**220 word Food, Culinary & Nutrition Vocabulary**

A la carte

Al dente

Amino acid

Anthocyanin

Antipasto

Ascorbic acid

Avgolemono

Bacteria

Basal metabolism

Batter

Beading

Bisque

Body Mass Index (BMI)

Botulism

Bouillon

Braten

Bulgur

Cacao

Caffeine

Calorie

Carbohydrate

Carotene

Caviar

Ceviche

Chiffon cake

Cholesterol

Chorizo

Coagulate

Colander

Consommé

Convection cooking

Cooking losses

Crepe

Crisp-tender

Cross-contamination

Croissant

Crustacean

Curd

Curry

Custard

Dehydration

Double boiler

Drawn fish

Dressed fish

Elastin

Emulsion

Endosperm

Energy star label

Enriched

Entrée

Enzymatic browning

Enzyme

Etiquette

Fat

Fat-soluble vitamin

Fatty acid

Fermentation

Fish filet

Fish steak

Flatware

Flavones

Food borne illness

Fortified foods

Freeze-drying

French knife

Gazpacho

Gelatin

Germ

Ghee

Glucose

Gluten

GRAS list

Gratuity

Gumbo

Haute cuisine

Headspace

Herb

Homogenization

Hors d’ oeuvres

Hydrate

Hydrogenation

Jambalaya

Kasha

Kashrut

Korma

Kosher

Leavening agent

Legumes

Malnutrition

Marbling

Matzo

Meringue

Metabolism

Microorganism

Milkfat

Mineral

Minestrone

Mold

Mole

Mollusk

New potatoes

Nouvelle cuisine

Nutrient

Nutrition

Obesity

Open dating

Organic food

Pasta

Pasteurization

Pectin

Peristalsis

Permanent emulsion

Pesticide

Phyllo

Pomes

Process food

Produce

Protein

Protein-energy malnutrition (PEM)

Quiche

Recommended daily allowance (RDA)

Refined

Retail cut

Rickets

Risotto

Roux

Sanitation

Scorching

Scurvy

Serrated blade

Slurry

Soufflé

Soybean

Spice

Starch

Stemware

Stock soup

Strudel

Sukiyaki

Table linens

Tandoori

Tang

Taste buds

Tea

Teff

Temporary emulsion

Tofu

Toxin

United States Department of Agriculture (USDA)

Unit pricing

Universal product code (UPC)

Vitamin

Water-soluble vitamin

Whey

Whisk

White sauce

Whole grain

Yeast

Yield