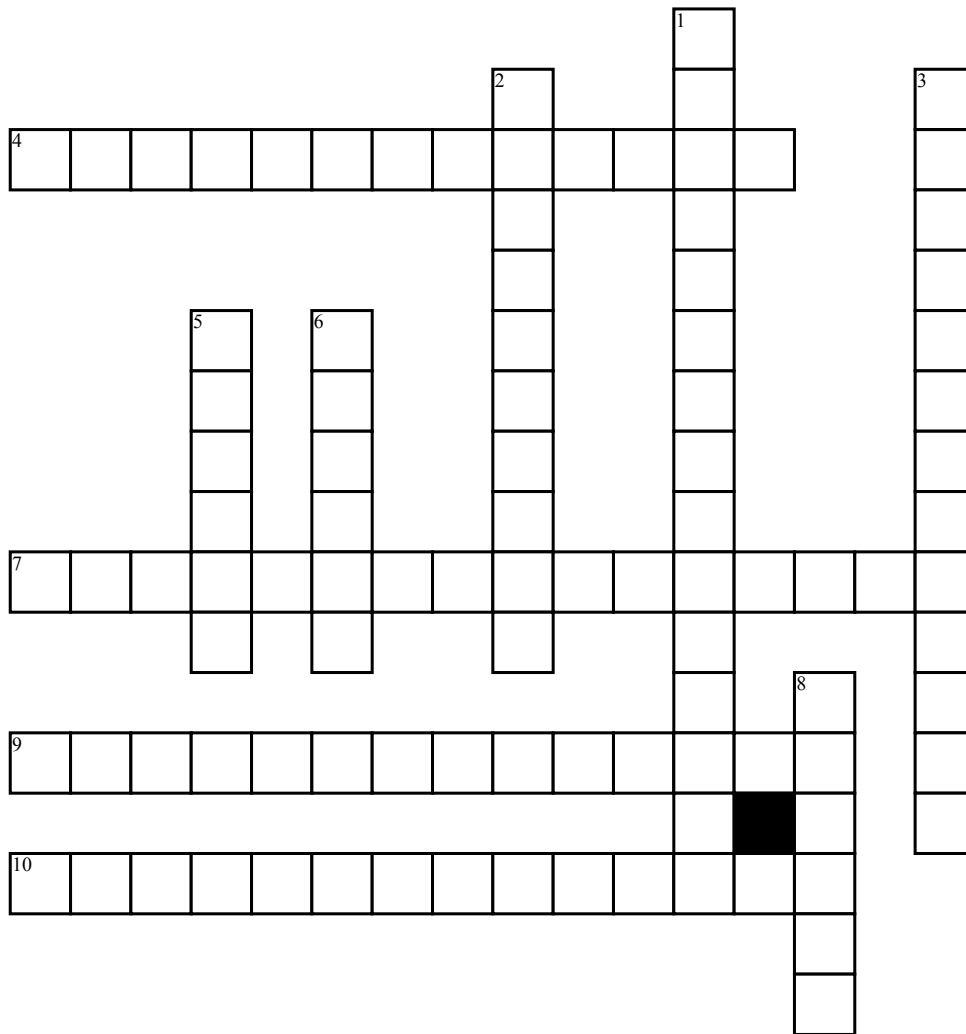


# Culinary 1 Ch. 2 Vocabulary



**Across**

- 4. A job that requires little to no previous experience; an important starting point for all career pathways and usually lead to other positions with more responsibility that require more experience and/or specialized skills.
- 7. A process people use to identify what causes stress for them in the workplace as well as in their personal lives; once a stress is identified, various strategies can be applied to minimize its effects.
- 9. Refers to the food service employees who work outside the public space; positions include chef, line cooks, pastry chefs, crew supervisors, dish washers, bookkeepers, etc.
- 10. The use of tools to increase a person's efficiency and productivity; the skills needed for this to be effective include planning, goal setting, setting priorities, and delegating.

**Down**

- 1. Refers to the food service employees who serve guests directly; these positions include managers, assistant managers, banquet managers, dining room managers, hosts/hostesses, cashiers, and busers.
- 2. Connecting with several people to build relationships that may result career advancement, industry updates, and greater knowledge and skills.
- 3. A series of jobs through which people can advance to further their careers.
- 5. A profession or work in a particular field that individuals choose for themselves.
- 6. The condition where, or feeling that, demands exceed the resources available for use.
- 8. Someone who can play the role of a wise adviser to help guide a person along his or her career path.

**Word Bank**

- |                   |                    |                 |        |
|-------------------|--------------------|-----------------|--------|
| Stress management | Front of the house | Career          | Mentor |
| Career pathway    | Back of the house  | Time management | Stress |
| Entry-level job   | Networking         |                 |        |