

Describing Food - cheese

red/bold text - colour *blue/italic - texture* green/underlined - flavour



Caerphilly

Creamy white, with a *moist and crumbly* texture and a delicate, mild flavour.



Cheddar

Creamy yellow, *firm* and *smooth* textured, the flavour ranges from mild when young to full flavoured and nutty when mature. It varies in colour from **white** to **deep yellow**.



Cheshire

White, red or **blue veined**, Cheshire has a *loose* and *crumbly* texture, with a slightly salty, tangy flavour.



Derby

Pale honey colour with a *firm* texture and mild delicate flavour. Sage Derby is **green marbled** and flavoured with sage.



Double Gloucester

Golden coloured, *smooth* textured and full flavoured.

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Lancashire

Lancashire is mild and *crumbly* but there is also a more mature traditional variety that is *moist* with a sharp tang. It has a **creamy white** colour.



Red Leicester

Red Leicester is *firm* with a *slightly flaky* texture, varying in colour from **russet** to **deep red** and from a mild mellow to a mature flavour.



Stilton

Stilton is the **blue veined** with a *soft* and *moist* texture. **White** Stilton is, as the name suggests, **white** and is a *young* version of **Blue** Stilton without the mould. Blue is rich and *creamy*, white has a fresh and milder flavour.



Wensleydale

Creamy white with a *flaky* texture and a mild creamy flavour.

Describing Food - culinary terms for cuts of vegetables (culinary term = name)



Brunoise - small diced cubes
2mm x 2mm
Used as a garnish for consommé.
Used in Scotch broth.



Jardinière - batons
3mm x 3mm x 18mm
Used as a garnish for braised steak.



Julienne - long thin strips
Approx. 2 - 4cm in length carrots and leeks can be julienne.
Used in coleslaw.



Paysanne - country style
Cut into squares, triangles, rounds (circles) or half-rounds (semi circles).
The vegetables will be cut according to the shape as this will reduce wastage and be more economical. All are cut thinly, about 1mm x 2mm thick.

Describing Food - culinary terms for cuts of vegetables (culinary term = name)



Mirepoix - rough cut

Mixed vegetables - onion, carrot, celery
(thyme, bay leaf) - roughly cut
(chopped)

Used to improve flavour in stocks and
sauces.

Also used as a trivet of vegetables to
lay meat on - such as leg of lamb, roast
pork.



Macedoine - large diced cubes

5mm x 5mm square

Vegetables used are carrot, onion,
turnip, celery.

Used in Russian salad

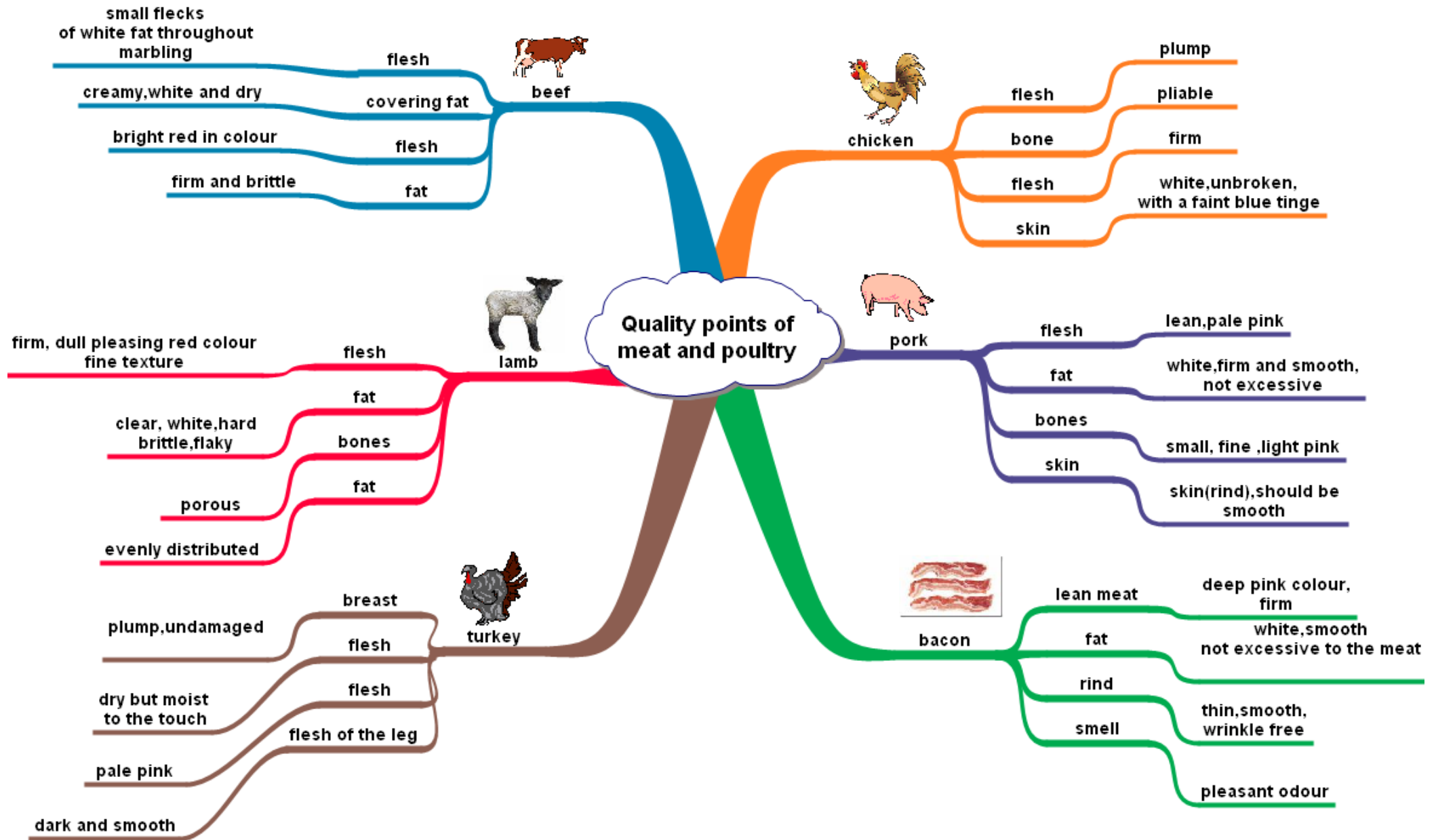
Other cuts



Tomato Concasse-roughly chopped

Skinned, deseeded and roughly diced
tomatoes approx 4mm x 4mm

Describing Food - meat and poultry



Kindly contributed by Cathy Barton cathy.barton@glasgowmet.ac.uk Glasgow Metropolitan College. For Catering NVQ1-2 students.

Wt/L1.4 Use language suitable for purpose and audience. Rw/L1.2 Recognise and understand the vocabulary associated with different types of texts, using appropriate strategies to work out meaning.

Rw/L2.1 Read and understand technical vocabulary. Wt/L2.6 use different styles of writing for different purposes (e.g. persuasive techniques, supporting evidence, technical vocabulary).