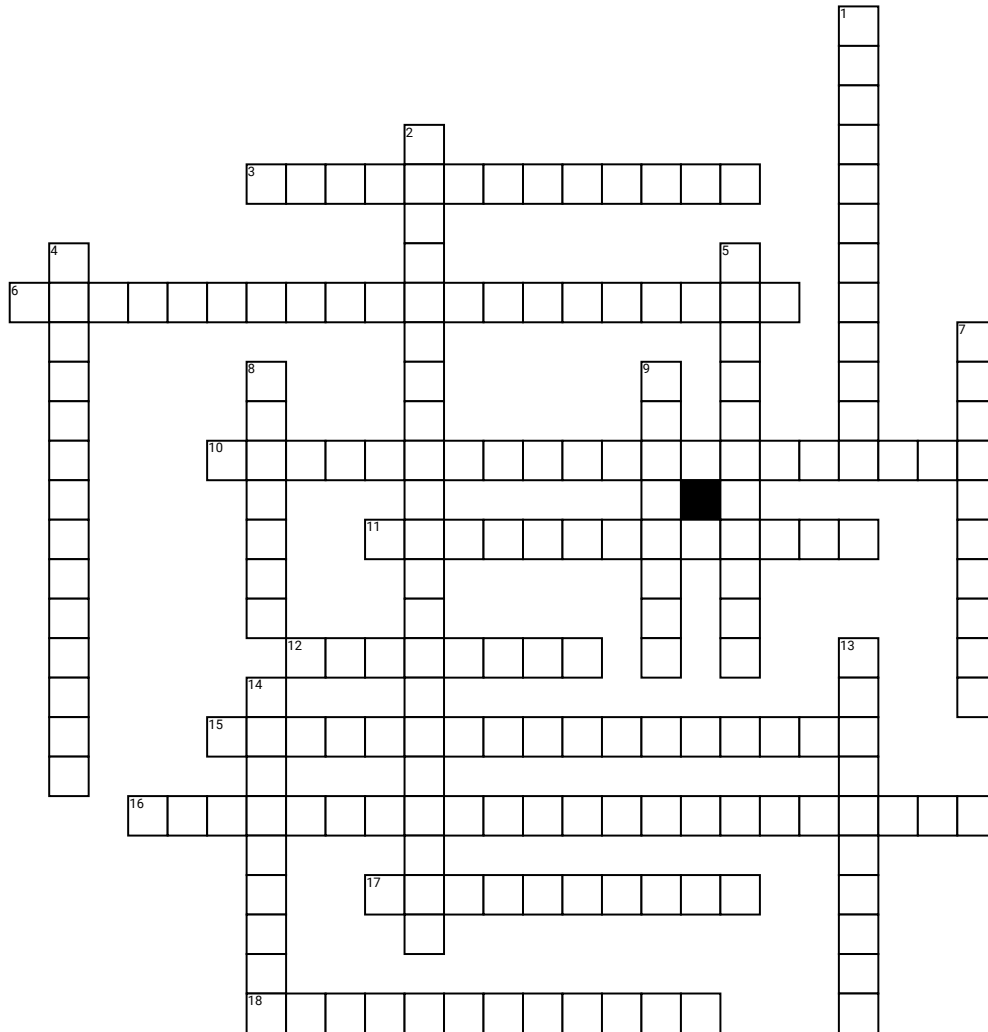


Name: _____

Date: _____

Chapter 3 Crossword



Across

3. manages all kitchen operations.
 6. coordinates and assigns duties to the hosts, servers, and bussers
 10. a restaurant that provides an environment featuring excellent food, elegant decor, and superior service
 11. proof that you are an expert in a specific topic, such as culinary arts, baking, and pastry making
 12. supervises and sometimes assists other chefs in the kitchen.
 15. sets new standards in food technology by creating new food products and cooking methods

16. a restaurant that quickly provides a limited selection of food at low prices
 17. jobs for which you do not need to have training or experience
 18. works closely with food scientists to produce new food products.

Down

1. responsible for preparing cold food items
 2. a restaurant where servers take customer orders and then bring the food to the table
 4. orders ingredients and makes sure that they are prepared correctly

5. a system by which employees are rotated through a series of jobs, allowing them to learn a variety of skills
 7. responsible for making baked items, such as breads, desserts, and pastries.
 8. a style of cooking
 9. prepares ingredients to be used on the food production line
 13. a program in which an advanced student works at a business to get hands-on training
 14. buys food and supplies for restaurants according to his or her restaurant clients' current needs

Word Bank

cuisine	purchaser	internship	certification
culinary scientist	research chef	quick-service restaurant	fine-dining restaurant
entry-level	garde manager	Pastry Chef	dining room supervisor
Sous Chef	job rotation	Executive Chef	Prep cook
kitchen manager	full-service restaurant		