

**Programme:** Erasmus+  
**Project number:** 2020-1-IT01-KA226-VET-009214  
**CUP:** G87H20002370006  
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### MODULE IT GLOSSARY

TERMS	DESCRIPTION IN ENGLISH	DUTCH	FINNISH	FRENCH	ITALIAN
A pralin cream	Cream with hazelnut ( dried fruits)	Pralinecrème	Hasselpähkinäpraliini	Crème à la praline	Crema di praline
Apple	A hard fruit with a tangy to sweet flavour	Appel	Omena	Pomme	Mela
Baking tray	A sheet of metal with low sides, used for baking food	Bakplaat	Uunipelti	Plaque de cuisson	Teglia da forno
Barley	A type of grain used for food and for making beer and whisky	Gerst	Ohra	Orge	Orzo
Bay leaf	A dried leaf from the bay tree that has a sweet smell and is used in cooking	Laurier	Laakerinlehti	Feuille de laurier	Alloro
Beetroot	The small, round, dark red root of a plant, eaten cooked as a vegetable, especially cold in salads	Rode biet	Punajuuri	Betterave	Barbabietola
Bisque	A thick, creamy soup usually made with shellfish or game	Schaaldierenbouillon	Äyriäisten liemi	Bouillon de crustacés / bisque	Fondo di crostacei
Black pepper	Powder produced by crushing dry peppercorns, used to give a spicy, hot taste to food	Zwarte peper	Mustapippuri	Poivre noir	Pepe nero
Blast chill (to)	To cool food very quickly, used for example in restaurant kitchens	Om lekker te chillen	Jäähdyttää nopeasti jäähdytyskaapissa	Raffraichir	Abbattere
Blender	A blender is an electrical kitchen appliance used for mixing liquids and soft foods together or turning fruit or vegetables into liquid	Blender	Tehosekoitin	Mixer	Frullatore
Boil (to)	To reach the temperature at which a liquid starts to turn into a gas	Kook (tot)	Keittää	Bouillir	Bollire
Bowl	A utensil for use in to mix ingredients	Schaal	Kulho	Bol et douilles à pâtisserie	Ciotola
Breadcrumbs	Fine crumbs made of old bread	Paneermeel	Korppujauhot	Chapelure	Pangrattato
Bring to the boil ( to )	When you want the water increases in degrees or heat	Aan de kook brengen (aan)	Kiehauttaa	Porter à ébullition	Portare a ebollizione
Broth	A liquid in which meat, fish, cereal grains, or vegetables have been cooked	Bouillon	Liemi	Bouillon	Brodo
Brown (to)	To make food brown by cooking it	Bruin (naar)	Ruskistaa	Brunir	Rosolare
Brunoise (to)	Brunoise is a French cooking term meaning cutting vegetables into small cubes of precise and uniform measurement	Brunoise (te)	Vihannesten leikkaaminen noin 2 mm:n kuutioiksi	Faire une brunoise	Tagliare a brunoise
Brush (to)	To cover food with an even layer of liquid by applying it with a pastry brush, eg brush the pastry with beaten egg or milk to glaze	Insmeren	Voidella/sivellä	Brosser	Spennellare
Butter	A solid yellow substance made from milk or cream that is spread on food or used in cooking	Boter	Voi	Beurre	Burro
Caramelized hazelnut	Hazelnut caramelized with sugar	Gekarameliseerde hazelnoot	Karamellisoidut hasselpähkinät	Noisettes caramélisées	Nocciola caramellata
Carrot	A long pointed orange root eaten as a vegetable	Wortel	Porkkana	Carotte	Carota
Casserole	A saucepan in which food is both cooked and served	Braadpan	Vuoka	Casserole	Casseruola
Caster sugar	Finely granulated white sugar	Basterdsuiker	Tomusokeri	Sucre semoule	Zucchero semolato
Celery stalk	A vegetable with long, thin, whitish or pale green stems that can be eaten uncooked or cooked	Stengel bleekselderij	Varsiselleri	Branche de céleri	Gambo di sedano
Chives	A small Eurasian plant related to the onion with purple-pink flowers and long tubular leaves which are used as a culinary herb	Bieslook	Ruohosipuli	Ciboulette	Erba cipollina
Chop (to)	To cut into pieces	Hak (naar)	Piikkoa/paloitella	Hacher	Tagliare
Chopping/cutting board	A thin, flat piece of cut wood, hard plastic or other hard material used for cutting food on	Snijplank/snijplank	Leikkuulauta	Planche à couper/à découper	Taglieri
Choux pastry	Special cream for this kind of pastery	soezenbeslag	Tuulihattutaikina	Pâte à choux	Pasta choux
Coarse salt	A type of salt used in cooking that has large grains	Grof zout	Karkea suola	Gros sel	Sale grosso

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Cognac	The brandy distilled in and shipped from the legally delimited area surrounding the town of Cognac, in W central France	Cognac	Konjakki	Cognac	Cognac
Colander	A container in the shape of a bowl with holes in it which you wash or drain food in	Vergiet	Lävikkö	Passoire	Colino
Compote	Fruit stewed or cooked in a syrup	Appelcompote	Hilloke/kompotti	Compote de pomme	Composta
Cooking cream	Cream with a low fatt percentage to avoid splitting when eated	Kookroom	Ruokakerma	Crème de cuisson	Panna da cucina
Core (to)	To remove the tough central part and seeds from (a fruit)	Kern (tot)	Poistaa siemenkota	Dénoyauter	Detorsolare
Cream	The thick, yellowish-white liquid that forms on the top of milk	Room	Kerma	Crème	Panna
Cubes	A object with six equal squares, and right angles	Blokjes	Kuutio	Cubes	Cubi
Deepfryer	A kitchen appliance used for deep frying	Frituur	Friteerauskeitin	Poêle à frire	Padella
Deglace (to)	To dissolve the small particles of sautéed meat remaining in (a pan) by adding a liquid and heating	Deglaceren (naar)	Glaseerata	Déglicer	Sfumare
Deglaze (to)	To add a cold liquid to the cooking juices in a pan in which something has been cooked, in order to make a sauce	Blus af (naar)	Glaseerata	Déglicer	Deglassare
Degrees	A unit for measuring temperature	Graden	Astetta	Degrés	Gradi
Dill	A herb whose seeds and thin feathery leaves are used in cooking	Dille	Tilli	Aneth	Aneto
Dish	The food served or contained in a dish / i.e. <i>The meal consisted of several dishes</i>	Gerecht	Ruokalaji	Assiette	Piatto
Dollops	A small amount of soft food or something else	Kloddere	Nokare	Cuillère	Chiazze
Dough	Flour mixed with water and often yeast, fat, or sugar, so that it is ready for baking	Deeg	Taikina	Pâte	Pasta
Dough sheeter	Machine used to evenly roll out various types of dough with the ability to follow the entire rolling process	Deegroller	Pastamylly	Laminoin à pâte	Sfogliatrice
Drain (to)	Cause the water or other liquid in (something) to run out, leaving it empty or dry	Afvoer (naar)	Valuttaa (jotain jostain pois)	Vidanger	Scolare
Dressing	A sauce, especially a cold one for salads	Dressing	Salaatinkastike	Vinaigrette/ sauce salade	Condimento
Egg	The oval object with a hard shell that is produced by female birds, especially chickens	Eieren	Kananmuna	Oeuf	Uovo
Egg white	The white of an egg, especially a hen's egg, used in cooking	Eiwit	Munanvalkuainen	Blanc d'oeuf	Albumine d'uovo
Filling	A material put inside of something	Vulling	Täyte	Remplissage	Ripieno
Fine salt	White substance found in sea water, used especially to add flavour to food or to preserve it	Fijn zout	Pöytäsuola	Sel fin	Sale fino
Flambé (to)	To pour an alcoholic liquid on (a food) and light it so that flames are produced	Flambeer (naar)	Liekittää	Flamber	Flambé
Flatbread	A type of flat, thin bread that is typically unleavened	Plat brood	Ohut/litteä leipä, esim. rieska	Galette	Pane piatto
Flavoring/seasoning	Something that is added to food or drink to give it a particular taste	Smaakstof/kruiden	Maustaminen/ mausteet	Arôme / assaisonnement	Condimento/aroma
Flour	Powder made from grain, especially wheat, used for making bread, cakes, pasta, pastry, etc.	Meel	Jauhot	Farine	Farina
Fry (to)	To cook food in hot fat	Bak (te)	Uppopaistaa	Frيره	Soffriggere
Garlic	A plant that is related to the onion and that has small sections (called cloves) which have a strong taste and smell and are used for flavoring foods	Knoflook	Valkosipuli	Ail	Aglio

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Garlic clove	A small separate part of a bulb of garlic	Teentjes knoflook	Valkosipulin kynnet	Gousse d'ail	Spicchio d'aglio
Garnish (to)	To provide (a food) with something that adds flavour, decorative color	Garnering	Koriste/koristella	Garnir	Contorno
Gelatine	A clear substance that is made by boiling animal bones or tissues and that is used in making jelly	Gelatine	Gelatiini	Gélatine	Gelatina
Gherkin	A small type of cucumber (= a long, thin, green vegetable) that is often pickled (= preserved in vinegar)	Augurk	Pikkukurkku	Cornichon	Cetriolino
Ginger	The strongly flavored root of a tropical plant that is used in cooking	Gember	Inkivääri	Gingembre	Zenzero
Glucose	It is a crystalline sugar C6H12O6	Glucose	Glukoosi	Glucose	Glucosio
Grater	A tool that has a rough metal surface with small holes and is used to cut food into small pieces	Rasp	Raastin	Râpe	Grattugia
Hand/immersion blender	A handheld electric appliance for blending or grinding food with a protected blade that can be submerged in the food being processed	Hand-/staafmixer	Sauvasekoitin	Mixeur plongeant	Frullatore a immersione
Hazelnut	It is a dried fruit	Hazelnoot	Hasselpähkinä	Noisettes	Nocciola
Heat (to)	To make something hot or warm, or to become hot or warm	Verwarmen (naar)	Kuumentaa	Chauffer	Riscaldare
Icing sugar	Sugar that has been ground into a fine powder	Poedersuiker	Tomusokeri	Sucre glace	Zucchero a velo
Knead (to)	Work (moistened flour) into dough or paste with the hands	Knead (tot)	Alustaa taikinaa	Pétrir	Impastare
Leek	A vegetable that has long green leaves rising from a thick white base and that tastes like a mild onion	Prei	Purjosipuli	Poireau	Porri
Lid	A cover on a container, that can be lifted up or removed	Deksel	Kansi	Couvercle	Coperchio
Mace	A type of spice obtained from the same fruit as nutmeg	Foelie	Muskottikukka	Masse	Fiore di noce moscata/macis
Marinate (to)	To put fish, meat, or vegetables in a mixture of oil, vinegar or wine and spices before cooking, in order to flavor it or make it softer	Marineren (naar)	Marinoida	Mariner	Marinare
Mashed potatoes	Potatoes that have been boiled and then crushed into a soft mass, typically with the addition of butter and milk	Aardappelpuree	Perunamuusi	Purée de pomme de terre	Purè di patate
Meat grinder	A machine for cutting food, especially meat, into small pieces	Vleesmolen	Lihamyly	Hachoir à viande	Tritacarne
Milk	A fluid secreted by the mammary glands of females for the nourishment of their young	Melk	Maito	Lait	Latte
Mushroom	A fungus with a round top and short stem. Some types of mushroom can be eaten	Paddestoel	Sieni	Champignon	Funghi
Mustard	A pungent powder or paste prepared from the seed of the mustard plant, used as a food seasoning or condiment	Mosterd	Sinappi	Moutarde	Senape
Nutmeg	The hard fruit of a tropical tree, or a brown powder made from this, used as a spice to add flavour to food	Nootmuskaat	Muskottipähkinä	Noix de muscade	Noce moscata
Oil	Smooth thick liquid produced olives	Olie	Öljy	Huile	Olio
Olive oil	A yellow to yellowish-green oil that is made from olives and used in cooking	Olijfolie	Oliiviöljy	Huile d'olive	Olio d'oliva
Onion	A vegetable with a strong smell and flavour, made up of several layers surrounding each other tightly in a round shape, usually brown or red on the outside and white inside	Ui	Sipuli	Oignon	Cipolla
Oven	The part of a cooker with a door, used to bake or roast food	Oven	Uuni	Four	Forno

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Pan	Kitchen utensil, made of copper, tinned iron or thin steel, hemispherical in shape, fitted with two handles, used for cooking creams and sauces in a bain-marie	Schaal	Kulho	Bol	Bastardelle
Paring knife	A small knife that is used to cut away a thin outer layer of something, especially fruit or vegetables	Schilmesje	Vihannesveitsi	Couteau à éplucher/ économe	Spelucchino dritto
Parmigiano reggiano DOP	The most famous Italian Cheese, made in Emilia Romagna	Parmezaanse kaas	Parmigiano-juusto	Parmesan	Parmigiano
Pastry board	A thin, flat piece of cut wood or other hard material	Deegkrabber	Leivinlauta	Rouleau à pâtisserie	Spianatoia
Pastry cream	Cream with eggs, butter and sugar	Banketbakkersroom	Leipurinkerma	Crème patissière	Crema pasticceria
Pastry cutter	Small tool used in the kitchen to precisely cut out pastry sheet	Gebaksnijder	Taikinapyörä	Couteau à pâtisserie	Rotella tagliapasta
Pastry socket	Pierced tip at the narrow end of a pastry bag, used for decorating cakes with icing, pressing out dough into various shapes for cookies, etc.	Gebäckstutzen	Tylla	Douille à pâtissier	Preso per pasticceria
Peel (to)	To remove the outer covering or skin from (a fruit or vegetable)	Schillen (naar)	Kuoria	Éplucher	Sbucciare
Pineapple	A large juicy tropical fruit consisting of aromatic edible yellow flesh surrounded by a tough segmented skin and topped with a tuft of stiff leaves	Ananas	Ananas	Ananas	Ananas
Place (to) (in the oven)	To put something in the oven	Plaats (naar) (in de oven)	Laittaa uuniin	Mettre au four	Infornare
Pork neck	Meat from a pig's neck	Varkensnek	Porsaan niska	Cou de porc	Capocollo di maiale
Potato peeler	A kitchen tool for removing the skin of potato	Dunschiller	Kuorimaveitsi	Économe	Pelapatate
Praline	It is a candy with sugar and hazelnut (dried fruits)	Praline	Hasselpähkinäpraliini	Praline	Pralina
Rabbit meat	Meat from rabbit	Konijnen vlees	Jäniksen liha	Viande de lapin	Polpa di coniglio
Rapeseed	A plant with yellow flowers from which oil and animal food are produced	Koolzaad	Rypsi	Colza	Semi di colza
Recipe	A list of foods and a set of instructions telling you how to cook something	Recept	Resepti	Recette	Ricetta
Red cabbage	A variety of the edible cabbage, <i>Brassica oleracea</i> , having deep reddish-purple leaves	Rode kool	Punakaali	Chou rouge	Cavolo rosso
Roasted sliced almond	Almonds (dried fruits) cut and roasted	Geroosterde gesneden amandel	Paahdetut mantelilastut	Amande effilée grillée	Mandorla tostata e affettata
Roll the dough out (to)	To make something smooth and flat, by pushing a cylindrical object or tool over it	Rol het deeg uit (tot)	Kaulia taikina	Étaller la pâte	Stendere la pasta
Round shape	To give a particular form or shape to like a round or like a bicycle wheel	Ronde vorm	Pyöreä muoto	Forme ronde	Forma rotonda
Sage leaf	Aromatic plant	Salie blad	Salvian lehdet	Feuille de sauge	Foglia di salvia
Salpicon	Very thick sauce used as a filling in traditional French cuisine	Salpicon	Salpicon	Salpicon	Salpicon
Salt	A crystalline compound NaCl that consists of sodium chloride, is abundant in nature, and is used especially to season or preserve food or in industry	Zout	Suola	Sel	Sale
Scoop	A kitchen tool like a spoon that has a usually thick handle and a deep bowl for taking something from a container	Lepel	Kauha	Louche	Mestolo/cucchiaio da portata
Season (to)	To improve the flavour of savoury food by adding salt, herbs, or spices when cooking or preparing it	Seizoen (naar)	Maustaa	Assaisonner	Condire
Seasoning	To improve the flavour of savoury food by adding salt, herbs, or spices when cooking or preparing it	Kruiden	Maustaminen/ mausteet	Épices	Spezie
Serving	A portion of food served	Portie	Annos	Portion	Portata
Shallot	A small type of onion that is used in cooking	Sjalot	Salottisipuli	Échalote	Scalognon

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Shells	A hard outer covering of shrimps	Schelpen	Katkarapujen kuoret	Carapace des crevettes / coquilles/ coquillages	Gusci e teste di gamberi
Sift (to)	To put flour, sugar, etc. through a sieve (= wire net shaped like a bowl) to break up large pieces	Zeef (naar)	Siivilöidä, seuloa	Tamiser	Setacciare
Slice	A thin, broad piece of food, such as bread, meat, or cake, cut from a larger portion	Plak	Viipale, siivu	Trancher	Fetta
Slices	A thin, flat piece cut from something	Plakjes	Viipaleet/siivut	Tranches	Fette
Soak (to)	Make or allow (something) to become thoroughly wet by immersing it in liquid	Inweken (naar)	Liottaa	Tremper	Mettere in ammollo
Softened butter	It is when butter becomes soft or softer	Zachte boter	Pehmennyt voi	Beurre ramoli	Burro morbido
Spinach or swiss chard	Vegetable with wide, dark green leaves	Spinazie of snijbiet	Pinaatti tai lehtimangoldi	Épinard ou carde / cardon	Spinaci o bietoline
Split (to)	To (cause to) divide into two or more parts, especially along a particular line	Splitsen (naar)	Halkaista	Séparer, découper	Dividere
Spoon	A utensil for use in eating, stirring, measuring, ladling, etc.	Lepel	Lusikka	Cuillère	Cucchiaio
Store (to)	To put or keep things in a special place for use in the future	Winkel (aan)	Varastoida	Conserver	Conservare
Sugar	A sweet substance especially from the plants sugar cane and sugar beet, used to make food and drinks sweet	Suiker	Sokeri	Du sucre	Zucchero
Tarot spatula	A kitchen utensil with a wide, flat blade, used esp. for lifting and spreading foods	Tarot spatel	Taikinakaavin	Spatule de tarot	Tarocco
Tender	Easy to chew or bite : not tough	Teder	Murea	Mou, tendre	Morbido
Thyme	A sweet-smelling herb with small leaves that is used in cooking	Tijm	Timjami	Tyme	Timo
Thyme sprig	Aromatic herb	Tijm takje	Timjamin versot	Branche de thym	Timo - rametto
Tomato purée	Strong reduction of tomato pulp	Tomatenpuree	Tomaattisose	Sauce tomate/ purée de toma	Passata di pomodoro
Trim (to)	To remove (something superfluous or dispensable) by or as if by cutting	Trimmen (naar)	Viimeistellä	Recadrer	Ritaglia
Veal	Meat from a very young cow (max 8 month)	Kalfsvlees	Vasikan liha	Veau	Reale di vitello
Vinegar	A sour liquid consisting of acid, obtained by acetous fermentation from wine, cider, beer, vegetables and fruit	Azijn	Etikka	Le vinaigre	Aceto
Water	The liquid that descends from the clouds as rain, forms streams, lakes, and seas, and is a major constituent of all living matter	Water	Vesi	Eau	Acqua
Whipped cream	a cream suitable for whipping that by law contains not less than 30 percent butterfat	Slagroom	Vaahdotettu kerma	Crème fouettée	Panna montata
Whisk	A cooking tool that is made of curved wire and that is used to stir or beat things (such as eggs, whipping cream, etc.)	Garde	Vispilä	Whisky	Frullino
White wine	Alcoholic drink made from grapes	Witte wijn	Valkoviini	Vin blanc	Vino bianco
Whole eggs	Egg with white and yellow	Heel ei	Kokonainen kananmuna	Œuf entier	Uovo intero