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HTR Chapter 10

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|  |  | 3  D |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | I |  |
|  |  | R |  |  |  |  |  |  |  |  | 4  C |  | 5  D | I | N | N | E | R | K | N | I | F | E |  |  |  |  | N |  |
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|  |  | N |  |  |  |  |  |  | 6  C | O | M | P | E | T | I | T | I | V | E | A | D | V | A | N | T | A | G | E |  |
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|  |  | I |  |  |  |  |  |  |  |  | E |  | 7  D |  |  |  |  |  |  |  |  |  |  |  |  |  |  | F |  |
|  |  | N |  |  |  |  |  |  | 8  M | O | N | K | E | Y | D | I | S | H |  | 9  S | A | U | C | E | S | P | O | O | N |
|  |  | G |  |  |  |  |  |  |  |  | T |  | S |  |  |  |  |  |  |  |  |  |  |  |  |  |  | R |  |
|  |  | G |  |  |  |  |  |  |  |  | C |  | S |  |  |  | 10  Q |  |  |  |  |  |  |  |  |  |  | K |  |
| 11  F |  | L |  | 12  S | A | 13  L | A | D | P | L | A | T | E |  | 14  C |  | U |  |  |  |  |  |  |  |  |  |  |  |  |
| R |  | A |  |  |  | O |  |  |  |  | R |  | R |  | O |  | I |  |  |  |  |  |  | 15  E |  |  |  | 16  H |  |
| O |  | S |  | 17  E |  | B |  |  |  |  | D |  | T |  | F |  | C |  |  |  |  |  |  | S |  |  |  | E |  |
| N |  | S |  | N |  | S |  | 18  M | U | G | S |  | F |  | F |  | K |  |  |  |  |  |  | P |  |  |  | A |  |
| T |  | E |  | G |  | T |  |  |  |  |  |  | O |  | E |  | S |  |  |  | 19  D |  |  | R |  |  |  | D |  |
| W |  | S |  | L |  | E |  |  |  |  |  | 20  G | R | E | E | T | E | R |  | 21  F | I | N | G | E | R | B | O | W | L |
| A |  |  |  | I |  | R |  |  |  |  |  |  | K |  | S |  | R |  |  |  | N |  |  | S |  |  |  | A |  |
| I |  | 22  F | I | S | H | F | O | R | K |  |  |  | S |  | P |  | V |  |  |  | N |  |  | S |  | 23  F |  | I |  |
| T |  |  |  | H |  | O |  |  |  |  |  |  |  |  | O |  | I |  | 24  F |  | E |  |  | O |  | R |  | T |  |
| E |  |  |  | S |  | R |  |  |  |  |  |  |  |  | O |  | C |  | I |  | R |  |  | S |  | E |  | E |  |
| R |  |  |  | E |  | K |  |  | 25  F | O | O | D | R | U | N | N | E | R | S |  | P |  |  | P |  | N |  | R |  |
|  |  |  |  | R |  |  |  |  |  |  |  |  |  |  |  |  |  |  | H |  | L |  |  | O |  | C |  |  |  |
|  | 26  G | R | A | V | Y | B | O | A | T |  | 27  S | A | L | A | D | F | O | R | K |  | A |  |  | O |  | H |  |  |  |
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|  |  |  |  | C |  |  |  | 28  R | U | S | S | I | A | N | S | E | R | V | I | C | E |  |  |  |  | E |  |  |  |
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|  |  |  |  |  |  |  |  |  | 29  F | L | O | O | R | M | A | N | A | G | E | R |  |  |  |  |  | V |  |  |  |
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|  |  |  |  |  |  |  |  | 30  G | 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 |