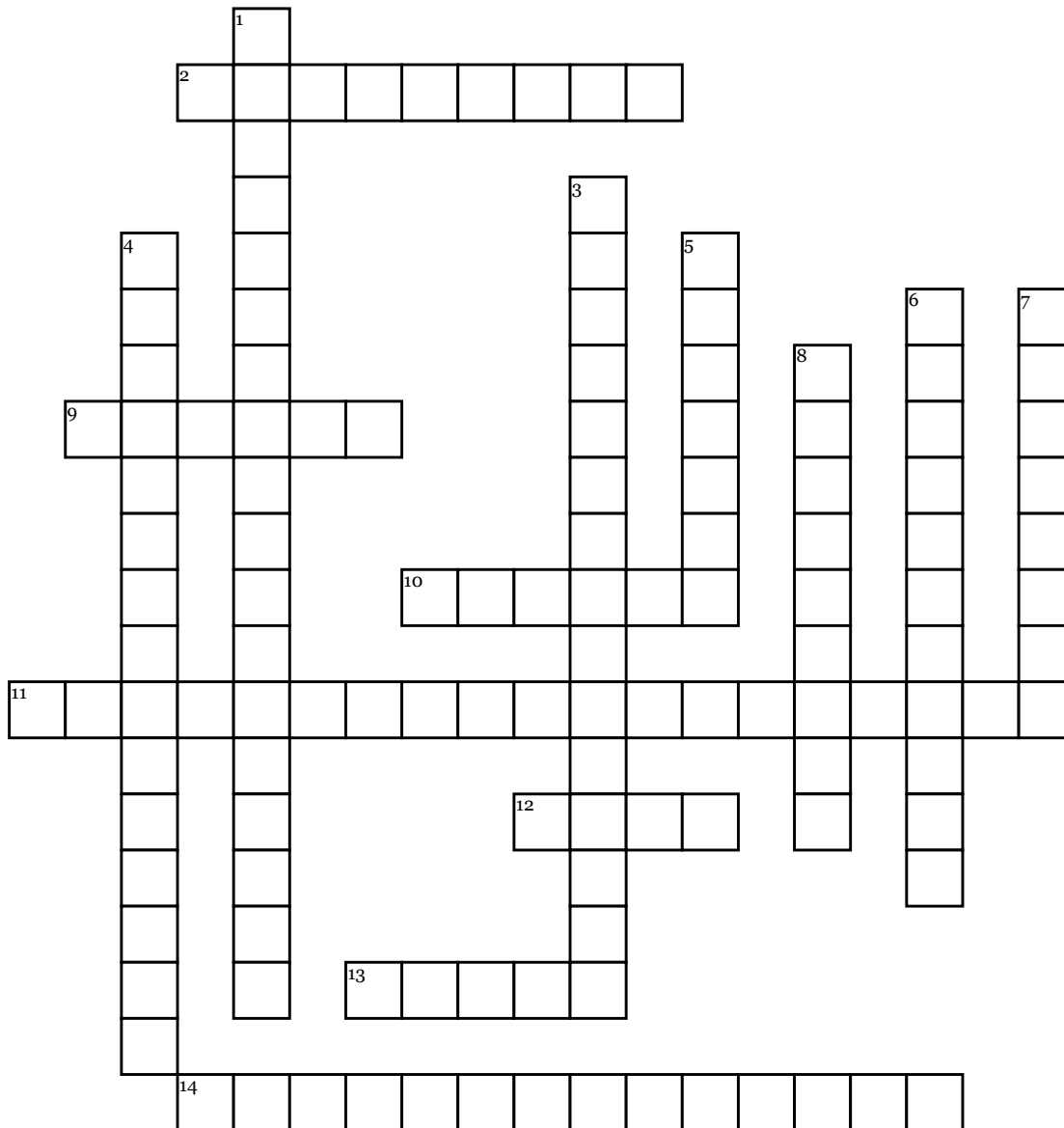


Name: _____ Date: _____ Period: _____

BREAKFAST VOCABULARY



Across

- 2.** Fried sliced potatoes.
- 9.** a combination of breakfast and lunch eaten usually during the late morning but it can extend to as late as 3 pm.
- 10.** a thin, French type of pancake
- 11.** A simple preparation in which potatoes are pan-fried after being shredded, diced, julienned or riced, in the style of a Swiss Rösti.
- 12.** Dish consisting of chopped up meat, potatoes, and onions fried in a cast iron skillet.
- 13.** A food made from a dish of boiled cornmeal.

- 14.** Method of serving private dining room or restaurant food in which a waiter or waitress serves each guest from a large dish, starting with the host or hostess at the head of the table.

Down

- 1.** A simpler self-service breakfast
- 3.** A very thin pancakes and are most often served folded or rolled with sweet toppings but heavier than a crepe
- 4.** A method of serving hotel or restaurant food, in which portions of food are placed on plates in kitchen by the establishment's employees and served to each guest by a waiter or waitress.

- 5.** A dish made from leavened batter or dough that is cooked between two plates that are patterned to give a characteristic size, shape, and surface impression.

- 6.** A dish usually served for breakfast in which bread is dipped into eggs and seasonings and then fried to a golden brown and often topped with butter, preserves, or syrup.

- 7.** a flat cake, often thin and round, prepared from a starch-based batter that may contain eggs, milk and butter and cooked A hot surface such as a griddle or frying pan, often frying with oil or butter.

- 8.** a meal eaten in the morning, the first of the day.