

APPENDICES

Translation List

Page	Surah/Verse	Translation
1	Al-Hujurat/33	O people! We created you from one man and one woman and made you branches and tribes that you may recognize one another. Undoubtedly, the most respected among you in the sight of Allah is he who is more pious, verily, Allah is knowing, Aware.

List of Culinary Jargon and its meaning

No.	Culinary Jargon	Meaning
1.	Al dente	Pasta cooked until just firm. From the Italian "to the tooth"
2.	Appetizer	A first course in a small portion
3.	Bain-marie	Hot water bath used to gently cook food or keep food hot
4.	Bake	Dry-heat cooking method in an oven usually for cooking bread
5.	Bias-slice	To slice a food crosswise
6.	Bread	To coat with crumbs or cornmeal before cooking
7.	Brown	To cook over high heat, usually on top of the stove, to brown food
8.	Caramelize	To heat sugar until it melts and ranging in color from golden to dark brown
9.	Chef de partie	A position in charge of a particular area of production in a professional kitchen
10.	Deep-frying	To cook by completely immersing food in hot fat
11.	Deglaze	To dissolve the caramelized juices stuck to the bottom of the pan by adding liquid
12.	Dessert	A sweet food served as final course
13.	Dressing	To coat salad with a sauce
14.	Dust	To coat lightly with sugar powder or another powdery ingredient
15.	Fillet	To cut the bones from a piece of meat, fish, or poultry
16.	Fold	To combine light ingredients such as whipped cream or beaten egg whites with a heavier mixture using a rubber spatula
17.	Frosting	A sweet mixture of sugar and water, milk, butter or egg white that is used to cover and decorate cakes
18.	Ganache	A rich chocolate mixture made by combining chocolate and boiling cream and then stirring until smooth.
19.	Garnish	To enhance finished foods with visual appeal by using other edible products on the plate
20.	Grill	To cook food on a rack under over direct heat as on a barbecue or in a broiler
21.	Hotpot	Known as steamboat, a communal meal that popular in China
22.	Infusion	Flavor that's extracted from any ingredient such as tea leaves or herbs by steeping them in a liquid

23.	Julienne	To cut into long, thin strips, also called matchsticks cut
24.	Marinate	To soak in a flavored liquid usually refers to meat, poultry, or fish
25.	Medium-rare	The doneness level of steak, the color will be reddish-pink instead of red
26.	Pan-frying	Cooking foods in fat in a shallow pan, where the fat does not completely cover the food
27.	Pan-roasted	The pan moves to the oven, where the protein cooks through evenly, without overbrowning.
28.	Pan sauce	a sauce made from the juices left after pan-frying or sautéing food
29.	Paissier	A professional cook whose main job is to make pastry, cakes, etc.
30.	Piping	To squeeze icing or other soft food through a pastry bag
31.	Plating	The arrangement and overall styling of <i>food</i> upon bringing it to the <i>plate</i>
32.	Poach	Cooking gently over very low heat in barely simmering liquid just to cover
33.	Preheat	Heat an oven to a particular temperature before you put food in it to cook
34.	Presentation side	Flipping from side to side to cook it through, one side or the other can get scorched, scarred, burned, etc.
35.	Reduce	To boil a liquid rapidly until it partially evaporates
36.	Render	To cook a food over low heat until it releases its fat.
37.	Rest	To allow a roasted meat to sit for 20 to 30 minutes after removing from the oven before serving.
38.	Roast	To cook a food in an open pan in the oven, with no added liquid.
39.	Roux	A mixture of fat and flour heated together until they form a solid mass, used for making sauces
40.	Saute	To cook food in a small amount of fat
41.	Smoking point	The point when a fat, such as butter or oil, smokes and lets off an acrid odor
42.	Sous chef	This position means “the under chief” in French
43.	Stew	Method of cooking which tenderizes tough pieces of meat
44.	Temper	To melt chocolate until it is totally without lumps
45.	Tempura	Technique of batter dipping and deep frying foods
46.	Well-done	The doneness level of steak, the color will be grayish-brown

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