

# RESTAURANT SPANISH - BACK OF HOUSE: TERMS AND VOCABULARY EVERY CHEF SHOULD KNOW

## Cooking Edition

If there is a profession to be passionate about, it is gastronomy, this is undoubtedly a career that can satisfy professionals and customers alike. I know what you're thinking, who in the Gordon Ramsay's name is this person, and why is she talking about cooking? No, I am not a chef. On my best days, I'm a simple cook who does everything by eye and may burn occasionally an arepa (Typical Venezuelan dish). But my mother, a pastry chef/cook with more than 20 years of experience, and her best friend, a chef at one of the most renowned restaurants in Venezuela, agreed to tell me everything someone working in restaurants should know if they want to **learn Spanish for restaurants**. Today we have a cooking edition, a compilation of the most important terms of kitchen work, are you ready? Let's cook!

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## Daily Vocabulary

Chefs may be totally absorbed in the *Mise en place* (French culinary phrase that means "putting in place" or "gather"), but they have a code of words that their brains guard with zeal and keep them on constant alert. It's a language that only chefs understand, and whether they come from French words or not, that doesn't prevent them from understanding perfectly what they are referring to.

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Spanish	English
<b>Caliente atrás</b>	Hot in the back
<b>Adán y eva en una balsa</b>	Adam and eve on a raft
<b>Voy atrás</b>	Behind
<b>Ahumar</b>	Smoke
<b>Oído chef</b>	Heard / heard that
<b>CP (Comida del Personal)</b>	(SM) Staff Meal
<b>Curar</b>	Cure
<b>Plato muerto</b>	Dead plate
<b>Aún muge</b>	Still mooing
<b>Ocho seis</b>	Eight six
<b>¡Marchando!</b>	On deck!

## Clothing

The kitchen staff's clothing is like their second skin, and if there is something that distinguishes one from another, it is the care with which they keep it in perfect condition, even after a long day. Let's see how to name each garment in Spanish.

Spanish	English
<b>Filipina</b>	Chef's jacket / coat
<b>Delantal / mandil</b>	Apron
<b>Gorro Bandana</b>	Skull Cap
<b>Pico de Cuello</b>	Neckerchief

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Spanish	English
<b>Gorro francés (champiñón)</b>	Chef hat
<b>Gorro alto de cocina</b>	Le Toque
<b>Gorro Cofia</b>	Beanie
<b>Trapos</b>	Rags
<b>Toallas</b>	Towels

## Tools

A self-respecting chef differentiates perfectly the types of pans, utensils, and tools to be used, and, of course, their correct use in THEIR kitchen; without them nothing is possible. Here are the most commonly used in the kitchen!

Spanish	English
<b>Cuchillo mondador o puntilla</b>	Peeler knife
<b>Cuchillo cebollero o de cocinero</b>	Onion knife or chef's knife
<b>Cuchillo deshuesador</b>	Boning knife
<b>Cuchillo fileteador o filetero</b>	Filleting knife
<b>Cuchillo jamonero</b>	Ham knife
<b>Cuchillo para carpaccio o salmón</b>	Carpaccio or salmon knife
<b>Cuchillo para pan o cuchillo serrado</b>	Bread knife or serrated knife
<b>Cuchillo Santoku</b>	Cuchillo Santoku
<b>Báscula</b>	Scale

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Spanish	English
<b>Termómetro para líquido, horno y aceite</b>	Liquid, oven or deep-fry Thermometer
<b>Cuchara pluma</b>	Plating spoon
<b>Inyector de salsas</b>	Sauce injector
<b>Colador</b>	Strainer
<b>Sifón</b>	Siphon
<b>Tenaza casca mariscos</b>	Seafood tongs
<b>Taza medidora de líquidos / sólidos</b>	Measuring cup for liquids/solids
<b>Racionador de helado</b>	Ice cream scoop
<b>Espátula</b>	Spatula
<b>Prensa</b>	Press
<b>Sartén</b>	Frying pan
<b>Cacerola / olla</b>	Saucepan / pot
<b>Soplete</b>	Blowtorch
<b>Aro de emplatar</b>	Plating ring
<b>Tabla de cortar</b>	Cutting board
<b>Pelador</b>	Peeler
<b>Molino de sal y pimienta</b>	Salt and pepper mill
<b>Rallador microplano</b>	Microplane grater
<b>Paellera</b>	Paella pan

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Spanish	English
<b>Salsera</b>	Sauceboat
<b>Cuchara para miel</b>	Honey spoon
<b>Reloj de cocina</b>	Kitchen timer with alarm
<b>Pinza para emplatar</b>	Plating tongs

## Staff

The kitchen team is like a family that must work like a Swiss watch. From the most notorious to the most unnoticed position, everyone keeps the kitchen running smoothly. Some of the names come from French terms; however, here are those that have a Spanish equivalent.

Spanish	English
<b>Chef ejecutivo</b>	Executive chef
<b>Chef de cocina</b>	Chef de cuisine / Head chef
<b>Chef repostero</b>	Patissier (pastry chef)
<b>Línea de cocina</b>	Chef de partie / Line cook
<b>Chef carnicero</b>	Boucher (butcher chef)
<b>Cocinero de frituras</b>	Friturier (fry chef)
<b>Chef de parrilla</b>	Grillardin (grill chef)
<b>Almacenista</b>	Garde manger (pantry supervisor)
<b>Portero de cocina</b>	Kitchen porter
<b>Dishwasher</b>	Lavavajillas / Lavalozza

## Knife cuts

The dream of chefs is to get a Michelin star, those that can only be achieved with innovative, creative and distinctive work in the kitchen. But to achieve one, you must master the basics to get that quality, appearance and final taste; starting with the cut of the ingredients, and in Spanish, you must also master the name if you want to be able to communicate, shall we start?

Spanish	English
<b>Bastones</b>	Baton
<b>Juliana</b>	Julienne
<b>Cerilla</b>	Matchstick
<b>Cubo o cuadros</b>	Dice
<b>Picada</b>	Mince
<b>Rodajas</b>	Paysanne

## Cooking Techniques

Saying the name of a technique incorrectly, or not understanding it, can lead to the same result as executing it incorrectly: a poorly finished dish. So, if you intend to talk about them in Spanish as well as you cook, these are some of the techniques you should know:

Spanish	English
<b>Cocción en seco, cocción en medio aéreo o por concentración</b>	Dry Heat Cooking
<b>Al horno</b>	Oven
<b>A la parrilla</b>	Grilling
<b>A la plancha</b>	Broiling

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Spanish	English
<b>A la brasa</b>	Roasting
<b>Gratinar</b>	Grating
<b>Baño maría</b>	Bain-marie
<b>Al vacío</b>	Sous vide
<b>Cocción en medio líquido o húmedo</b>	Moist Heat Cooking
<b>Hervir</b>	Boiling
<b>Blanquear o Escaldar</b>	Bleaching or Blanching
<b>Escalfar o Pochar</b>	Poaching
<b>Cocción al vapor</b>	Steaming
<b>Cocción en caldo blanco</b>	White stock simmering
<b>Cocción en medio graso</b>	Oils & Fats Cooking
<b>Freír</b>	Frying
<b>Rehogar y sofreír</b>	Sauté and Pan Frying
<b>Saltear</b>	Stir-fry
<b>Dorar</b>	Browning
<b>Cocción mixta o combinada</b>	Combination Cooking
<b>Estofar o guisar</b>	Stewing
<b>Brasear</b>	Braising

## Red Meat Doneness

In Spanish, the word “Término” refers to the doneness of the meat. Which one you choose at mealtime is a matter of taste, but if you would rather not be the one to deliver meat at an undesirable doneness, you may want to know the following words:

Spanish	English
<b>Cocción azul</b>	Blue rare
<b>Rojo o inglés</b>	Rare
<b>Termino medio o al punto</b>	Medium rare
<b>Tres cuartos</b>	Medium
<b>Bien cocido</b>	Well done

## Flavors

It is indisputable that gastronomic diversity is infinite, as are the flavors, each chef and cook has a seasoning identical to a fingerprint, unrepeatable. Do you know the flavors you can achieve when cooking?

Spanish	English
<b>Dulce</b>	Sweet
<b>Amargo</b>	Bitter
<b>Agrio o ácido</b>	Acid or sour
<b>Salado</b>	Salty
<b>Picante (lo sé, no es un sabor)</b>	Spicy (I know, it’s not a flavor)
<b>Delicioso, sabroso</b>	Tasty
<b>Desagradable, asqueroso</b>	Gross



**Hey there. Welcome.**

**I'm Kéllyta Quijada - and I wrote this article.**

Stuck on this topic? Hire me for just 1 hour to start mastering it. Pass a test, improve basic vocabulary or improve your conversational level in Spanish.

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Just as there are vocations to select careers, there are also inclinations within the cooking profession. Regardless of your inclination, if at some point you have to travel to a Spanish-speaking country, you now have the basic terms to get by. Tell us, would you like a second part with terms related to dealing with the public? We look forward to seeing you next time!



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