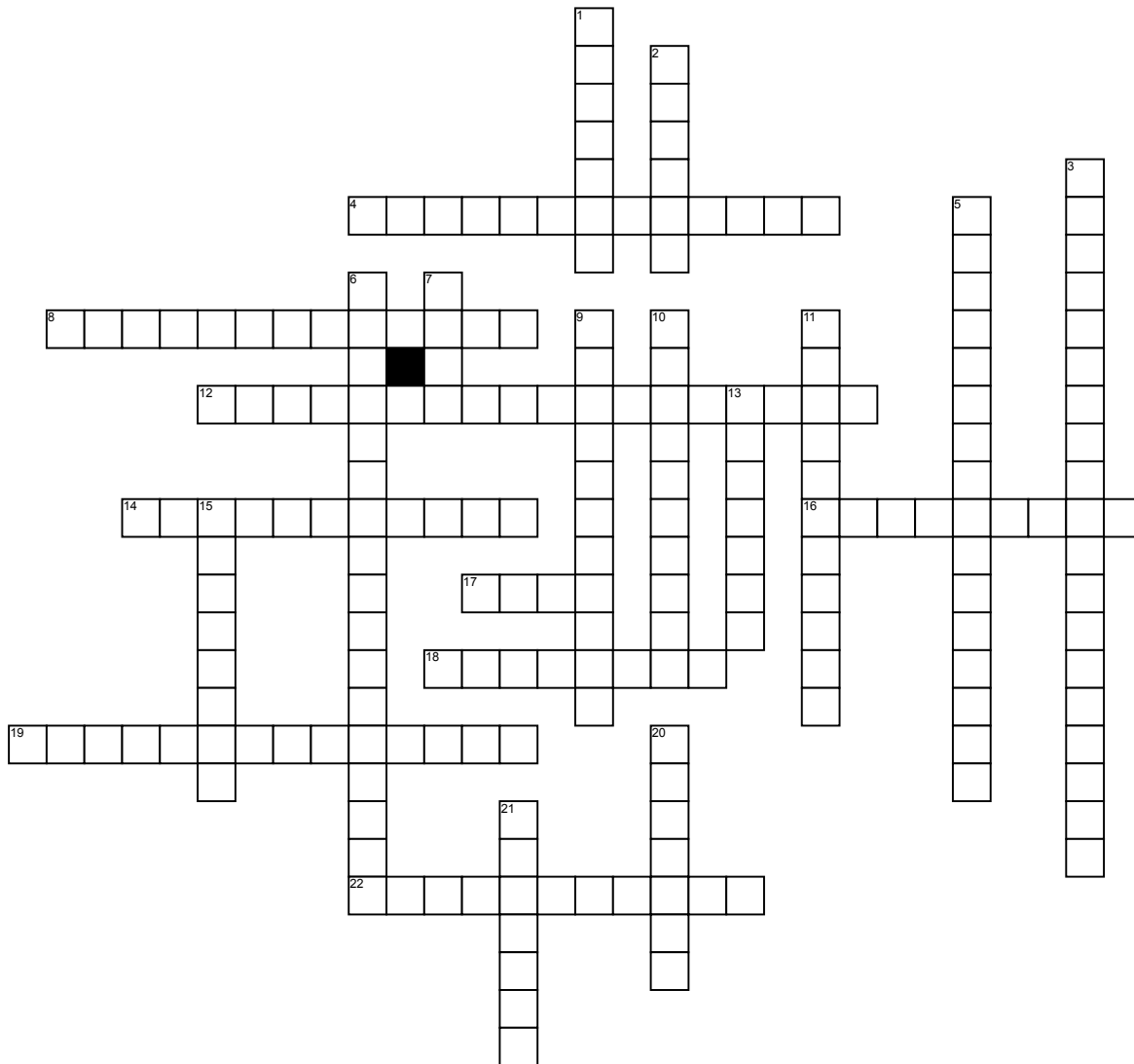


chapter 6



Across

4. the time that it takes a party to eat a meal, pay their bill and leave the reataurant
 8. top manager in a restaurant or hotel kitchen
 12. a computerized system for recording an order at the place where the order is taken
 14. a special area equipped with heat lamps to keep the food hot until served
 16. member of the culinary staff who gets the orders from the servers, gives them to the station chefs or line cooks, then checks the orders before they are picked up
 17. a person who prepares food for eating
 18. related to kitchens and cooking

19. top manager in the kitchen of a unit of a chain restaurant
 22. a promise to hold something for a customer until the customer needs it

Down

1. the process of finding seats for customers in a restaurant
 2. responsible for set up of tables, clearing of dirty dishes, and resetting the tables
 3. the process of taking a reservation
 5. reduces long waits for a table
 6. responsible for everything that happens in the front of the house
 7. profesional cook
 9. making more reservations than there are tables
 10. has the responsible of operating the dishwashing machine

11. customers are seated on a first come, first serve basis
 13. supervises the dish washing, pot washing, and clean up
 15. second in command in the kitchen
 20. customers who arrive at a restaurant but have not made a reservation
 21. the people in a restaurant who serve customers