

## GLOSSARY

- AATCOM** United States Army Aviation Troop Command
- ACCP** Army Correspondence Course Program
- ACES** Army Center of Excellence, Subsistence
- AFARS** Army Federal Acquisition Regulation Supplement
- AFMIS** Army Food Management Information System
- AFSEM** Army Food Service Management Program Manual
- AG** Adjutant General
- ALFOODACT** All Food and Drug Activities
- AMC** United States Army Materiel Command
- appetizer** a portion of food or drink served before a meal to make you want to eat.
- AQL** acceptable quality level
- AR** Army regulation
- ARCS** Army ration credit system
- ARNG** Army National Guard
- ARTEP** Army Training and Evaluation Program
- AT** annual training
- attn** attention
- AV** autovon
- bake** to cook by dry heat in an oven, either covered or uncovered.
- barbecue** to roast or cook slowly, basting with a highly seasoned sauce.
- BAS** basic allowance for subsistence
- baste** to moisten food with liquid or melted fat during cooking to prevent drying of the surface and to add flavor.
- bde** brigade
- BDFa** basic daily food allowance
- beat** to make a mixture smooth by using a fast, regular, circular motion which incorporates air into the product.
- bevel** the portion of a knife blade sharpened to make the cutting edge.
- bl** box lunch
- blanch** to partially cook in deep fat, boiling water, or steam.
- blend** to combine two or more ingredients by sifting or using the mixer at low speed, or by hand.
- BMG** budget and manpower guidance
- bn** battalion
- boil** to cook in liquid at boiling point (212° F water) in which bubbles rise and break at the surface.
- brown** to produce a brown color on the surface of food by heating.
- buffet** a meal at which diners serve themselves from a large table.
- bx** box
- c** cup
- C** Celsius
- canape** a thin piece of bread or toast spread or topped with cheese, caviar, anchovies, or other appetizers.
- Carborundum oilstone** an abrasive stone used with oil to sharpen.
- cavity** the hollow space inside the body of poultry, beef, pork, or seafood.
- CG** commanding general
- chill** to cool a food product by placing it under refrigeration.
- chop** to cut food into small pieces of varying size.
- clarify** to remove impurities from; to make clear.

**cn** can

**co** company

**cocktail** an appetizer of mixed fruit, vegetable or fruit juice, or seafood.

**colander** a container with a perforated bottom, for draining and straining foods.

**condiment** an ingredient (for example, salt or pepper) used to give additional flavor to food.

**CONUS** continental United States

**COR** contracting officer's representative

**COSCOM** corps support command

**CPO** civilian personnel office

**CPT** captain

**cream** to combine a fat (for example, shortening) with other ingredients until the mixture is smooth.

**crimp** to press together in order to seal.

**crisp** firm and fresh (used in reference to produce).

**CTA** common tables of allowances

**cube** (1) a regularly shaped solid with six equal square sides.

(2) to cut food into cubes about one-half inch on each side or the size specified.

**DA** Department of the Army

**DCSLOG** Deputy Chief of Staff for Logistics

**DD, DOD** Department of Defense

**deep-fat fry** to cook food by immersing in hot fat.

**DEH** Director of Engineering and Housing

**dehydrate** to remove moisture from in order to preserve.

**devein** to remove a vein or veins from food items such as shrimp or chicken.

**DFA** dining facility attendant.

**dice** to cut with a cook's knife into cubes one-quarter inch on each side or the size specified on the recipe.

**DIO** Director of Industrial Operations

**dip** a creamy mixture of tasty foods used to dunk potato chips or raw vegetables into.

**DMMC** division materiel management center

**DOC** Director of Contracting

**dock** to punch a number of vertical impressions in a dough with a smooth, round stick about the size of a pencil to allow for expansion and permit gases to escape during baking.

**DOL** Director of Logistics

**DPCA** Director of Personnel and Community Activities

**DPSC** Defense Personnel Support Center

**DPT** Director of Plans and Training

**DPTSEC** Director of Plans, Training, and Security

**drain** to allow excessive water to run off a food product.

**dredge** to coat with crumbs, flour, sugar, or cornmeal.

**dressing** (1) a sauce for food (as in salad dressing).

(2) a seasoned mixture usually containing bread as a main ingredient and usually served with poultry.

**DRM** Director of Resource Management

**dry-heat** the method of cooking food uncovered and cooking without liquid, except for fat.

**DSEC** Director of Security

**dust** to sprinkle fine particles of bread flour on a food service worktable to prevent sticking of dough.

**DVD** direct vendor deliveries

**ea** each

**entree** the main dish of a meal (a United States term).

**EOE** element of expense

**F** Fahrenheit

**FA** food advisor

**FAO** finance and accounting office

**FAR** Federal Acquisition Regulation

**FDA** Food and Drug Administration

**filet** a boneless slice of meat, fish, or poultry.

**FL OZ** fluid ounce

**flake** (1) to pull apart gently (with a fork or other utensil) into small pieces, as in checking to see if cooked fish is done.

(2) a thin flattened piece of a layer of dough in pastry. Pie crusts or puff pastries are flaky if properly tender.

**FM** field manual

**fold** (1) to incorporate an ingredient into a mixture by repeated gentle overturnings without stirring or beating, as in folding egg whites into a batter.

(2) to lay one part of an item over another part, as in folding dough for biscuits.

**fry** to cook in hot fat.

**FSC** Federal supply classification

**FSE** food service equipment

**FSO** food service officer

**FSS** food service sergeant

**G1** Assistant Chief of Staff, G1 (Personnel)

**G2** Assistant Chief of Staff, G2 (Intelligence)

**G3** Assistant Chief of Staff, G3 (Operations and Plans)

**G4** Assistant Chief of Staff, G4 (Logistics)

**G5** Assistant Chief of Staff, G5 (Civil Affairs)

**gal** gallon

**garnish** to decorate with small pieces of colorful food.

**giblets** the heart, liver, and gizzard of a fowl.

**glaze** a glossy coat given to foods, as by covering with a sauce or by adding a sugary syrup, icing, and so forth.

**granule** a little grain; a small particle (for example, a sugar or salt granule).

**grate** to rub food over a rough surfaced instrument, such as a grater, to break it into tiny pieces or shreds.

**grater** a rough surface or a surface with many sharp-edged openings on which food is rubbed to break it into tiny pieces.

**gravy** a sauce of the fat and juices from cooked meat, often thickened and seasoned.

**griddle** a flat, heated surface, especially on top of a stove, for grilling food.

**grill** to cook, uncovered and without adding liquid, on a griddle, removing grease as it accumulates.

**GSA** General Services Administration

**HBK** Handbook

**hc** headcount

**HHC** headquarters and headquarters company

**hors d'oeuvre** an appetizer, often served on crackers or small pieces of toast.

**HQ** headquarters

**HQDA** Headquarters, Department of the Army

**HTH** high test hypochlorite

**ID** identification

**IDT** inactive duty training

**IFA** installation food advisor

**IG** inspector general

**IMA** installation medical activity

**ingredient** a part of a recipe, a food material used to make a prepared dish, as in the ingredients of a cake.

**IOB** installation operating budget

**ISSA** Interservice Support Agreement

**knead** to work dough by folding and pressing firmly with the palms of the hands, turning between folding.

**KO** contracting officer

**KP** kitchen police

**lb** pound

**LTC** lieutenant colonel

**MACOM** major Army command

**maint** maintenance

**MARC** Manpower Requirements Criteria

**marinade** a preparation containing spices, condiments, vegetables, aromatic herbs, and a liquid (acid or oil or a combination of these) in which a food is placed for a period of time to enhance its flavor or to increase its tenderness.

**marinate** to allow food, such as meat or fish, to stand in oil, cream, milk, vinegar, French dressing, lemon juice, or other marinade to flavor, improve, or tenderize the product.

**MARKS** Modern Army Recordkeeping System

**MCA** Military Construction, Army

**measure** (1) to find out the quantity of something, especially by comparison with a standard.

(2) an instrument, such as a vessel of standard capacity, used for measuring.

**MED** medical

**membrane** a thin pliable sheet or layer of animal or vegetable tissue, serving to line an organ or to connect parts.

**METL** Mission-Essential Task List

**MHE** materials-handling equipment

**MIL-STD** military standards

**MILVAN** military-owned remountable container

**mince** to cut up into very small pieces (finer than chopped or diced).

**mist pub** miscellaneous publication

**mix** to combine two or more ingredients to the degree specified on the recipe.

**moist-heat** the method of cooking in a liquid, except fat, or in steam.

**MOS** military occupational speciality

**MPA** military personnel, Army

**MRE** meal, ready-to-eat

**MRO** materiel release order

**mtd** mounted

**MTOE** modification table of organization and equipment

**MUSARC** Major United States Army Reserve Command

**nat** national

**NCO** noncommissioned officer

**NCOIC** noncommissioned officer in charge

**NIFI** National Institute for the Food Service Industry

**no** number

**nourish** to sustain with food.

**NSF** national sanitation foundation

**NSN** national stock number

**nutrition** the act or process of nourishing or of being nourished; the process by which plants and animals take in and utilize food material.

**OCONUS** outside continental United States

**ODCSLOG** Office of the Deputy Chief for Staff Logistics

**OJT** on-the-job training

**OMA** Operation and Maintenance, Army

**OMB** Office of Management and Budget

**OPA** Other Procurement, Army

**oz** ounce

**PA** procurement, Army

**palatable** pleasing or acceptable to the taste.

**pam** pamphlet

**panbroil** to cook uncovered in a hot frying pan, pouring off fat as it accumulates.

**panfry** to fry in a small amount of fat.

**para** paragraph

**pare** to cut away the outer covering; to remove the skin or rind from any food product with a paring knife or other suitable instrument.

**pasta** any of various flour-and-egg food preparations made of thin unleavened dough.

**paste** dough, especially when prepared with shortening; pasta.

**pastry** a sweet, baked food made of paste, especially the shortening paste for pie crust; any item of food of which such paste forms an essential part, such as a pie or tart.

**PBAC** Program Budget Advisory Committee

**PBO** property book officer

**PCS** permanent change of station

**peel** to remove the outer layer of skin of a vegetable or fruit.

**perishable** (1) subject to decay or destruction.

(2) an article or item, especially of food, subject to rapid spoilage.

**PHF** potentially hazardous foods

**pkg** package

**poach** to cook food in a simmering liquid; to cook an egg in a hot liquid below the boiling point,

**portion** an amount of food served to one person; a serving or portion.

**potable** fit or suitable for drinking

**poultry** domesticated birds, especially those valued for their meat and eggs, such as chickens, turkeys, or ducks.

**ppm** parts per million

**prep** preparatory

**prick** to pierce a food product slightly with a sharp, pointed instrument, such as a fork.

**procedure** a particular course or mode of action.

**progressive** the preparation of food in batches at staggered cookery times in a continuous cooking operation which is maintained up to and including the serving period.

**pt** pint

**puree** to press food through a sieve or a food mill.

**PVC** polyvinyl chloride

**PVF** polyvinyl fluoride

**PVNTMED** Preventive Medicine

**PWS** performance work statement

**QAE** quality assurance evaluator

**QASP** quality assurance surveillance plan

**QDR** Quality Deficiency Report

**QM** quartermaster

**qt** quart

**qtr** quarter

**quartered** divided into four parts or pieces.

**RBP** ration breakdown point

**RC** reserve component

**recipe** a set of instructions for making or preparing something, especially a food dish.

**reconstitute** to restore to liquid state by adding water; to reheat frozen prepared foods.

**reheat** to restore heat or warmth to a food product which has been cooled.

**rehydrate** to soak, cook, or use other procedures with dehydrated foods to restore water lost during drying.

**replenish** to make full or complete again, as in replenishing one's stock of food.

**RO** requisitioning objective

**roast** to cook by dry heat, usually uncovered, in an oven.

**roux** a cooked mixture of flour and butter or other fat used to thicken soups or to make gravy or sauces.

**RS** report of survey

**S1** Adjutant (US Army)

**S2** Intelligence Officer (US Army)

**S3** Operations and Training Officer (US Army)

**S4** Supply Officer (US Army)

**S5** Civil Affairs Officer (US Army)

**sanitize** to free from dirt and germs, as by cleaning or sterilizing.

**saute** to brown or fry food products lightly and quickly in a small amount of shortening on top of the stove.

**SB** supply bulletin

**scald** to heat a liquid over hot water or direct heat to a temperature just below the boiling point.

**scant** not quite up to stated measure.

**score** to cut shallow slits or gashes across the top surface of a food item.

**scrub** to clean a food product by washing it with a hard rubbing motion or a brush.

**SDT** self-development test

**season** to heighten or improve the flavor of food by adding condiments, spices, or herbs.

**seasoned flour or crumbs** a mixture of flour or crumbs with seasoning.

**semiperishable** (1) not subject to rapid deterioration or decay.

(2) an article or item, especially of food, not subject to rapid spoilage.

**SF** standard form

**shape** to give a particular form to a food product.

**shred** to cut or tear into thin strips or pieces using a knife or a shredder attachment.

**SIDPERS** Standard Installation/Division Personnel System

**sieve** an instrument with a meshed or perforated bottom, used for separating coarse from fine parts of loose matter or for straining liquids.

**sift** to put dry ingredients through a sieve to loosen and aerate them.

**SIK** subsistence in kind

**simmer** to cook gently in a liquid just below the boiling point (190° F to 210 °F), while bubbles form slowly and break at or below the surface.

**smkd** smoked

**SOP** standing operating procedure

**sprinkle** to scatter or distribute seasoning over a food product so that it is covered evenly.

**SSN** social security number

**STB** super tropical bleach

**steam** to cook over or surrounded by steam.

**steep** to soak in water or other liquid to soften, cleanse, or extract some constituent.

**sterilize** to free of microorganisms, usually by bringing to a high temperature.

**stew** to simmer in enough liquid to cover solid foods.

**stir** to move ingredients in circle with a utensil such as a spoon or paddle.

**stock** (1) the liquid or broth prepared by boiling meat, fish, or vegetables and used especially for soups and sauces.

(2) a supply of goods kept on hand; inventory.

**strain** to retain solid pieces in a strainer (for example, a colander or sieve) which allows the liquid to pass through.

**TB** technical bulletin

**TB MED** technical bulletin, medical

**tbsp** tablespoon

**TCMD** transportation control and movement document

**TDA** tables of distribution and allowances

**TDY** temporary duty

**temper** to remove from freezer and place under refrigeration long enough to allow separation and handling of the frozen product. Internal temperature should be approximately 26° F to 28 °F.

**tender** soft or yielding; easily cut or chewed.

**thaw** to remove from freezer and place under refrigeration. Internal temperature of the food should be approximately 30° F.

(a) completely--to remove from freezer and place under thaw refrigeration about 48 hours before intended use.

(b) partially--to remove from the freezer and place under thaw refrigeration about 18 hours before intended use.

**thicken** to make a food product denser by using something such as flour.

**TISA** Troop Issue Subsistence Activity

**TISO** Troop Issue Subsistence Officer

**TM** technical manual

**TOE** table(s) of organization and equipment

**toss** to mix ingredients with a light, lifting motion, as with a salad.

**tough** strong, firm, and flexible in texture; not easily chewed.

**TRADOC** United States Army Training and Doctrine Command

**trim** to cut or tear away wilted or damaged portions from produce, such as celery, lettuce, or cabbage, or to cut away fat from meat.

**true** to shape, adjust, or place exactly or accurately.

**tsp** teaspoon

**TTP** tactics, techniques, and procedures

**US** United States (of America)

**USA** United States Army

**USAF** United States Air Force

**USAQMC&S** United States Army Quartermaster Center and School

**USAR** United States Army Reserve

**USMA** United States Military Academy

**USMC** United States Marine Corps

**USPFO** United States Property and Fiscal Officer

**utensil** any of the instruments or vessels commonly used in the kitchen.

**VA** Virginia

**variation** a change in one or more ingredients during the preparation of a basic recipe to alter the flavor or appearance of a food product.

**VC** Veterinary Corps

**VRGC** voucher register and general control

**VSP** veterinary service personnel

**Wed** Wednesday

**weigh** to measure, separate, or apportion a certain quantity of something according to weight, usually by using a scale.

**whip** to beat rapidly with a wire whip to increase the volume by incorporating air.

**WRI** weighted ration issued

**yeast** a froth or sediment consisting of the cells of certain minute fungi, used to induce fermentation in the manufacture of alcoholic beverages, as a leaven in dough.