



**International
Standard**

ISO 16520

**Tourism and related services —
Restaurants and catering —
Vocabulary**

Tourisme et services connexes — Restauration — Vocabulaire

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Contents

Page

Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
3.1 General.....	1
3.2 Establishments serving food and beverages.....	2
3.3 Style of services.....	4
3.4 Menu.....	6
3.5 Meals, foods and beverages.....	8
3.5.1 Meals.....	8
3.5.2 Foods and beverages.....	9
3.6 Facilities and equipment.....	10
3.6.1 Facilities.....	10
3.6.2 Equipment.....	11
3.7 Job titles.....	12
3.8 Others.....	13
Bibliography	15
Index	16

Foreword

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The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO document should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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This document was prepared by Technical Committee ISO/TC 228, *Tourism and related services*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

Using different terms for one meaning in technical texts can cause misunderstanding. This can occur in particular when the users of the technical texts are based in different areas. One word can be used in one region for one defined meaning, but the same word can have a different meaning in a different region. Vocabularies can act as a common language resource for users all over the world. Vocabularies can help the standard developers in the related field, and can also be used as reliable references for other stakeholders such as regulators, industry, consumers, universities, etc. to reach a common understanding while researching, writing articles, studying, etc.

This document functions as a basic resource for all stakeholders in the restaurant and catering industry, as well as for their customers and other users.

Tourism and related services — Restaurants and catering — Vocabulary

1 Scope

This document defines terms used in the tourism industry in the field of restaurants and catering.

This document applies to restaurants and catering services, which prepare and serve or deliver food and beverages to customers.

This document does not apply to the production line of food and beverages.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <https://www.electropedia.org/>

3.1 General

3.1.1 catering

business of providing *food and beverage* (3.1.2) *services* (3.1.6) at a remote site

Note 1 to entry: Examples of remote sites can include a hotel, hospital, *pub* (3.2.20), aircraft, cruise ship, park, festival, wedding, school or private event.

3.1.2 food and beverage

meals (3.1.3) and drinks which may be prepared and delivered in different ways and styles

3.1.3 meal

food and beverages (3.1.2) consumed at a certain time of day

3.1.4 menu

price list of *food and beverages* (3.1.2) that can be ordered in a food and beverages establishment

3.1.5 restaurant

establishment where *food and beverages* (3.1.2) are prepared in a kitchen and served to customers

Note 1 to entry: The food and beverages are intended to be consumed on site, taken away by the customer or delivered to customers.