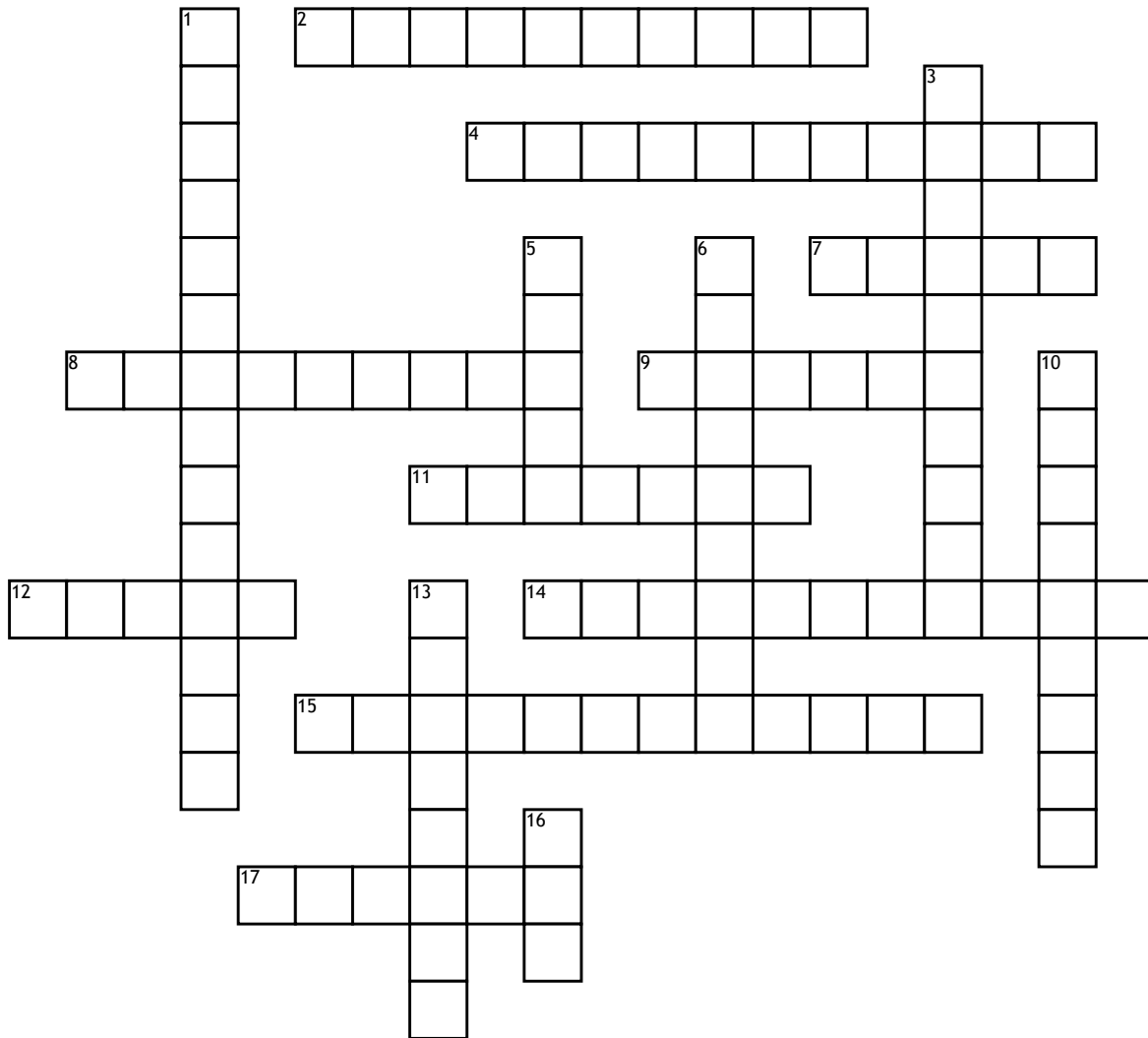


# Understanding Recipes



**Across**

- 2. STANDARDIZED RECIPES CAN HELP IMPROVE CUSTOMER SATISFACTION BY PROVIDING \_\_\_\_\_ DINING EXPERIENCES
- 4. EXAMPLES WOULD BE NEWSPAPERS AND MAGAZINES
- 7. ONE OF THE KEY REQUIRED SECTIONS FOR A STANDARDIZED RECIPE
- 8. A COMMON SOURCE FOR RECIPES, OFTEN ON THE BESTSELLER LIST
- 9. \_\_\_\_\_ IS THE AMOUNT OF SPACE OCCUPIED BY AN INGREDIENT

- 11. WHEN READING A RECIPE, THIS ALLOWS YOU TO GET THE BIG PICTURE
- 12. HOW STANDARDIZED INGREDIENTS ARE MEASURED
- 14. \_\_\_\_\_ ARE TWO EXAMPLES OF STANDARDIZED INGREDIENTS WE HAVE USED IN LAB
- 15. A RECIPE WHICH HAS BEEN DESIGNED TO FIT THE NEEDS AND A SPECIFIC KITCHEN
- 17. A WRITTEN RECORD OF INGREDIENTS AND PREPARATION STEPS NEEDED TO MAKE A PARTICULAR DISH

**Down**

- 1. INCLUDES Tbsp., tsp., & C.

- 3. THE WEIGHT OF THE CONTAINER HOLDING THE FOOD
- 5. STANDARDIZED RECIPES CAN REDUCE COSTS BY ELLIMINATING \_\_\_\_\_
- 6. STANDARDIZED INGREDIENTS HAVE BEEN \_\_\_\_\_ ACCORDING TO ESTABLISHED STANDARDS
- 10. A CHEF MAY \_\_\_\_\_ ANY CHANGES TO A RECIPE SO THEY DO NOT FORGET
- 13. USE STANDARDIZED RECIPES TO SUPPORT CONSISTENT QUALITY AND \_\_\_\_\_
- 16. THE METRIC MEASURING SYSTEM IS SCIENTIFICALLY BASED FROM WHAT NUMBER?