
French Culinary Term Categorization in Essential of Professional Cooking's Book

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ABSTRACT

The book entitled essentials of professional cooking is a book that is very suitable to be used as a reference for culinary lovers, cooks or especially for beginners in cooking, but, dishes originating from western countries generally use French term. French cooking terms are still widely found in western cookbooks, the fact is that every region has cooking terms according to the language they use, where these terms are used for communication when working in the kitchen. Cooking terms in French have become well-known in every food and beverage industry, it's no wonder that beginners or students often encounter cooking terms in French when working in the kitchen or reading western cookbooks. This research was conducted on a book entitled Essentials of Professional Cooking by Wayne Gisslen about categories of cooking terms in French and their meanings in English. The writer conducts this research by using descriptive method, this study is designed to get information concerning with the meaning of culinary term of French in essential professional cooking's book and its category. In the end, the writer conducted in finding Culinary Categorization also literal meaning of French culinary term that found some forms such as Word, Compound word and Collocation also in meaning based on culinary world by using cookery encyclopedia and French-English dictionary.

Keywords: *Categorization, Culinary, Term, French.*



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INTRODUCTION

The book entitled essentials of professional cooking is a book that is very suitable to be used as a reference for culinary lovers, cooks or especially for beginners in cooking, but, dishes originating from western countries generally use French term. French cooking terms are still widely found in western cookbooks, the fact is that every region has cooking terms according to the language they use, where these terms are used for communication when working in the kitchen. Cooking terms in French have become well-known in every food and beverage industry, it's no wonder that beginners or students often encounter cooking terms in French when working in the kitchen or reading western cookbooks. Much kitchen terminology or culinary terms are taken from French word, this is the main topic that the writer will analyse about culinary terms taken from French words found in this cooking's book, actually it is not only in essential professional cooking's book but also others cooking book also many culinary terms from French words. Meanwhile, Food and Beverage product industries grew rapidly in Indonesia whether it is hotel and restaurant, catering, fast food and so on, the most Indonesian very welcome to the incoming foreign food such as Arabic food, French food, Italian food and others. In this paper, writer tries to analyse French terminology which is many used in culinary book.

People of Indonesia who have willing to learn the foreign food from Essential professional Cooking's book or from other book which is written in English, there will be found the culinary terms from French words such as Saute, Crepe, Crouton, espagnol, sabayon, béchamel, demiglace, Canape, Bouquet garni, bouillon, Vol-au-vent and many more, since French cuisine is so extensive, any collection of French culinary terms is inevitably subjective. It is always interesting to delve into the literal meanings underlying the familiar terminology now. If we look at the fact from sociolinguistics view, the culinary terms from French words have been borrowed, according to Spolsky (1998:49) states that the switching of words is the beginning of borrowing, which occurs when the new word becomes more or less integrated into the second language. Knowing cooking terms in French is considered necessary as a means of communication when working in the kitchen. The purpose of this study to find out the categories of culinary terms of French are used in Essential Professional Cooking's book.

LITERATURE REVIEW

Categorization

According to Markman 1983 at Corrigan et all 1989, one of the basic human cognitive processes is the ability to categorize, because ther are too many unique objects in the world to be able to deal with them as totally individual items, while Bornstein 1984 at Corrigan et all 1989 stated that Categorization is essential to humans because it allows us to recognize familiar information, to assimilate new information and to dishtinguish among properties, objects, and events.

Culinary

Culinary according to Jones (2007) states that the original pronunciation was "Culinary". As the English language progresses, the accepted pronunciation of the word

is "Culinary". The word *culinary* derives from the latin word *culina*, meaning kitchen. It is commonly used as reference to things related to cooking or the culinary profession. The word "Culinary" is defined as something related to, or connected with cooking or kitchens. Culinary art is the art of cooking. A culinarian is a person indulged in the culinary arts. A culinarian is commonly known as a cook or a chef. Culinary also mention in other book, as a kiln derives from Latin *culina* 'kitchen, cook stove', which also lies at the root of our word culinary (The Merriem-Webster New Book of Word Histories 1991:262). Also based on dictionary, definition of culinary the things related to kitchen or cookery, origin of culinary word from Latin *culinarius*, from *culina* means kitchen, first known used in 1638.

Term

Sager (1996:3) states that historically, the first usage of 'terminology' is recorded as referring to a technical vocabulary, i.e a collection of terms, which has a certain coherence by the fact that the terms belong to a single subject area. Terminology is also by the subject fields and areas of activity it serves; it has therefore been described as interdisciplinary activity rather than a subject in its own right. It is distinct from general linguistics in that it has its own theories of lexicon of a language and its particular methodology founded on these theories. This theories, like any other human experience, are influenced, however, by discoveries, views and developments that occur simultaneously in other areas of knowledge.

French

French or *la langue française* is a [Romance language](#) spoken as a first language in [France](#), the [Romandy](#) region in [Switzerland](#), [Wallonia](#) and [Brussels](#) in [Belgium](#), [Monaco](#), the provinces of [Quebec](#) and [New Brunswick](#) ([Acadia](#) region) in [Canada](#), the U.S. state of [Maine](#), the [Acadiana](#) region of the U.S. state of [Louisiana](#), and by various communities elsewhere.

METHOD

The writer conducts this research by using descriptive method, according to Nazir (2011:54) stated that descriptive method is a method in researching human group status, an object, a condition, cognition system or current phenomenon. This study is designed to get information concerning with the meaning of culinary term of French in essential professional cooking's book and its category, Obtaining through the collection of data was conducted in some steps. First, Writer collected the data through some steps. Firstly, researcher started by reading culinary term of French in *Essential Professional cooking* book. Besides, the researcher read cooking dictionary and articles related to this study to get well understanding. Then researcher found the data from data sources and finally arranged the data systematically according to the problems of study.

Data analysis was performed through several stages. The writer organizes and prepares the data for analysis, read through all the data, detailing analysis with a coding process and making an interpretation or meaning of the data.

1. Organizing and preparing the data

To obtain the existing culinary term of French, researcher sorted and arranged the data into different types depending on the cooking book.

2. Read through all the data
3. Detailing analysis with a coding process
Coding is the process of organizing the material into chunks or segments of text before bringing meaning to information (Rossman & Rallis, 1998.p.171) quoted by John W. Cresswell. It involves taking text data or pictures gathered during data collection, segmenting texts or phrases into categories.
4. Making an interpretation or meaning of the data by drawing conclusion.
Taking a meaning and interpretation derived from comparison of the finding with information gleaned from literature and theories.

RESULTS AND DISCUSSION

Categorization and meanings of Culinary term of French

In this chapter, to find the meaning of culinary term of French, writer analyzed the collected data based on objective of study as stated in chapter I, in fact the writer figure out some categories of culinary term of French in Essential of Professional Cooking's book, the following is the discussion some meaning of culinary term of French and its categories.

1. *Bain-marie* is created from two words, *bain* and *marie* that denotes one meaning: a container of hot water used for keeping food (p. 41). It is hyphenated compound word from noun and noun. Literal meaning of *bain* is bath and *marie* is groom, bride groom. The category of this term is Equipment.
2. *Chinois* is a French word, literal meaning of *chinois* is Chinese. In French culinary term, *chinois* is a conical strainer with handle (p. 212). The category of this term is Equipment.
3. *Demitasse* is created from two words, *demi* and *tasse* that denotes one meaning in culinary term of French: it is refer to strong black coffee served in small cups (p.477). It is closed compound word from adjective and noun. Literal meaning of *demi* is half and *tasse* is cup. The category of this term is Equipment.
4. *(en) papillote* is created from two words, *en* and *papillote* that denotes one meaning in French culinary term: wrapped in paper or foil for cooking so that the food is steamed in its own moisture (p.56). It is a collocation word from preposition and noun. Literal meaning of *en* is in and *papillote* is paper, tinfoil. The category of this term is Cooking methods.
5. *Monter au beurre* is created from three words, *monter*, *au* and *beurre* that denotes one meaning in French culinary term: finish a sauce or soup by swirling in raw butter until it is melted (p.124). It is a collocation word from verb, preposition and adjective. Literal meaning of *monter* is to go up, come up, *au* is to the, in (to), the, at, *beurre* is tin lined with butter. The category of this term is cooking methods.

6. *Etuver* is a French word, literal meaning of *etuver* is to steam. In French culinary term, *etuver* is to cook or steam an item in its own juices; to sweat (p.318). The category of this term is cooking methods.
7. *Truit au bleu* is created from three words, *truit*, *au* and *bleu* that denotes one meaning in culinary term: poached trout that was alive until cooking time and that turns blue when cooked in court bouillon (p.312), it is collocation word from noun, preposition and adjective. Literal meaning of *truit* is trout, *au* is to the, in (to), the, at, *bleu* is blue. The category of this term is cooking methods.
8. *A la meuniere* is created from two words, *a la* and *meuniere* that denotes one meaning in culinary term: prepared by dredging in flour and sautéing, served with brown butter, lemon juice, and parsley (p.307). It is collocation word from adverb and noun. Literal meaning of *a la* is prepared in the manner of, to the taste of, or by and *meuniere* is miller's wife. The category of this term is cooking methods.
9. *Vert-pre* is created from two words, *vert* and *pre* that denotes one meaning in French culinary term: preparation of grill meat (kidneys, steaks, chops, *noisettes*, etc) garnished with straw potatoes and watercress and served with maitre de"hotel butter, which is either placed on the meat in rounds, or melted and served in a sauceboat (p.224). It is hyphenated compound word from adjective and noun. Literal meaning of *vert* is green and *pre* is meadow. The category of this term is cooking methods.
10. *Soufflés* is a French word, in French culinary term: a light, fluffy baked egg dish consisting of a base (such as a heavy white sauce) mixed with egg yolks and flavoring ingredients into which beaten egg whites are folded just before baking (p.132). Literal meaning of *Souffles* is the past participle of the verb *souffler* means to blow. The category of this term is name of food.
11. *Bouillon* is a French word, in French culinary term: un-clarified broth obtained from boiling meat or vegetables (p.158). Literal meaning of *bouillon* is stock. The category of this term is name of stock.
12. *Consomme* is a French word, in French culinary term: a rich, flavorful seasoned stock or broth that has been clarified to make it perfectly clear and transparent (p.158). Literal meaning of *consommé* is the past participle of the verb *consommer* means to eat. The category of this term is name of Soup.
13. *Bisque* is a French word, in French culinary term: a cream soup made from shellfish(p.158). Literal meaning of *bisque* is from present tense of the verb *pania* means to be a bit cheesed off. The category of this term is name of food.
14. *Potage clair* is created from two words, *potage* and *clair* that denotes a meaning in French culinary term: a clear soup (p.159). It is open compound word from noun and adjective. Literal meaning of *potage* is soup and *clair* is light color. The category of this term is name of food.
15. *Jus lie* is created from two words, *jus* and *lie* that denotes a meaning in French culinary term: thickened juices from a roast (p.429). It is open compound word from noun and noun. Literal meaning of *jus* is juice and *lie* is dregs. The category of this term is name of sauce.
16. *Canape* is a French word, in French culinary term: tiny open-faced sandwich, served

- as an hors d'oeuvre (p.435). Literal meaning of canapé is settee, couch, sofa. The category of this term is name of food.
17. *Crudites* is a French word, in French culinary term: a raw vegetable served as a relish(p.449). Literal meaning of *crudités* is raw vegetables. The category of this term is name of food.
 18. *Crème fraiche* is created from two words, *pani* and *fraiche* that denotes a meaning in French culinary term: a French dairy product obtained from pasteurized cow's milk. It is cream to which a lactic bacteria culture has been added, which thickens the cream and gives it a distinctive sharp flavor without souring the cream (p.470). It is open compound word from noun and adjective. Literal meaning of *pani* is cream and *fraiche* is cool. The category of this term is name of food.
 19. *Cevre* is a French word, French culinary term: a cheeses made from goat's milk are produced in dozens of varieties in France (p.474). Literal meaning of *cevre* is goat, nanny. The category of this term is name of food.
 20. *Concorde* is a French word, French culinary term: a garnish for large joints of meat, consisting of creamed potatoes, trimmed and glazed new carrots, and peas in butter(p.487). Literal meaning of *concorde* is concord. The category of this term is name of food garnish.
 21. *Tortue* is a French word, French culinary term: a complex garnish made from Quenelles, mushroom heads, gherkins, garlic, collops of tongue and calves' brains, small fried eggs, heart-shaped croutons, crayfish, slices of truffles (p.487). Literal meaning of *tortue* is slow coach. The category of this term is name of food garnish.
 22. *Fermiere* is a French word, French culinary term: Garnish made from carrots, turnips, onions, and celery, cut into uniform slices (p.488). Literal meaning of *fermiere* is farmer's wife. The category of this term is name of food garnish.
 23. *Forestiere* is a French word, French culinary term: Garnish made from mushrooms. Literal meaning of *forestiere* is forest (p.488). The category of this term is name of food garnish.
 24. *Lyonnaise* is a French word, French culinary term: Garnish made from onions(p.488). Literal meaning of *lyonnaise* is inhabitant of lyon. The category of this term is name of food garnish.
 25. *Nicoise* is a French word, French culinary term: Garnish made from tomatoes concassé cooked with garlic (p.488). Literal meaning of *nicoise* is inhabitant of nice. The category of this term is name of food garnish.
 26. *Princesse* is a French word, French culinary term: Garnish made from asparagus(p.488). Literal meaning of *princese* is princess. The category of this term is name of food garnish.
 27. *Provencale* is a French word, French culinary term: Garnish made from tomatoes with garlic, parsley and sometimes mushrooms and/or olives (p.488). Literal meaning of *provencale* is person from provence. The category of this term is name of food garnish.
 28. *A la Carte* is created from two words, *a la* and *carte* that denotes one meaning in

- culinary term: (1) Referring to a menu on which each individual item is listed with a separate price. (2) Referring to cooking to order, as opposed to cooking ahead in large batches (p. 92). It is collocation word from adverb and noun. Literal meaning of *a la* is prepared in the manner of, to the taste of, or by and *carte* is card. The category of this term is type of menu.
29. *Table d'hôte* is created from three words, *table*, *d'* and *hôte* that denotes the meaning in French culinary term: (1) Referring to a fixed price menu with no choices. (2) Referring to a menu on which prices are listed for complete meals rather than for each separate item (p.93). It is collocation from noun, preposition and noun. Literal meaning of *table* is table, *d'*(before a vowel or a mute h) is of, i.e *un verre d'eau* means a glass of water, *hôte* is guest. The category of this term is type of menu.
 30. *Menu degustation* is created from two words, *menu* and *degustation* that denotes meaning in French culinary term: a special variety of the *prix fixe* (fixed price) menu sometimes used in fine restaurants is the *tasting menu* (p.94). It is open compound word from noun and noun. Literal meaning of *menu* is menu, meal, set meal or fixed-price menu, *degustation* is sampling, tasting. The category of this term is type of menu.
 31. *Hors d'oeuvre* is created from three words, *hors*, *d'* and *oeuvre* that denotes the meaning in French culinary term: first dish to be served at a meal, particularly luncheon (dinner usually starts with soup). As the *hors d'oeuvre* is, by definition, additional to the menu, it should be light and delicate, stimulating the appetite for the heavier dishes to follow(p.94). It is a collocation word from adjective, preposition, noun. Literal meaning of *hors* is outside, *d'*(before a vowel or a mute h) is of, i.e *un verre d'eau* means a glass of water, *oeuvre* is work. The category of this term is type of menu.
 32. *Vinaigrette* is a French word, in French culinary term: a dressing or sauce made of oil, vinegar, and flavoring ingredients (p.429). Literal meaning of *vinaigrette* is French dressing. The category of this term is name of sauce.
 33. *Veloute* is a French word, in French culinary term: a sauce made by thickening white stock with a roux (p.124). Literal meaning of *veloute* is smoothness. The category of this term is name of sauce.
 34. *Espagnole* is a French word, in French culinary term: a sauce made of brown stock and flavoring ingredients and thickened with a brown roux (p.133). Literal meaning of *espagnole* is paniard. The category of this term is name of sauce.
 35. *Sous chef* is created from two words, *sous* and *chef*, that denotes one meaning in French culinary term: a Cook who supervises food production and who reports to the executive chef (P. 7). It is open compound word from preposition and noun. Literal meaning of *sous* is under, *chef* is head, leader.
 36. *Chef de partie* is created from two words, *chef*, *de* and *partie* that denotes the meaning in French culinary term: The station chefs are in charge of particular areas of production (P.7). It is collocation word from noun, preposition and noun. Literal meaning of *chef* is head, leader, *de* is from or of and *partie* is part. The category of this term is chef's position.

37. *Rotisseur* is a French word, in culinary term: the roast cook, prepares roasted and braised meats and their gravies and broils meats and other items to order (p.7). Literal meaning of *rotisseur* is steak house proprietor, roast meat seller. The category of this term is chef's position.
38. *Mise en place* is created from three words, *mise*, *en*, and *place* that denotes the meaning in culinary term: "everything put in place," meaning of this term is an advance preparation has to be done thoroughly and systematically before service (p.107). It is collocation word from noun, preposition and noun. Literal meaning of *mise* is placement, putting, *en* is in and *place* is place, room, space. The category of this term is preparation of cooking.
39. *Concasser* is a French word, in culinary term: to chop coarsely. Literal meaning *concasser* is to chop, grind or kibble (p.112). The category of this term is cutting method.
40. *Emincer* is a French word, in culinary term or literal meaning is to cut into very thin slice(p.121). The category of this term is cutting method.
41. *Batonnet* is a French word, in culinary term: cut vegetable into 6 mm x 6 mm x 6-7.5 cm(p.113). Literal meaning *batonnet* is (short) stick, rod. The category of this term is cutting method.
42. *Paysanne* is a French word, in culinary term: cut vegetable into round, square or rectangle shape 12 mm x 12 mm x 3 mm (p.113). Literal meaning of *paysanne* is country woman. The category of this term is cutting method.
43. *Mirepoix* is created from two words, *mire* and *poix*, that denotes the meaning in culinary term: a mixture of rough-cut or diced vegetables, herbs, and spices, used for flavoring(p.124). It is close compound word noun and noun. Literal meaning of *mire* is action of aiming, *poix* is pitch. The category of this term is food product.
44. *Bouquet garni* is created from two words, bouquet and garni that denotes the meaning in culinary term: a combination of fresh herbs tied together, used for flavoring (p.125). It is open compound word from noun and adjective. Literal meaning of *bouquet* is a bunch of flower, or a clump of tree, *garni* is stock. The category of this term is food product.
45. *Roux* is a French word, in culinary term: a cooked mixture of equal parts flour and fat(p.133). Literal meaning of *roux* is red, ginger. The category of this term is food product.
46. *Chevreuil* is a French word, in culinary term and literal meaning is roe deer, venison(p.201). The category of this term is name of animal.
47. *Lievre* is a French word, in culinary term and literal meaning is hare (p.201). The category of this term is name of animal.
48. *Sanglier* is a French word, in culinary term and literal meaning is wild boar (p.201). The category of this term is name of animal.
49. *Garde manger* is created from two words, garde and manger that denotes in culinary term: the member of the staff in charge of cold items, *hors d'oeuvres*, some desserts,

and all decorative work (p.7). It is compound word from noun and noun. Literal meaning of *garde* is guard, keeper, *manger* is food, foodstuff. The category of this term is kitchen section.

CONCLUSIONS AND SUGGESTION

Conclusion

From the explanation of the previous chapter, writer concludes that culinary terms in Essential of Professional Cooking's book are mostly influenced by French term, culinary term of French is a tool of language in Essential of Professional Cooking's book. Nowadays, the usage of culinary term of French becomes popular and widely used in hospitality industry such as hotel and restaurant, cruise ship also other food industry. Writer found some categories of culinary term of French such as equipments, cooking methods, name of food, food garnish, type of menu, name of sauce, chef's position, preparation of cooking, cutting methods, food product, name of animal and kitchen section, their terms use French term.

The goal of Essentials of Professional Cooking's book is an understanding of cooking theory, how to cook and performing that, mastery of a set of manual skills and the ability to apply them to a wide range of cooking styles and products. Essentials of Professional Cooking's book follows the basic structure and organization of Professional Cooking. The basic cooking methods (dry-heat methods, moist-heat methods, and so on) are introduced early on. Then, within each of the main cooking chapters, the material is arranged by cooking method.

Culinary terms of French have several forms such as word, compound and collocation. The form from word, in example: Batonnet, Emincer, Rotisseur, Espagnole, Veloute, etc, the form from compound word, in example: Garde manger, Bouquet garni, Sous chef , Table d'hote, Jus lie, etc, the form from collocation, in example: Mise en place, Chef de partie, Hors d'oeuvre, Truit au bleu, Monter au beurre, etc.

Suggestion

People need language in their communication one another, every field of work has special term used while working. Without knowing the terms in our job, we cannot communicate each other well. To the people who want to work in food industry or especially students, before we join to our destination of work, we should learn about the basic knowledge, for example in food industry we should know its term, in this research, writer aims to help people who want to learn the meaning of culinary term of French and their categories. Study culinary term of French is enjoyable, entertained for someone who interested in culinary world, there are many interested things to be researched in culinary term, because there are still many culinary terms from other region such as Arabic culinary terms, Chinese culinary terms, Japanese culinary term also Indonesian culinary terms. The writer suggests to the next researchers to investigate them deeply and compare each culinary terms. research also considers adding new variables to decipher representations of how customer satisfaction can be evaluated.

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