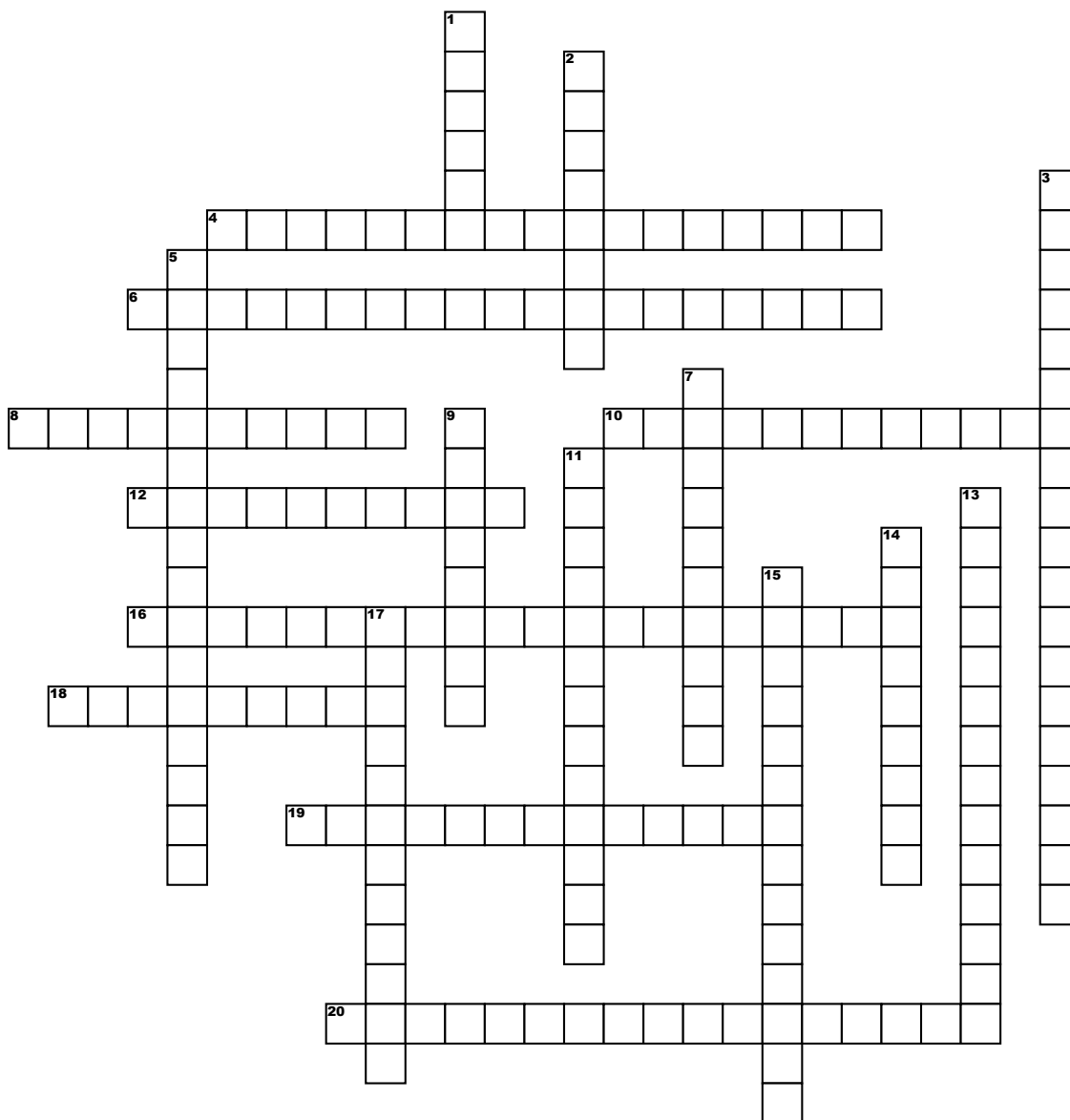


Name: _____ Date: _____ Period: _____

careers in foodservice



Across

4. uses culinary science to set new standards in food technology

6. helps chefs to select the food products and equipment that will best for their needs and budgets

8. is responsible for making baked items, such as bread, desserts, and pastries

10. also called pantry chef , is responsible for preparing cold food items

12. jobs for which you do not need to have training or experience

16. coordinates and assigns duties to the serving staff, such as hosts, servers , and bussers

18. cooks that work the food production line

19. is proof that you are an expert in a specific topic, such as culinary arts, baking, and pastry making

20. oversees the work of the entire restaurant

Down

1. is a company that sells products and equipment to the foodservice industry

2. supervises and sometime assists other chefs in the kitchen

3. manages the banquet operations of hotels, banquet facilities, hospitals, and universities

5. coordinates the food for each function

7. giving employees work experience in many different tasks

9. prepares ingredients to be used by the line cooks

11. manages all kitchen operations

13. orders ingredients and makes sure that they are prepared correctly

14. buys food and supplies for restaurants according to his or her restaurant clients' current needs

15. a kitchen system where specific tasks are assigned to each member of the kitchen staff

17. works closely with food scientists to produce new food products