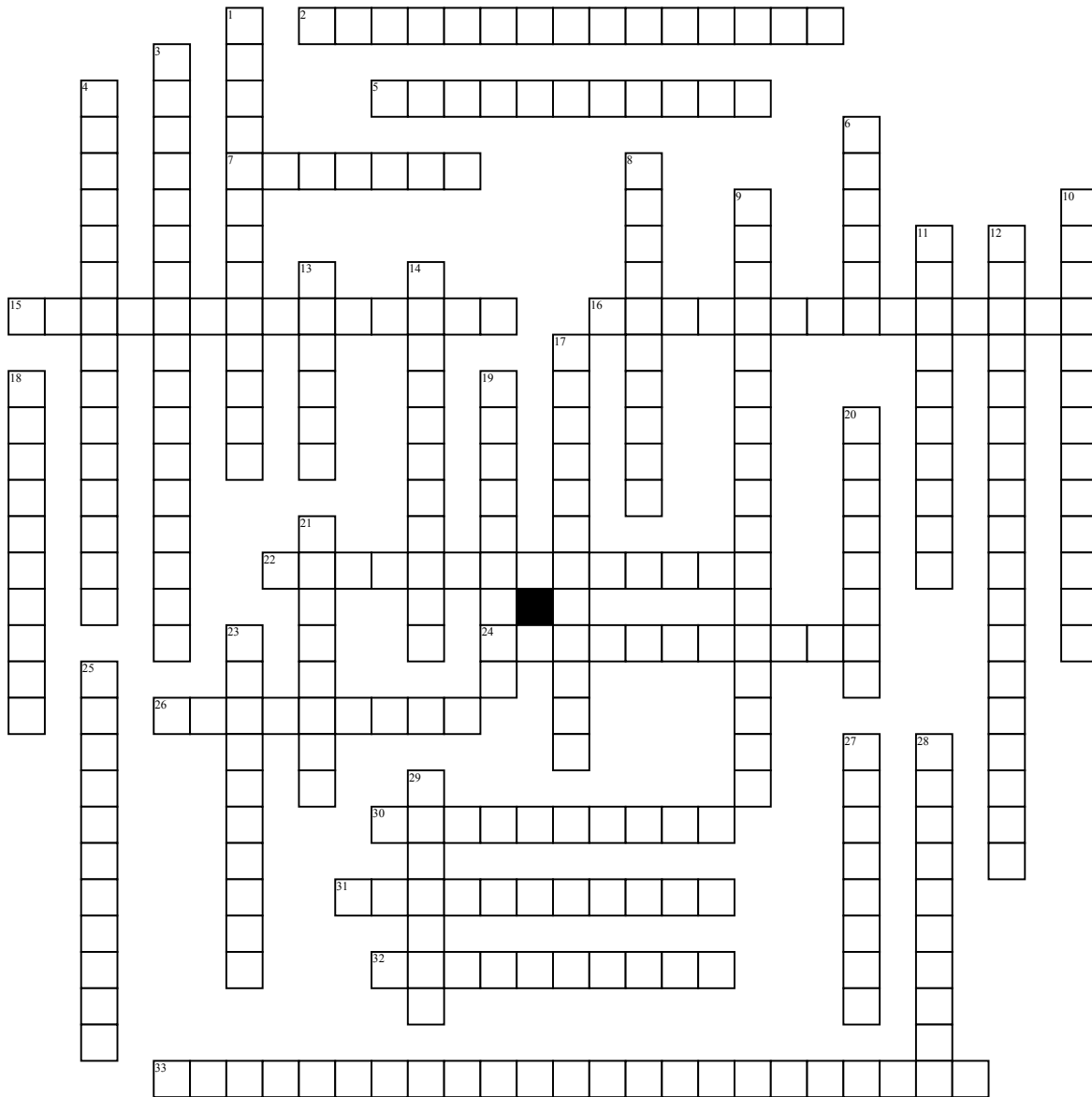


Name: \_\_\_\_\_

# Culinary vocab



## Across

- 2. Provides consistent looking product and uses the fewest utensils
- 5. has a broader tine, and can cut through a soft cake or other pastries
- 7. I'm warming unit that keeps food hot
- 15. Post of the table serve the meal onto plates or guest pass the plates around and serve themselves
- 16. The area of the operation where they keep additional items
- 22. Servers need to go through substantial training and they are in charge of making the place look perfect
- 24. the person who assists the captain and has 1-2 years of experience
- 26. smaller fork used for salad, appetizers, desserts, fruit, smoked fish and other delicate food

## Down

- 1. in a formal service organization, person who is responsible for overall management services
- 3. recommending items to guess in a way that increases guest satisfaction and average checks
- 4. Items used to serve food
- 6. Assist with cleaning up and re-setting tables
- 8. a person who is a server in training
- 9. another name for english service
- 10. Expensive because of use of cards and additional skills by server
- 11. the person who is responsible for service in a particular area

- 12. And easy and fast way to die in that typically requires no servers
- 13. Front of the house member who serves food to guests
- 14. Used for all entrées and main courses
- 17. tools often carried by server
- 18. small, round fork used for oysters and clams
- 19. used only to fillet and cut fish
- 20. only three tines and is used for cakes pies tarts and pastries
- 21. A table side cart used in French service
- 23. used for salads
- 25. people who sometime assist the servers in bringing food from the kitchen to the table
- 27. used for fish
- 28. Has a serrated edge and is used to cut beef
- 29. the person who is responsible for a service area with 15-25 guests