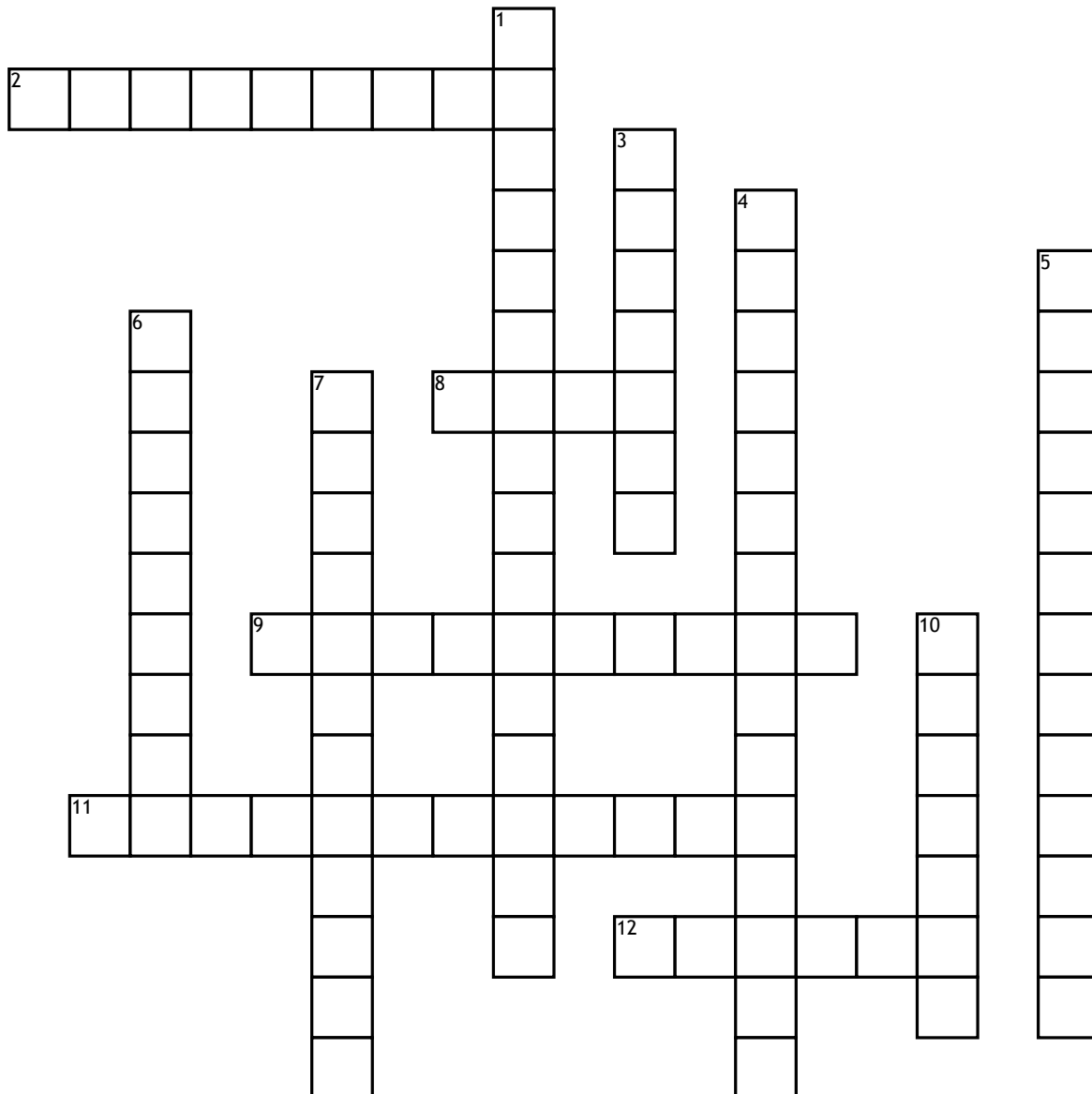


# Culinary Ch 1



## Across

2. staff member in Escoffier's kitchen brigade system who takes orders from servers and call out the orders to various production areas in the kitchen.  
 8. another name for a coffeehouse; cafes first became popular in Renaissance Europe  
 9. The name Boulanger gave to his cafe of the 1760s that served hot soups called restaurers; also the origin of our modern word restaurant  
 11. An elaborate and refined system of food preparation

12. Associations of people with similar interests or professions; first started in France during the reign of Luis XIV

## Down

1. The combination of all of the services that people need and will pay for when they're away from home.  
 3. A restaurant's unique combination of menu offerings, pricing, service style, ambiance, and decor.

4. situation in which an outside contractor manages and operates the employee dining facilities for a business or company.

5. companies that hire their own staff to facilitate operations.  
 6. An assembly-line process of serving food quickly and cheaply without the need for servers.  
 7. A person who starts and runs a business, taking a financial risk to do so.  
 10. Travel for recreational, leisure, or business purposes.