

Encyclopedia of Hotel Management Terminology



The Biggest Collection of Hospitality Glossary

- ♣ General Hotel Terminology
- ♣ Front Office Terminology
- ♣ Basic Finance & Accounting Terminology
- ♣ Restaurant Accounting Terminology
- ♣ Sales & Marketing Terminology
- ♣ HR Management & Leadership Glossary
- ♣ Housekeeping Terminologies
- ♣ Pool & Spa Glossary
- ♣ International Cookery
- ♣ Food Equipment Glossary
- ♣ French Culinary Terms
- ♣ Restaurant Glossary
- ♣ Restaurant Menu Glossary
- ♣ Bar Terminology
- ♣ Beer Dictionary
- ♣ Cocktail Glossary
- ♣ Coffee Glossary
- ♣ Tea Glossary
- ♣ Whiskey Glossary
- ♣ Wine Glossary
- ♣ Cooking Basics
- ♣ Herbs & Spices

6230 Hotel Management Terms and Glossary
www.hospitality-school.com



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Preface

Congratulation for the purchase. From the very beginning in our free hotel management training blog, www.hospitality-school.com, we tried hard to produce all tutorials, sop and videos that would help thousands of our visitors. We got tons of requests regarding hotel management terminologies. Many hoteliers and hospitality management students request us for a complete list of hospitality glossary. Now their dreams come true. This is so far the biggest and probably only one collection of hotel management terms available in the market.

It has been a gigantic task to produce a comprehensive hotel management terminology list to our readers. Our expert team work hard on this project which results this outstanding collection. Here you will find 6230 terms with their proper meaning. These terminologies will be equally helpful for full time professional hoteliers, restaurentiers and students as well. Memorizing terminologies is very helpful in job interviews. It also sounds PROFESSIONAL when you use industry terms rather general words or phrases.

We would also like to inform you that this is just the beginning- from now we are going to publish all necessary training manuals and well researched ebooks, checklists, power point presentations and many more for our readers at very cheap rate. You can purchase instantly through PayPal or those who don't have PayPal can send us payment through western union or Moneygram service.

Don't forget to email us whenever you need our assistance. We will be happy to help you with our resources and expertise.

Regards

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General Hotel Terminology



1. **Advance Payment:** Money requested by the receptionist at the Check – In from a guest who has not made an advance reservation and who is unable to produce any of the credit cards accepted by the Hotel.
2. **Amenity:** A gift for the guest with compliments of the Hotel. Liquor, fruit basket, etc.
3. **Authorization Approval Code:** A code given by credit card company to the hotel to indicate that they have extended credit limit for one of its cardholder.
4. **Average Transient Rate(ATR):** Average rate per occupied room, total rooms revenue divided by hotel transient rooms (excluding permanent revenue producing, temporary house use and complimentary rooms)
5. **Accommodation:** Description of bed – type and location of a particular room
6. **Adjoining Room:** Adjacent rooms that are not serviced by a connecting room
7. **Advance Deposit:** Money requested by the guest services Assistants at Check – In of a guest who did not make an advance reservation and who is unable to produce any of the credit cards accepted by Shangri – la Hotels and Resorts.
8. **Allotment:** Certain number of rooms allocated to travel agents for free sale purpose
9. **Arrival:** Date of Check – In.
10. **Arrivals – Guests**
11. **Number of room check – ins** for the period.
12. **Available rooms:** Total number of units excluding permanent House use rooms.
13. **Average House Rate (AHR):** Total rooms revenue divided by total

Front Office Glossary



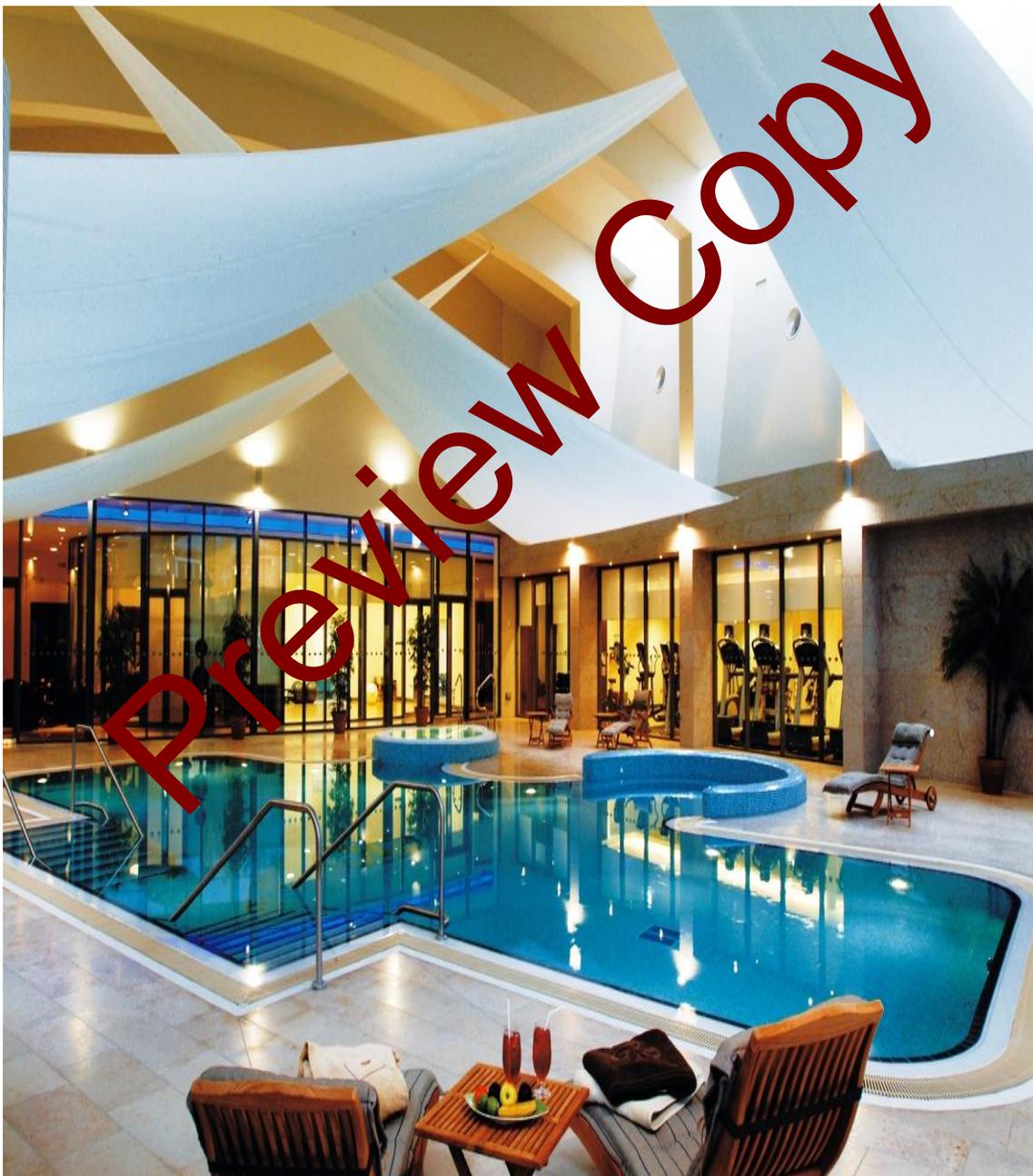
Housekeeping Terminology



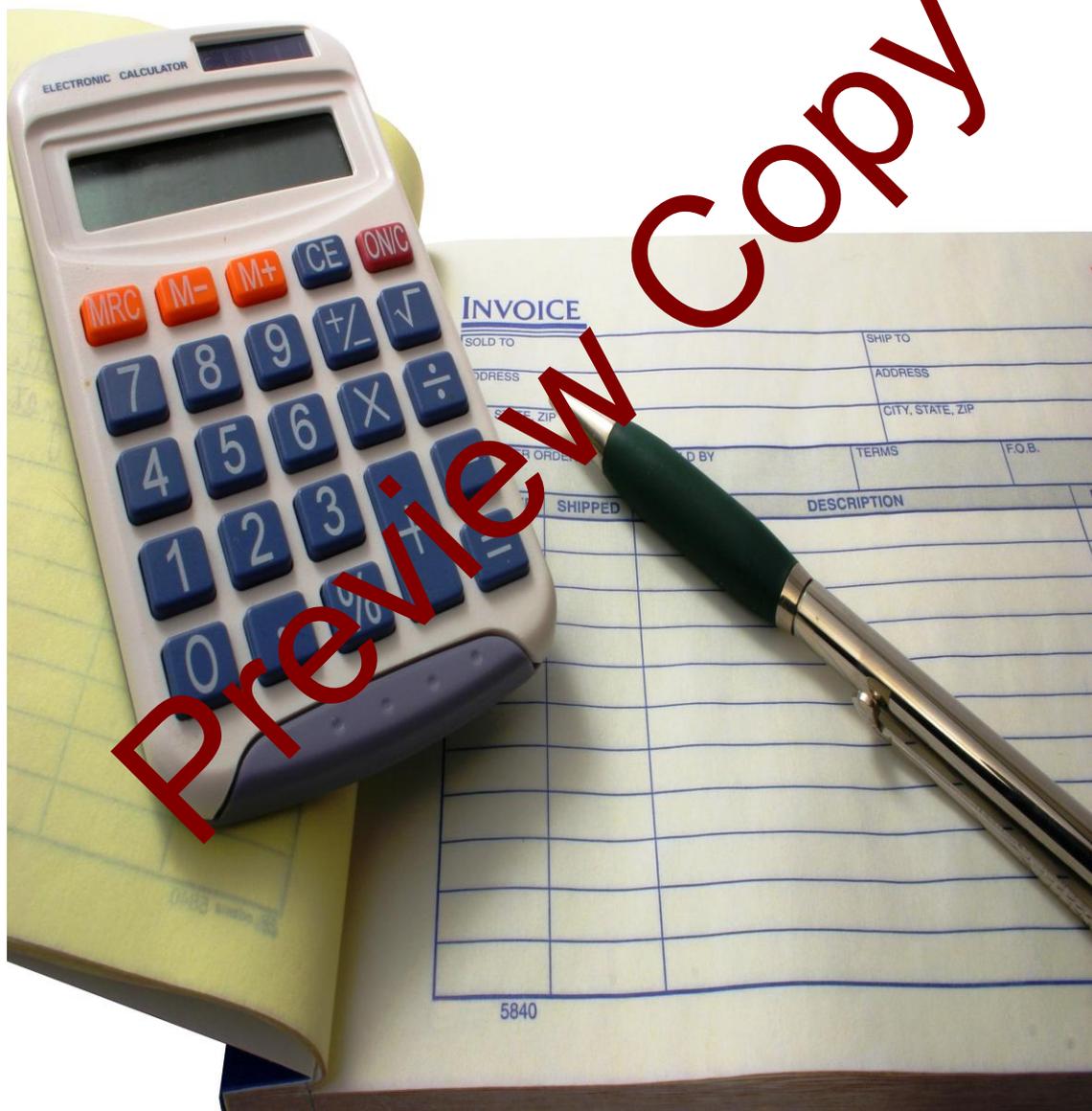
HR Management & Leadership Glossary



Pool & Spa Glossary



Accounting Glossary



Financial Management Glossary



Sales & Marketing Glossary



Restaurant Glossary



Menu Glossary



Bartender Glossary



Wine Glossary



Beer Glossary



Whisky Glossary



Cocktail Glossary



Tea Glossary



Coffee Glossary



Cooking Glossary



International Cookery Glossary



Food Equipment Glossary



Herbs & Spices Glossary



French Cooking Glossary



676. *vierge*: virgin (e.g., *huile d'olive vierge*, pure cold-pressed olive oil)
677. *vieux*: old, aged
678. *vin*: wine
679. *vinaigre*: vinegar (also *vinaigrette*, an oil and vinegar emulsion)
680. *violet*: sea-squirt, a barnacle-like shellfish (also oursin violet, sea-urchin, *Paracentrotus lividus*), *Microcosmus sulcatus*
681. *violette de Tourette*: candied flower
682. *vol-au-vent*: a puff pastry shell, in the form of a cooking pot, containing a mixture of foods in a cream sauce
683. *yaourt*: yogurt
684. *zeste*: fragrant peel of lemon or orange

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■ **The End** ■