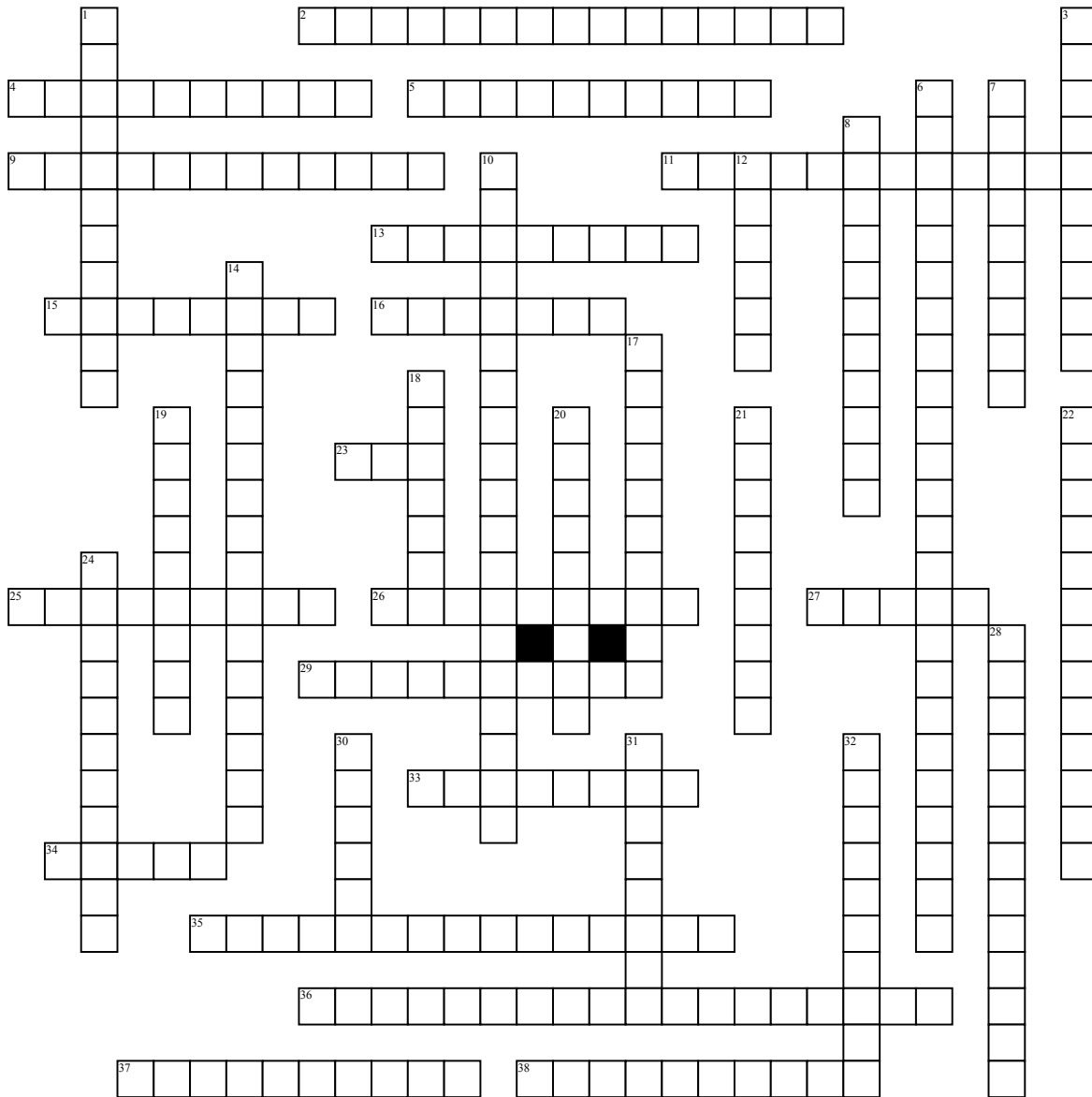


Culinary vocab cont.



Across

2. written statement that outlines what the company wants to be in the future
 4. a very small, shallow bowl
 5. used in dishes which the sauce is served on the side
 9. used to crack lobsters and crabs
 11. drink made from actual chocolate bars
 13. a specific description of what a manager wants to achieve
 15. A stimulant found in certain beverages
 16. cold version of tea
 23. are usually hot and caffeinated beverage made from tea leaves
 25. flat around the edge
 26. lighter tea made From tea leaves that have not been fermented
 27. dinnerware
 29. a plate with 6-12 indent for holding snails

33. hot drink made from cocoa powered and sugar stirred into hot milk
 34. statements of desired results
 35. jagger tip for craving into grapefruit
 36. such a lemonade, an alternative to sodas and alcohol
 37. specialized utensil for holding snail shells
 38. specific, measurable, achievable, relevant, and time bound goals

Down

1. 10-12 inches across used for main dishes
 3. a small bowl filled with water and a slice of citrus
 6. meaningful conversations among employees with diverse backgrounds
 7. small, thin fork used for shellfish
 8. used for coffee, tea, or hot chocolate
 10. plates used for bread and butter
 12. a large covered bowl

14. written statement that describes what that company wants to do
 17. 7-8 inches across, unless used for desserts
 18. service plate
 19. oval head used for cream soups
 20. Darker tea is made from leaves that of been fermented
 21. a boat shaped bowl
 22. soup spoon for clear soups or broths
 24. spoon with a especially long handle
 28. matches small espresso cups
 30. Are usually hot and caffeinated beverage made from coffee beans
 31. smaller and deeper with no flat edge
 32. popular cold drinks