

# Glossary

**accredited** [ADJ-U14] If something is **accredited**, it follows certain standards that are defined by an official organization.  
**oficjalnie uznany**

**agitation** [N-UNCOUNT-U10] **Agitation** is stirring or shaking movement. **wzburzenie**

**all-you-can-eat** [ADJ-U11] If something is **all-you-can-eat**, it allows customers to have as much food as they want for a fixed price. **jesz, ile chcesz (typ restauracji)**

**apprentice** [N-COUNT-U15] An **apprentice** is a person who learns a job by working with someone who is experienced in that job **uczeń, praktykant**

**arrangement** [N-COUNT-U11] An **arrangement** is the way that something is placed or organized. **ustawienie, rozmieszczenie, aranżacja**

**associate degree** [N-COUNT-U14] An **associate's degree** is a status indicating that someone has completed a training program, usually after two years of study, and is qualified to practice a particular profession. An associate's degree is less advanced than a Bachelor's degree. **stopień uzyskiwany po ukończeniu dwuletniego college'u (niższy niż licencjat)**

**Bachelor's degree** [N-COUNT-U14] A **Bachelor's degree** is a status indicating that someone has completed a training program, usually after four years of study, and is qualified to practice a particular profession. A Bachelor's degree is more advanced than an associate's degree. **licencjat**

**baked goods** [N-COUNT-U8] **Baked goods** are foods that are made by cooking dough in an oven. **wypieki**

**baking soda** [N-UNCOUNT-U8] **Baking soda** is a mild leavening agent that is commonly used in pastries and other baked goods. **soda oczyszczona (do pieczenia)**

**banquet** [N-COUNT-U15] A **banquet** is a formal meal that is served to large group of people. **bankiet**

**barbecue braising** [N-UNCOUNT-U7] **Barbecue braising** is a cooking method that involves grilling a meat and then braising it in a pot on the grill. **metoda gotowania polegająca na grilowaniu, a następnie duszeniu podsmażonego np. mięsa**

**base** [N-COUNT-U1] A **base** is a substance that serves as the foundation or main ingredient for something. **baza, podstawa**

**baste** [V-T-U6] To **baste** something is to pour fat or other liquids over something while it is cooking. **podlewać, dodawać wody lub tłuszczy (podczas gotowania, duszenia)**

**batter** [N-UNCOUNT-U9] **Batter** is a thick mixture of uncooked ingredients. **panierka**

**bisque** [N-COUNT-U2] A **bisque** is a type of smooth thick soup that is typically made with shellfish. **gęsta zupa ze skorupiaków**

**bleach** [N-UNCOUNT-U12] **Bleach** is a cleaning chemical that is used to kill bacteria and remove discoloration. **wybielacz**

**body** [N-COUNT-U4] A **body** of a salad is the primary vegetable or group of ingredients, aside from the greens. **podstawa saładki, baza sałatek**

**boil** [V-T-U10] To **boil** something is to heat water to 212°F so that it bubbles into steam, or to cook food in water at this temperature. **gotować**

**bone** [N-COUNT-U1] A **bone** is a hard part that makes up the structure of a creature's body. **kość**

**bouillon** [N-COUNT-U2] A **bouillon** is a liquid in which something has been cooked, also called a broth. It may be eaten by itself as a clear soup, or used as a base for other soups. **bulion, rosół, wywar**

**braise** [V-T-U7] To **braise** something is to cook it slowly with indirect moist heat. **dusić (na wolnym ogniu)**

**braising liquid** [N-UNCOUNT-U7] **Braising liquid** is moisture that partially covers food while it is being cooked. **płyn (np. bulion) lub tłuszcz (np. oliwa) stosowany do duszenia**

**braising pot** [N-COUNT-U7] A **braising pot** is a large pot with a lid that seals in moisture during braising. **garnek do duszenia**

**broil** [V-T-U5] To **broil** something is to cook it rapidly with direct dry heat from above. **opiekać**

**broiler pan** [N-COUNT-U5] A **broiler pan** is a two-part pan with a slotted surface on top for draining grease and fat and a solid pan below for catching the grease and fat. **taca do opiekania na bezpośrednim ogniu**

**broth** [N-COUNT-U2] A **broth** is a liquid in which something has been cooked, also called a bouillon. It may be eaten by itself as a clear soup, or used as a base for other soups. **rosół, wywar, bulion**

**brown** [V-T-U9] To **brown** something is to heat the outside of something so that its color becomes darker. **przyrumienić, zbrązowić**

**brown stock** [N-UNCOUNT-U1] **Brown stock** is stock that is made with beef bones. **wywar z kości wołowych**

**buffet** [N-COUNT-U11] A **buffet** is a place where food is placed in a public area so diners can approach the service area and take away the food they want. **bufet, bar (w restauracji)**

**buildup** [N-UNCOUNT-U12] **Buildup** is the gradual increase of something over time. **nagromadzenie, gromadzenie się (np. brudnych naczyń)**

**caramelization** [N-UNCOUNT-U6] **Caramelization** is a chemical reaction that occurs when sugars are cooked that produces a nutty flavor. **karmelizowanie**

**catering** [N-UNCOUNT-U15] **Catering** is the business of providing meals for large groups or parties. **catering, aprowizacja i obsługa (np. przyjęć)**

**certificate** [N-COUNT-U14] A **certificate** is a document indicating that someone has completed a course or training program. **certyfikat, świadectwo, zaświadczenie**

**chafing dish** [N-COUNT-U11] A **chafing dish** is a large pan with a heating mechanism that keeps food warm. **podgrzewacz do potraw**

**charbroiled** [ADJ-U5] If something is **charbroiled**, it is cooked on a surface with raised ridges so that the ridges leave visible lines in the food. **pieczony na grillu przy użyciu węgla drzewnego**

**charcoal** [N-UNCOUNT-U5] **Charcoal** is a hard, black byproduct of wood that is burned to create a heat source for grilling. **węgiel drzewny**

**chicken stock** [N-UNCOUNT-U1] **Chicken stock** is stock that is made from the bones and other parts of chickens and sometimes other poultry. **bulion z kurczaka**

**chowder** [N-COUNT-U2] A **chowder** is a type of thick soup that is typically made with shellfish, potatoes, and milk or cream. **chowder (amerykańska zupa rybna lub z owoców morza)**

**circulate** [V-I-U10] To **circulate** is to move continuously throughout a space. **krążyć, cyrkulować**

**clarification** [N-UNCOUNT-U2] **Clarification** is the process of removing impurities and solid particles from soup. **klarowanie, szumowanie (np.upy)**

**clear soup** [N-COUNT-U2] A **clear soup** is a soup that has had solid material strained out so that it is a thin liquid. **bulion, wywar, czysta zupa**

**compartment steaming** [N-UNCOUNT-U10] **Compartment steaming** is the process of suspending food above boiling water so that it can be steamed without sitting it in the water. **gotowanie na parze**

**condiment** [N-COUNT-U11] A **condiment** is an ingredient that is added to prepared food to improve its flavor. **przyprawa**

**congestion** [N-UNCOUNT-U11] **Congestion** is the state of having too many people in a particular area at one time so that they are unable to move freely. **zatłoczenie, tłok**

**consistency** [N-UNCOUNT-U3] **Consistency** is the internal physical quality of something, such as how thick or thin it is. **konstystencja**

**consommé** [N-COUNT-U2] A **consommé** is a type of clear soup that is very light and transparent. **rosół, bulion**

**convection oven** [N-COUNT-U8] A **convection oven** is an appliance with an enclosed heating area that distributes heat with a fan. **piec konwekcyjny**

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- cornstarch** [N-UNCOUNT-U3] **Cornstarch** is a thickening agent that is made from powdered corn and gives a sauce a glossy, semi-clear appearance. **mąka kukurydziana, skrobia kukurydziana**
- cream sauce** [N-COUNT-U3] A **cream sauce** is a white sauce that is made with cream or milk. **sos śmietanowy**
- cream soup** [N-COUNT-U2] A **cream soup** is a type of thick soup that is made with blended ingredients, usually vegetables, and milk or cream. **zupa-krem**
- crouton** [N-COUNT-U4] A **crouton** is a small piece of bread that has been heated until it becomes hard and crisp. **mała grzanka (np. do zupy lub sałatki)**
- cuisine** [N-COUNT-U14] A **cuisine** is a type of cooking that includes particular methods and ingredients. **kuchnia (sposób gotowania)**
- culinarian** [N-COUNT-U14] A **culinarian** is someone with special knowledge or skills in cooking. **kucharz**
- culinary** [ADJ-U14] If something is **culinary**, it is related to cooking. **kulinarny**
- culinary arts** [N-UNCOUNT-U15] **Culinary arts** is the business of cooking and food presentation. **sztuka kulinarna**
- culinary management** [N-UNCOUNT-U15] **Culinary management** is the business of managing a kitchen in a business such as a restaurant or catering company. **zarządzanie kuchnią (np. w restauracji)**
- decorative** [ADJ-U11] If something is **decorative**, it is designed to make something more attractive. **dekoracyjny**
- deep fry** [V-T-U9] To **deep fry** something is to completely submerge it in oil or fat while frying it. **smażyc w głębokim tłuszczu**
- demonstrate** [V-T-U14] To **demonstrate** something is to show how to do something. **pokazywać, demonstrować**
- designated** [ADJ-U12] If something is **designated** for a particular purpose, it is supposed to be used only for that purpose and not for any other purpose. **przeznaczony**
- dessert table** [N-COUNT-U11] A **dessert table** is a buffet table for holding desserts that is set apart from the rest of the buffet. **stół na desery**
- display** [N-COUNT-U11] A **display** is the placement of objects in a particular way, usually designed to be pleasing or attract attention to something. **wystawa**
- disposable glove** [N-COUNT-U12] A **disposable glove** is a hand covering that is designed to be used for a short period and then thrown away. **rękawiczka jednorazowa**
- dressing** [N-COUNT-U4] A **dressing** is a liquid seasoning that is used on a salad. **dressing, sos do sałatek**
- dry heat** [N-UNCOUNT-U6] **Dry heat** is heat used for cooking that contains minimal moisture. **metoda gotowania wykorzystująca temperaturę wyższą niż 100° C**
- edible** [ADJ-U11] If something is **edible**, it is safe or possible to eat it. **jadalny**
- en Papillote** [ADV-U10] If something is cooked **en Papillote**, it is wrapped in paper or foil before it is cooked to prevent the release of its natural moisture. **(o pieczeniu) w papierze lub folii**
- espagnole** [N-COUNT-U3] An **espagnole** is a brown sauce made from beef stock. **sos espagnole (brązowy)**
- evenly** [ADV-U6] If something is cooked **evenly**, all of its parts are cooked to the same degree. **równomiernie**
- excess** [N-COUNT-U13] An **excess** is a quantity that is more than what is needed. **nadmiar**
- executive chef** [N-COUNT-U15] An **executive chef** is a chef who prepares menus and manages kitchen operations, and is often responsible for multiple departments or more than one kitchen. **główny kucharz**
- externship** [N-COUNT-U14] A **externship** is a short period of time that a student spends learning a trade in a real business, outside the classroom. **staż**
- extract** [V-T-U1] To **extract** something is to pull or draw something out of something else. **wyciągać, wydobywać**
- fish stock** [N-UNCOUNT-U1] **Fish stock** is stock that is made from fish or fish bones. **wywar rybny**
- flame broiler** [N-COUNT-U5] A **flame broiler** is a kitchen appliance that grills or broils something on both sides at the same time. **rodzaj opiekacza**

**flattop** [N-COUNT-U5] A **flattop** is a flat, solid surface that holds food while it is being grilled. **rodzaj grilla - podgrzewana płaska płyta**

**flour** [N-UNCOUNT-U8] **Flour** is a fine powder that is made from grain, such as wheat, and is commonly used to make baked goods. **mąka**

**fry** [V-T-U9] To **fry** something is to cook something in oil or fat. **smażyć**

**garnish** [N-COUNT-U4] A **garnish** is a small, decorative ingredient that is added to improve the appearance of food. **przybranie, ozdoba**

**gravy** [N-COUNT-U3] A **gravy** is a sauce that is made from leftover juices of cooked meat. **sos pieczeniowy**

**greens** [N-COUNT-U4] **Greens** are leafy vegetables that are used to form the foundation of a salad. **zielenina, zielone warzywa**

**grill** [N-COUNT-U5] A **grill** is a surface that holds food while it is being grilled. **grill**

**grill** [V-T-U5] To **grill** something is to cook it rapidly with direct dry heat from below. **grillować**

**grill pan** [N-COUNT-U5] A **grill pan** is a type of pan for stovetop grilling that has ridges along the bottom. **patelnia grillowa**

**hair net** [N-COUNT-U12] A **hair net** is a covering that is worn over the head to prevent loose hairs from falling off. **siatka na włosy**

**hands-on** [ADJ-U14] If something is **hands-on**, it involves doing something directly instead of just reading or hearing about it. **(np. o doświadczeniu) bezpośredni, praktyczny**

**high altitude cooking** [N-UNCOUNT-U8] **High altitude cooking** is the process of cooking something in a geographic location that is more than 3500 feet above sea level. The decreased air pressure at high altitudes causes the chemical reactions of certain ingredients to occur differently. **gotowanie na wysokości**

**hollandaise** [N-UNCOUNT-U3] **Hollandaise** is a sauce that is made with butter and eggs. **sos holenderski**

**hospitality** [N-UNCOUNT-U15] **Hospitality** is the business of serving guests or customers. **gościnność**

**house** [ADJ-U4] If something is **house**, it is made by a particular restaurant and is used frequently in that restaurant's dishes. **charakterystyczny, typowy (dla danej restauracji)**

**home-made** [ADJ-U1] If something is **home-made**, it is created in the restaurant where it is being served. **własnej produkcji**

**hygiene** [N-UNCOUNT-U12] **Hygiene** is the practice of keeping one's body and surroundings clean. **higiena, czystość**

**indirect** [ADJ-U6] If heat is **indirect**, it fills a space rather than heating from one particular point. **pośredni**

**inventory** [N-UNCOUNT-U13] **Inventory** is the total supply of products that a business has in stock. **zapas, zapasy**

**juicy** [ADJ-U7] If something is **juicy**, it contains a large amount of moisture. **soczysty**

**knead** [V-T-U8] To **knead** something is to prepare something by mixing or rubbing it together with the hands. **gnieść, zagniatać (np. ciasto)**

**lard** [N-UNCOUNT-U9] **Lard** is a soft solid substance that contains animal fat. **smalec**

**leaching** [N-UNCOUNT-U10] **Leaching** is the process of extracting a substance from something by passing liquid through it. **wypłukiwanie**

**leavening** [N-UNCOUNT-U8] **Leavening** is a baking substance that forms air bubbles in dough when heated and causes it to expand. **zaczyn, zakwas**

**leftovers** [N-COUNT-U1] **Leftovers** are parts that were not used during a particular process. **resztki**

**lettuce** [N-UNCOUNT-U4] **Lettuce** is a common type of leafy vegetable that comes in many varieties. **szczelona sałatka**

**licensed** [ADJ-U14] If a person or group is **licensed**, they have official approval from an organization or government body to do something. **posiadający licencję, uprawniony**

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**liquid** [N-COUNT-U1] A **liquid** is a wet substance that can be poured and flows freely. **płyn**

**manufactured** [ADJ-U1] If something is **manufactured**, it is made in a factory and packaged in regular units.  
**wytwarzony, wyproduced**

**marinate** [V-T-U7] To **marinate** something is to soak a food in a sauce so that the food absorbs the flavor of the sauce.  
**marynować, zamarynować**

**mayonnaise** [N-UNCOUNT-U4] **Mayonnaise** is a white sauce made from eggs that is often used to make salad dressings.  
**majonez**

**moist heat** [N-UNCOUNT-U10] **Moist heat** is heat that is conducted with water or steam. **metoda gotowania wykorzystująca wodę lub parę wodną**

**mother sauce** [N-COUNT-U3] A **mother sauce** is a broad category of sauce that is used as a basis for more specific sauce recipes. **sos bazowy**

**nutritionist** [N-COUNT-U15] A **nutritionist** is a person who gives professional advice about how foods affect health.  
**specjalista ds. żywienia, dietetyk**

**oil** [N-UNCOUNT-U9] **Oil** is a slippery, liquid substance that comes from a plant or animal and contains fat. **olej**

**olive oil** [N-UNCOUNT-U4] **Olive oil** is a yellow oil that is made from olives and is used to make salad dressings.  
**oliwa z oliwek**

**open roasting** [N-UNCOUNT-U6] **Open roasting** is the process of roasting something over an open flame.  
**pieczenie na otwartym ogniu**

**overportioning** [N-UNCOUNT-U13] **Overportioning** is the act of using more raw inventory than necessary to produce something. **zużywanie zbyt dużej ilości składników**

**pan fry** [V-T-U9] To **pan fry** something is to fry it in a shallow pan with a small amount of oil or fat coating the surface of the pan. **smażyc w małej ilości tłuszczu**

**parbake** [V-T-U8] To **parbake** something is to bake it partially and then store it so that baking can be finished at a later time. **podpiec, podpiekać**

**pathogenic** [ADJ-U12] If something is **pathogenic**, it can cause illness or disease. **patogeniczny, chorobotwórczy**

**patisserie** [N-COUNT-U15] A **patisserie** is a business that makes and sells pastries. **ciukiernia, ciastkarnia**

**perishable** [ADJ-U13] If something is **perishable**, it stays fresh or edible for a short period of time. **łatwo psujący się**

**personal chef** [N-COUNT-U15] A **personal chef** is a chef who works for individuals instead of a restaurant, usually working out of clients' kitchens. **kucharz osobisty**

**plastic** [N-UNCOUNT-U12] **Plastic** is a strong substance that is used to make containers and coverings and acts as a barrier against air and moisture. **plastik (materiał)**

**platter** [N-COUNT-U11] A **platter** is a large plate that is used for serving food. **półmisek**

**practice** [V-T-U12] To **practice** something is to do something frequently or by habit. **praktykować, ćwiczyć**

**preheat** [V-T-U8] To **preheat** an oven is to let the oven reach a particular temperature before placing food inside.  
**rozgrzewać, nagrzewać (np. piekarnik)**

**pressure cooking** [N-UNCOUNT-U7] **Pressure cooking** is the process of cooking something in an enclosed space so that it cooks under steam pressure. **gotowanie w szybkowarze**

**profitable** [ADJ-U13] If something is **profitable**, it earns money. **opłacalny, dochodowy, rentowny**

**puree** [N-COUNT-U2] A **puree** is a type of thick soup that is made with blended vegetables, without milk or cream.  
**puree**

**quantity discount** [N-COUNT-U13] A **quantity discount** is a lower cost that is offered by a supplier when a large amount of product is ordered at one time. **rabat ilościowy**

**rack** [N-COUNT-U8] A **rack** is a metal frame inside an oven that holds food while it is baking. **ruszt**

**raw inventory** [N-UNCOUNT-U13] **Raw inventory** is the supply of products that a business buys and uses to make its own products. **zapasy nieprzetworzone**

**reduce** [V-T-U3] To **reduce** a sauce is to heat it so that its liquid evaporates to make it into a smaller, thicker amount. **redukować (sos), zmniejszać objętość przez odparowanie**

**restaurant management** [N-UNCOUNT-U15] **Restaurant management** is the business of managing the overall operations of a restaurant. **zarządzanie restauracją**

**rise** [V-I-U8] To **rise** is to expand or become larger. **(np. o cieście) rosnąć**

**roast** [N-COUNT-U6] A **roast** is a piece of meat that has been cooked with indirect dry heat. **pieczenie**

**roast** [V-T-U6] To **roast** something is to cook it slowly with indirect dry heat. **piec (np. mięso w piekarniku)**

**roasting pan** [N-COUNT-U6] A **roasting pan** is a cooking pan that holds food while it is being roasted. **patelnia do smażenia, pieczenia**

**rotisserie** [ADJ-U6] If something is **rotisserie**, it is cooked on rotating stick over a heat source. **pieczony na rożnie**

**roux** [N-UNCOUNT-U3] **Roux** is a thickening agent that is made from fat and flour. **zasmażka**

**safety factor** [N-COUNT-U13] A **safety factor** is an extra amount of a product that is ordered in case more of the product is needed than was expected. **zapas, dodatkowa ilość produktu (na wypadek większego zapotrzebowania)**

**salad** [N-COUNT-U4] A **salad** is a mixture of raw vegetables and other foods, usually including leafy greens. **sałatka**

**salad bar** [N-COUNT-U11] A **salad bar** is a type of buffet that allows diners to select individual ingredients for a salad. **bar sałatkowy**

**salamander** [N-COUNT-U5] A **salamander** is a kitchen appliance that produces heat from the top for broiling. **salamander (rodzaj opiekacza)**

**sanitize** [V-T-U12] To **sanitize** something is to remove dirt, bacteria, or other contaminating materials from something. **odkażeć, dezynfekować**

**sauce** [N-COUNT-U3] A **sauce** is a wet, thick coating that is used to enhance the flavor and texture of food. **sos**

**sauté** [V-T-U9] To **sauté** something is to fry small pieces of something quickly in a shallow pan. **podgrzewać krótko na średnim lub dużym ogniu z niewielką ilością tłuszczy**

**sear** [V-T-U7] To **sear** something is to cook the surface of something quickly with intense heat. **podgrzewać na dużym ogniu (do zbrązowienia)**

**self-serve** [ADJ-U11] If something is **self-serve**, it involves letting people do or take something on their own, without the help of a server. **samoobsługowy**

**shallow** [ADJ-U9] If something is **shallow**, it is a short distance from its bottom surface to its top. **pływki (np. naczynie)**

**shelf life** [N-COUNT-U13] A **shelf life** is the length of time that something stays fresh or edible. **okres przechowywania, okres trwałości (produktu)**

**simmer** [V-T-U10] To **simmer** something is to cook something in water that is almost boiling and has just started to bubble. **gotować na wolnym ogniu**

**slow cooker** [N-COUNT-U7] A **slow cooker** is a kitchen appliance that cooks food in an enclosed space by simmering it for long periods of time. **naczynie do gotowania na wolnym ogniu**

**slow roasting** [N-UNCOUNT-U6] **Slow roasting** is the process of roasting something for a long period at a low temperature to make it more tender. **powolne pieczenie**

**small sauce** [N-COUNT-U3] A **small sauce** is a sauce with a specific recipe that is based on one of the mother sauces. **sos pochodny (oparty na sosie bazowym)**

**soggy** [ADJ-U10] If something is **soggy**, it is very soft and heavy because of high moisture content. **rozmoczony**

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- solution** [N-COUNT-U12] A **solution** is a substance made by dissolving something in a liquid. **roztwór**
- soup** [N-COUNT-U2] A **soup** is a food that is made by heating meat, fish, or vegetables in liquid. **zupa**
- specialization** [N-COUNT-U14] A **specialization** is a particular area of study or expertise. **specjalizacja**
- spinach** [N-UNCOUNT-U4] **Spinach** is a type of leafy vegetable with dark green leaves. **szpinak**
- spit** [N-COUNT-U6] A **spit** is a pole or stick that holds food over a heat source and is usually rotated during cooking. **rożen**
- spoilage** [N-UNCOUNT-U13] **Spoilage** is the process of food becoming rotten or stale (**o jedzeniu**) **psucie się**
- staffed buffet** [N-COUNT-U11] A **staffed buffet** is a type of buffet in which servers add food to diners' plates at the buffet table. **bufet z obsługą**
- steam** [N-UNCOUNT-U10] **Steam** is water that has reached 212°F and has turned into a vapor, or gas. **para wodna**
- steam** [V-T-U10] To **steam** something is to cook it with hot water vapor. **gotować na parze**
- steamer** [N-COUNT-U10] A **steamer** is an enclosed cooking container that holds food while it is being steamed. **naczynie do gotowania na parze**
- stew** [N-COUNT-U2] A **stew** is a thick soup that contains pieces of meat, vegetables, or both. **gulasz**
- stew** [V-I-U7] To **stew** is to cook slowly while in liquid. **dusić (potrawę)**
- stir fry** [V-T-U9] To **stir fry** something is to fry it quickly in a wok while tossing the ingredients. **smażyć w woku**
- stock** [N-UNCOUNT-U1] **Stock** is a base for soups and sauces that is made by cooking meat, bones, or vegetables in water to extract the flavor. **wywar**
- stockpot** [N-COUNT-U1] A **stockpot** is a large, high-walled pot that is used for cooking stock. **naczynie**
- storage** [N-UNCOUNT-U13] **Storage** is the state of keeping something in a particular place while it is not in use. **przechowywanie**
- stovetop** [N-COUNT-U5] A **stovetop** is a burner on a stove that is used for heating pots and pans. **płyta kuchenna**
- submerge** [V-T-U9] To **submerge** something is to completely cover something under the surface of a liquid or semi-liquid substance. **zanurzać**
- substitute** [V-T-U4] To **substitute** something is to use it instead of something else that is normally used. **zastępować**
- technique** [N-COUNT-U14] A **technique** is a method for doing something that requires particular knowledge or skills. **technika (gotowania)**
- tender** [ADJ-U6] If something is **tender**, it is soft and easy to bite or chew. **miękki (jedzenie)**
- theft** [N-UNCOUNT-U13] **Theft** is the act of stealing something. **kradzież**
- thick soup** [N-COUNT-U2] A **thick soup** is a soup that contains mixed solids so that it is not transparent and often has a creamy texture. **gęsta zupa**
- thickening agent** [N-COUNT-U3] A **thickening agent** is a substance that is used to make a liquid flow more slowly. **środek zagęszczający**
- three-compartment sink** [N-COUNT-U12] A **three-compartment sink** is a sink that is set up for dishwashing with a first section for soap and water, a second section for clear water, and a third section for bleach and water. **zlewozmywak trzykomorowy**
- tomato sauce** [N-COUNT-U3] A **tomato sauce** is a sauce that is made from a soft, red fruit. **sos pomidorowy**
- tossed** [ADJ-U4] If something is **tossed**, it is thrown together loosely. **rzucony luźno**
- tough** [ADJ-U7] If food is **tough**, it contains strong materials that are difficult to bite or chew. (**o jedzeniu**) **twardy**

**two-sided grilling** [N-UNCOUNT-U5] **Two-sided grilling** is the process of cooking something with dry heat from above and below at the same time. **opiekanie dwustronne (w wysokiej temperaturze)**

**vegetable stock** [N-UNCOUNT-U1] **Vegetable stock** is stock that is made from vegetables, without any meat ingredients. **wywar warzywny**

**vegetarian** [ADJ-U4] If something is **vegetarian**, it does not contain meat. **wegetariański**

**velouté** [N-COUNT-U3] A **velouté** is a sauce that is made from chicken or fish stock. **sos velouté (jasny, na wywarze drobiowym lub rybnym; jeden z sosów bazowych)**

**vinaigrette** [N-COUNT-U4] A **vinaigrette** is a type of salad dressing that is made with vinegar, oil, and other seasonings. **sos winegret**

**wok** [N-COUNT-U9] A **wok** is a wide, moderately deep pan used for stir frying. **wok**

**yeast** [N-UNCOUNT-U8] **Yeast** is a leavening agent made from a fungus that is commonly used in breads. **drożdże**