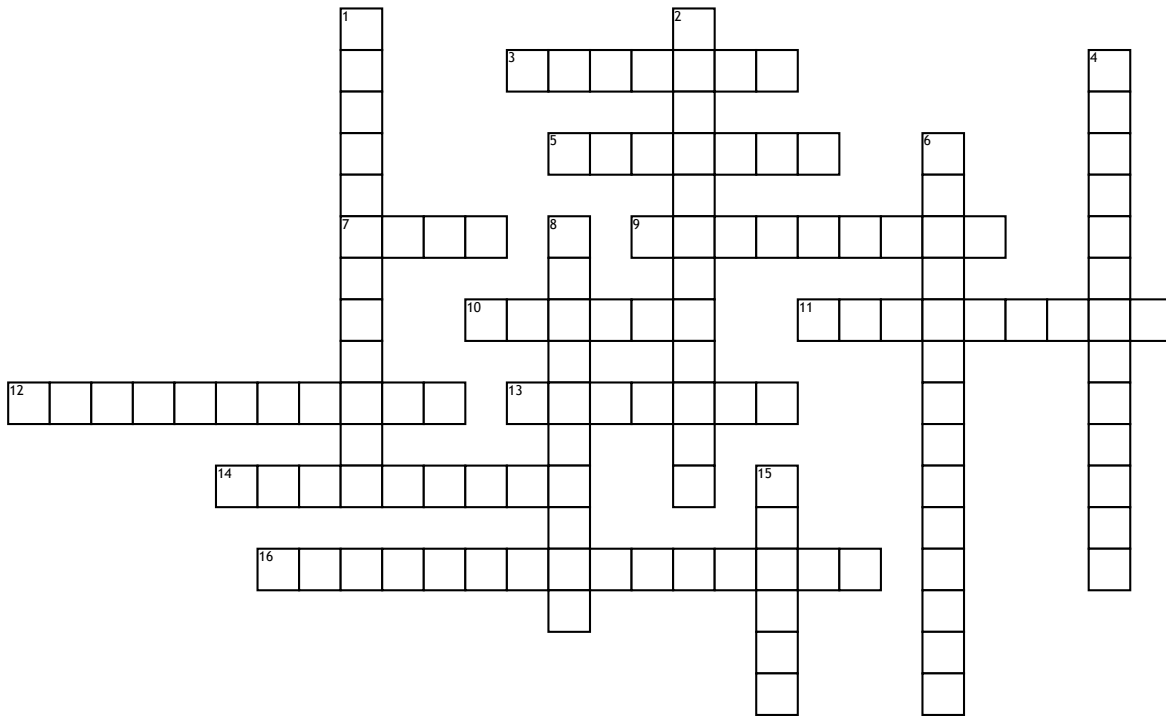


# CA1 - VOCABULARY FL1 CHP 1



**Across**

- 3. Establishments in ancient Greece that catered to travelers, traders, and visiting diplomats.
- 5. Travel for recreational, leisure, or business purposes.
- 7. Another name for coffee house, cafe's first became popular in Renaissance Europe.
- 9. Showing great appreciation for fine wine and food.
- 10. Private clubs in ancient Greece that offered food to members.
- 11. Staff members in Escoffier's kitchen brigade system who takes orders from servers and calls out the orders to the various production areas in the kitchen.

- 12. Refers to the services that people use and receive when they are away from home, including restaurants and hotels; also refers to the feeling that guests take with them from their experience with an operation- the service, care, attention, and even physical environment.
- 13. A restaurant's unique combination of menu offerings, pricing, service style, ambiance, and décor.
- 14. An assembly line process of serving food quickly and cheaply without the need of servers.
- 16. Situation in which an outside contractor manages and operates the employee dining facilities for a business or company.

**Down**

- 1. An elaborate and refined system of food preparation.
- 2. A person who starts and runs a business, taking on financial risk to do so.
- 4. Companies that hire their own staff to operate foodservices.
- 6. The combination of all of the services that people need and will pay for when they are away from the house.
- 8. The name Boulanger gave to his cafe of the 1760's that served hot soupsled restaures, also the origin of our modern word restaurant.
- 15. Associations of people with similar interests or professions, first started in France during the reign of Louis XIV.