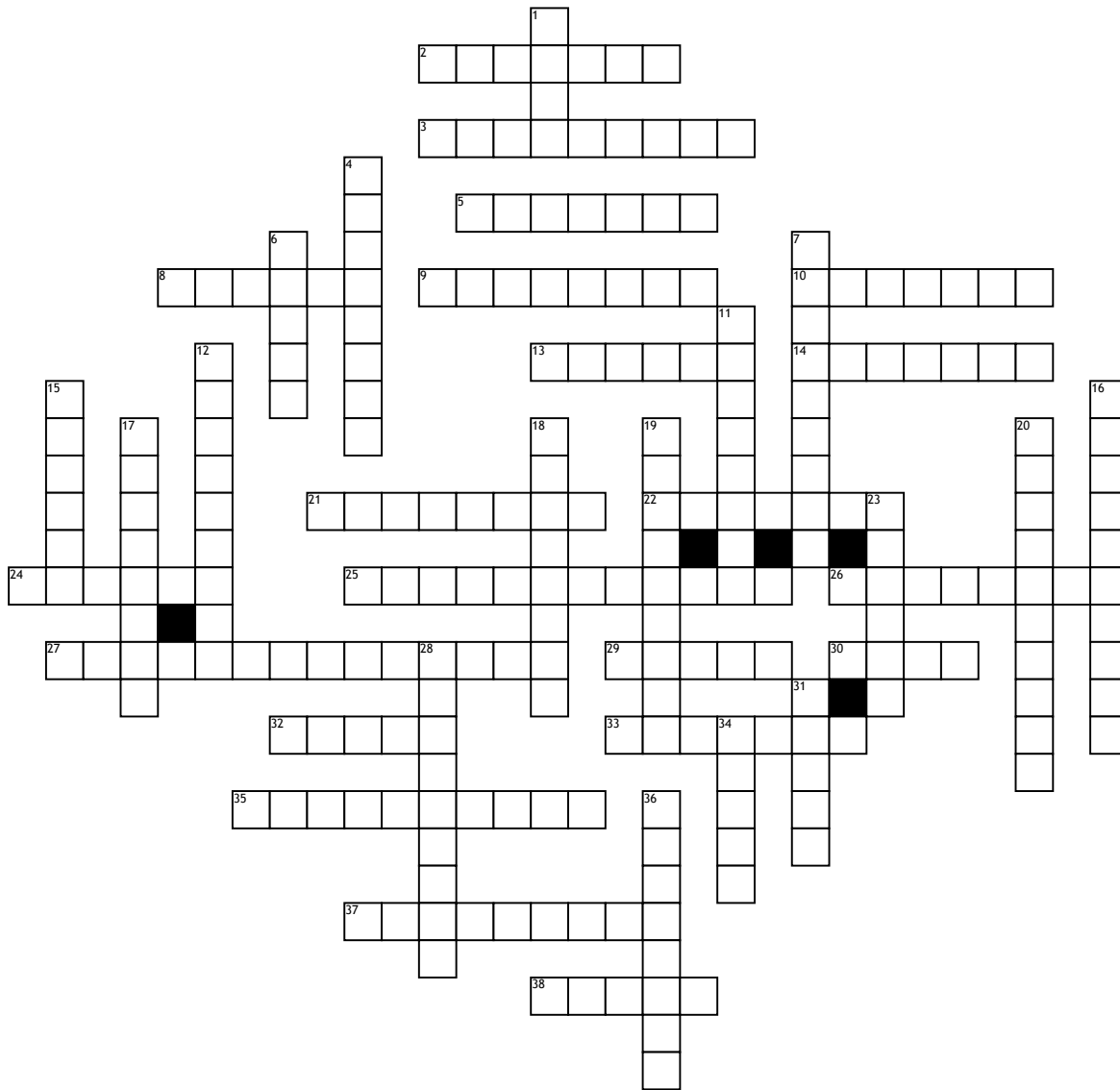


# EPC-Chp3. The Menu



## Across

2. Several different kinds
3. Folded "specials" that stand up on the table
5. Area where food is prepared
8. Millions of people do this every day
9. The menu items should be \_\_\_\_\_ in appearance, serving size and nutrition
10. Type of menu usually handed to a customer after being seated
13. A vegetable often served with meat
14. Meat can be cooked in this way
21. An institution
22. "Specials" fastened to the menu
24. What a menu offers the customer
25. The types and quantities of food eaten at different times of the day
26. Menu planning can be simplified by the use of a \_\_\_\_\_
27. A difference in colours

29. A table d'hote section offers \_\_\_\_\_ at a set price
30. The food choices a restaurant offers for each meal it serves
32. Something to be obeyed
33. A particular style of cooking such as Italian
35. Complete meals featured at a set price
37. Food preparation techniques affect the \_\_\_\_\_ of the food served
38. A group of restaurants under the same management

## Down

1. Type of food for special needs
4. A menu that describes food the way it is actually served
6. A menu posted on the wall
7. The menu determines the type of customer the \_\_\_\_\_ will attract

11. The \_\_\_\_\_ of certain items on a menu often reflect their price
12. The same foods are served each day
15. A type of cuisine
16. From the lowest to the highest price on a menu
17. A \_\_\_\_\_ menu can adapt to changes
18. Items may be purchased separately
19. Offer different items each day for a set period of time
20. Appealing
23. The server tells the customer what foods are available
28. People who live in the area
31. Food eaten between meals
34. A menu is often determined by the \_\_\_\_\_ of the kitchen staff
36. This should be done ahead of time