

Name: _____

FOOD STUDIES

W R S A T X O R V V Y M P Z D V O V W M X Q M Y
D I A O V X A E S E R V E U O D S R O H D R D X
R X A A T P N C B F B H Z H V P B D A D V T D Z
T C M L A K N I L R Y O U C E Z U X I U O N Q B
N R I G O T A P K J Z B F A T Y G A F F J A E G
E O S C W J C I V C Q U B P A F J A Q F B R J T
M S E R U Y T E J T T Q D R I M V S J P P U T Q
I S N U W J O Z U U I L E O L V G U U L Q A L L
N C P E J D Z Y A G K H G N I X W N P O F T D A
A O L T O K Y C F Q M Z V X N U R E R S M S T M
P N A S U Q S E H H K O W J G F B M C D C E E R
M T C P S I Y Z F A S H K S O V V J N Z O R Q O
O A E R S Z S A H P L Y R K J N B K T K N Y Z F
C M O E O A T T E H C S U R B I C Z N N D G E N
C I X S D F R X O T R Z Y E C I V R E S I Z D I
A N D E Z P U N I F O R M H V L N H A J M K T J
T A E N P O R T I O N C O N T R O L J A E G C A
M T W T J X I N V I T A T I O N E B S L N R T D
O I L A Z R V N C Q E A B H E L O E C Y T J V W
H O J T U X C T A A H E M U T G I E C Q F E T R
Q N L I Y J U I N V B K R W X J H Y G I E N E C
A L T O V W S P A O P L I P P G W I O O O D P Y
T L E N H G Q V P O W T K H Y H T T K U M N M C
V N N Z Z O M F E Q C P T B D K P T M G S E T R

CROSS-CONTAMINATION
ACCOMPANIMENT
DOVETAILING
BRUSCHETTA
UNIFORM
HYGIENE
APRON

PORTION CONTROL
PRESENTATION
RESTAURANT
CONDIMENT
SERVICE
CRUETS
MENU

HORS D'OEUVRES
MIS EN PLACE
INVITATION
INFORMAL
RECIPIE
CANAPE