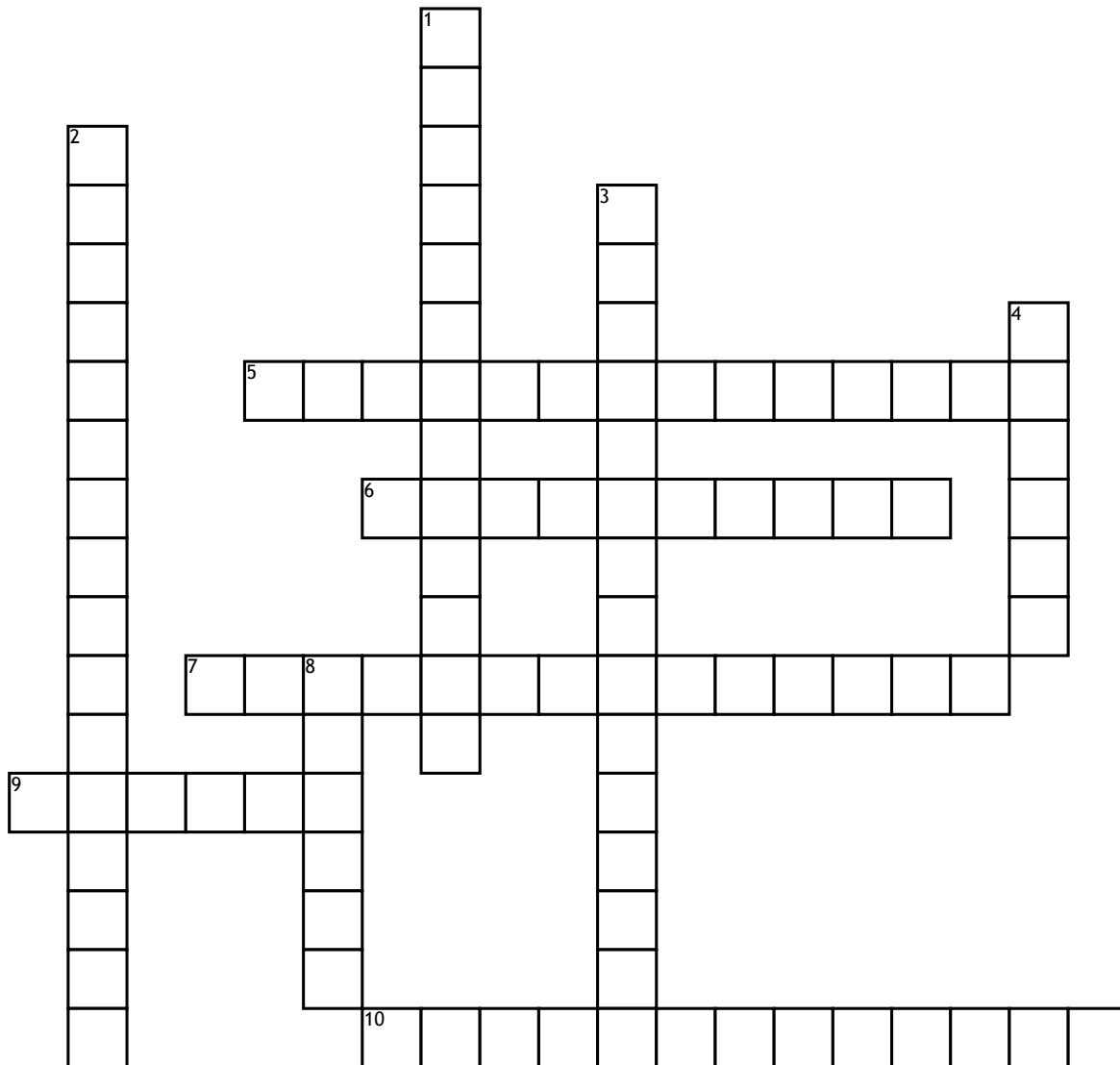


Name: _____

Date: _____

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Across

5. the analysis of how working hours are spent and the prioritization of tasks in order to maximize personal efficiency in the workplace
6. the action or process of interacting with others to exchange information and develop professional or social contacts
7. the area of a restaurant used by the cooks, chefs, etc.
9. an experienced and trusted adviser:
10. a workforce development strategy used in the United States to support workers' transitions from education into and through the workforce

Down

1. a low level position in which employees will learn skills, low pay
2. consists of making changes to your life if you are in a constant stressful situation
3. the area of a restaurant used by the public
4. a state of mental or emotional strain or tension resulting from adverse or very demanding circumstances
8. an occupation undertaken for a significant period of a person's life and with opportunities for progress.