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HTR Chapter 10

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|  |  | 3D |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  I |  |
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|  |  |  I |  |  |  |  |  |  |  |  |  O |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  N |  |
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|  |  |  K |  |  |  |  |  |  |  |  |  M |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  R |  |
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|  |  |  N |  |  |  |  |  |  | 8M |  O |  N |  K |  E |  Y |  D |  I |  S |  H |  | 9S |  A |  U |  C |  E |  S |  P |  O |  O |  N |
|  |  |  G |  |  |  |  |  |  |  |  |  T |  |  S |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  R |  |
|  |  |  G |  |  |  |  |  |  |  |  |  C |  |  S |  |  |  | 10Q |  |  |  |  |  |  |  |  |  |  |  K |  |
| 11F |  |  L |  | 12S |  A | 13L |  A |  D |  P |  L |  A |  T |  E |  | 14C |  |  U |  |  |  |  |  |  |  |  |  |  |  |  |
|  R |  |  A |  |  |  |  O |  |  |  |  |  R |  |  R |  |  O |  |  I |  |  |  |  |  |  | 15E |  |  |  | 16H |  |
|  O |  |  S |  | 17E |  |  B |  |  |  |  |  D |  |  T |  |  F |  |  C |  |  |  |  |  |  |  S |  |  |  |  E |  |
|  N |  |  S |  |  N |  |  S |  | 18M |  U |  G |  S |  |  F |  |  F |  |  K |  |  |  |  |  |  |  P |  |  |  |  A |  |
|  T |  |  E |  |  G |  |  T |  |  |  |  |  |  |  O |  |  E |  |  S |  |  |  | 19D |  |  |  R |  |  |  |  D |  |
|  W |  |  S |  |  L |  |  E |  |  |  |  |  | 20G |  R |  E |  E |  T |  E |  R |  | 21F |  I |  N |  G |  E |  R |  B |  O |  W |  L |
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|  I |  | 22F |  I |  S |  H |  F |  O |  R |  K |  |  |  |  S |  |  P |  |  V |  |  |  |  N |  |  |  S |  | 23F |  |  I |  |
|  T |  |  |  |  H |  |  O |  |  |  |  |  |  |  |  |  O |  |  I |  | 24F |  |  E |  |  |  O |  |  R |  |  T |  |
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|  R |  |  |  |  E |  |  K |  |  | 25F |  O |  O |  D |  R |  U |  N |  N |  E |  R |  S |  |  P |  |  |  P |  |  N |  |  R |  |
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|  | 26G |  R |  A |  V |  Y |  B |  O |  A |  T |  | 27S |  A |  L |  A |  D |  F |  O |  R |  K |  |  A |  |  |  O |  |  H |  |  |  |
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|  |  |  |  |  |  |  |  | 30G |  R |  A |  P |  E |  F |  R |  U |  I |  T |  S |  P |  O |  O |  N |  |  |  |  C |  |  |  |
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| **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 resteraunt**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 duringa 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 |