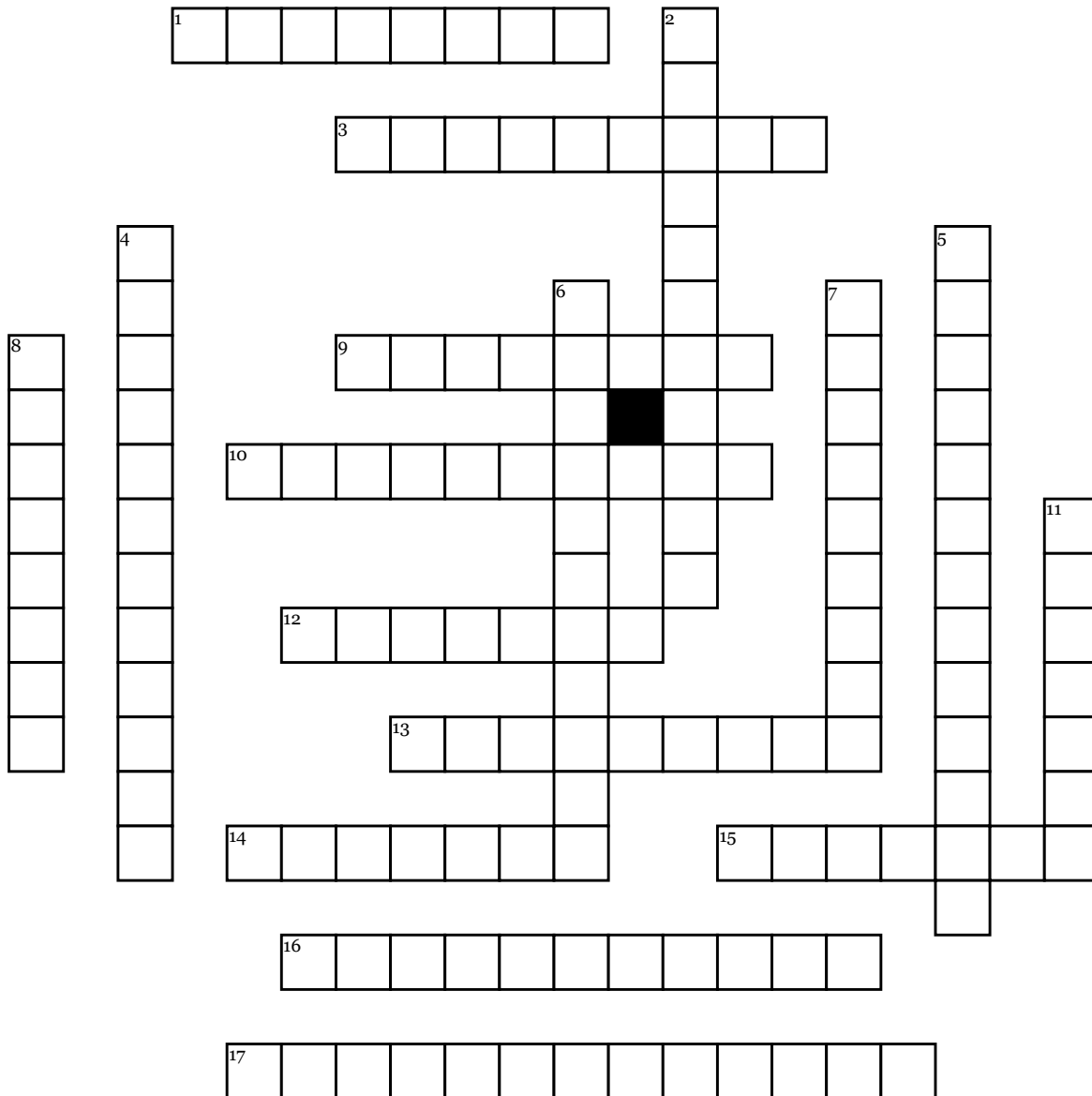


Culinary Positions



Across

- 1.** receives orders directly from the chef de cuisine for the management of the kitchen, and often serves as the representative w
- 3.** In larger kitchens, prepares fried foods
- 9.** Moves throughout the kitchen, assisting other positions in kitchen.
- 10.** In larger kitchens, prepares grilled foods
- 12.** Prepares sauces and warm hors d'oeuvres, completes meat dishes, and in smaller restaurants, may work on fish dishes and prepa
- 13.** Prepares desserts and other meal-end sweets, and for locations without a boulanger, also prepares breads and other baked items; may also prepare pasta for the restaurant.

- 14.** Butchers meats, poultry, and sometimes fish; may also be in charge of breading meat and fish items
- 15.** Or Expediter Accepts orders from waiters and passes them on to the cooks on the line. Also calls for orders to be finished and plated at the proper time and inspects each plate before passing it to the dining room staff.
- 16.** Is responsible for preparation of cold hors d'oeuvres, prepares salads, organizes large buffet displays, and prepares charcut
- 17.** Responsible for overall management of kitchen; supervises staff, makes purchases of raw food items, trains apprentices, and m

Down

- 2.** Prepares fish and seafood dishes.

- 4.** Is responsible for managing a given station in the kitchen, specializing in preparing particular dishes there.
- 5.** Is rarely found in the kitchen cooking with the exception of special events the creation of new menus, preparing for promotio
- 6.** Prepares soups and other dishes not involving meat or fish, including vegetable dishes and egg dishes.
- 7.** Manages a team of cooks that roasts, broils, and deep fries dishes
- 8.** In larger kitchen, also reports to the entremetier and prepares the vegetable dishes
- 11.** In larger kitchens, reports to the entremetier and prepares the soups