwah) A combination of onions, carrots and celery, used in all areas of cooking, not only stocks, but in soups, sauces, meats, fish, poultry and vegetables.

Cooking En Papillote: (pronounced: on poppy-yote) Cooking in paper. The product, flavoring ingredients and sauce is tightly enclosed in a piece of parchment so that steam cannot escape. When it is heated, the item steams in its own moisture. All the juices, flavors and aromas are held inside the paper which is not opened until it is placed before the customer.

Source: Wayne Gissen, Professional Cooking, 5th Edition
 Wilson & Sons, 2003©