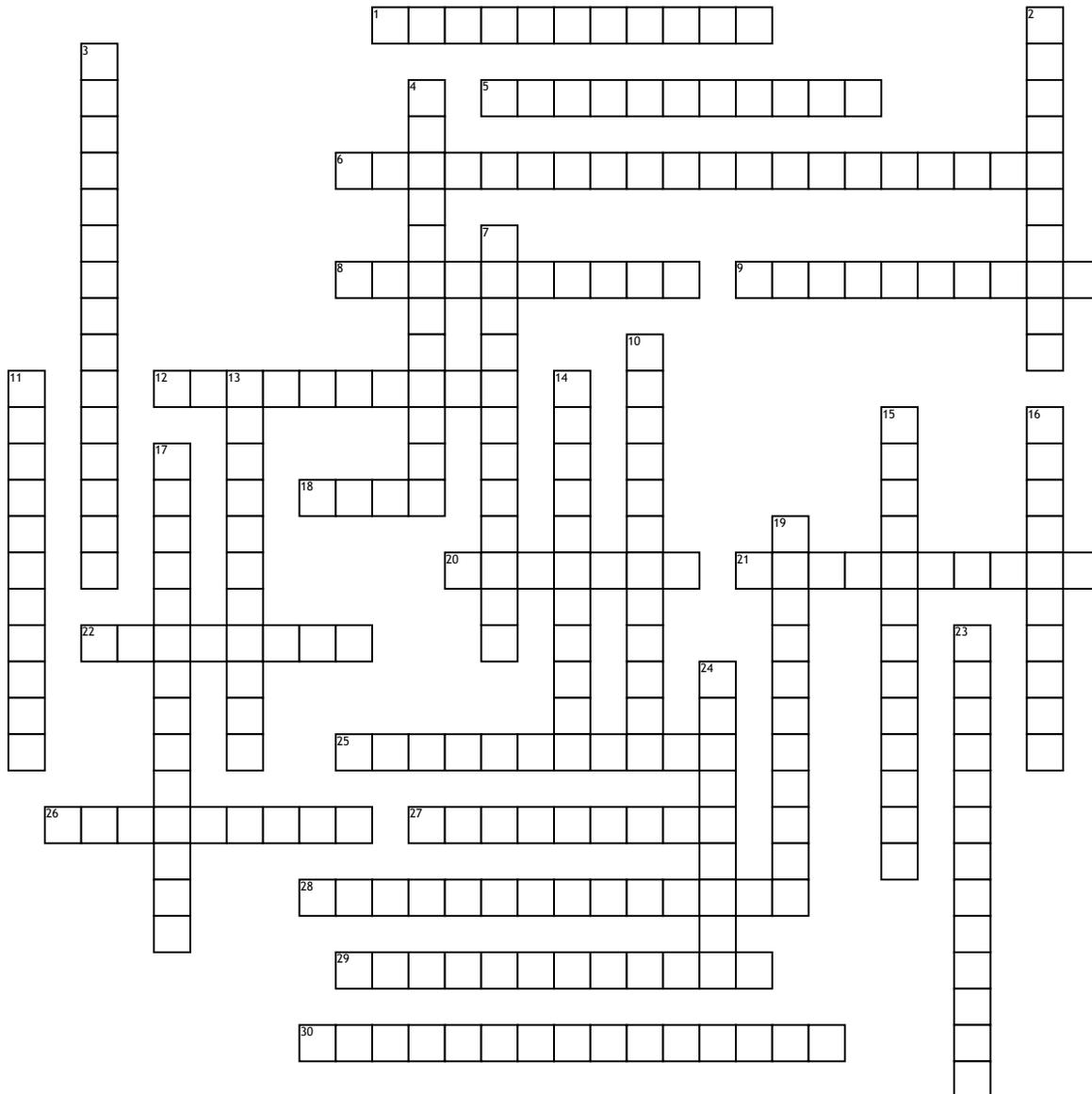


HTR Chapter 10



Across

1. a demographically diverse group of people assembled to participate in a guided discussion about a particular product before it is launched
5. a large table knife usually with a steel or silver blade and a handle of any of a number of materials
6. a condition or circumstance that puts a company in a favorable or superior business position.
8. t is a bowl the size a monkey would use
9. A French sauce spoon or saucier spoon is a spoon that is typically the size and shape of a dessert spoon
12. a small plate used chiefly for serving an individual portion of salad
18. a large cup, typically cylindrical and with a handle and used without a saucer
20. a person who greets people entering a restaurant
21. a small bowl holding water for rinsing the fingers during or after a meal
22. Used only for eating fish

25. a crucial restaurant position whose responsibility is communicating with guests and supporting both servers and kitchen staff

26. a boat-shaped vessel used for serving gravy or sauce; sauceboat

27. a short broad four-tined fork used in eating salad

28. is a manner of dining that involves courses being brought to the table sequentially

29. Person in charge of the operation during a particular shift

30. a utensil usually similar in design to a teaspoon that tapers to a sharp edge or teeth, the intent of the front serration being to separate the flesh of a grapefruit from its rind

Down

2. a fork used to eat the main course of a meal

3. includes mugs and cups

4. a card on which customers write their opinion of a company or its products

7. a fork used for eating certain desserts

10. A fast food restaurant

11. Typically this waiter has only 1 to 2 years of experience and works with the captain

13. a long, narrow food utensil used to extract meat from joints, legs, claws, and other small parts of a lobster

14. a small spoon for use with after-dinner coffee cups.

15. Much smaller than a coffee spoon and matches small espresso cups

16. A person who is in charge of the wait staff in a restaurant and is often responsible for taking reservations and seating guests

17. a method of foodservice that usually includes serving food at the table

19. a large plate usually 10 inches in diameter used for the main course of a meal

23. Method of serving private dining or restaurant food in which partially cooked food is brought from the kitchen on a cart which is used also for the final cooking

24. Used only to filet and cut fish